

Please ask your waiter about any allergens in the food.



# TEPPANYAKI

TASTING MENU



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### MISO

Shiitake dashi with Akadashi miso and fried shimeji mushrooms

### GYOZA

Sake steamed Pork gyoza with la-yu and mentsuyu dip

### SCALLOP

Seared scallop with kombu-beurre noisette, furikake crisps, shives and shiso

### SKREI

Miso glazed skrei cod cooked on seaweed served with jerusalem artichoke, aged soy and katsubushi

### AUBERGINE

Aubergine, tare, negi shio, crispy leek

### TENDERLOIN

Aged tenderloin with shiitake jus and classic condiments of wasabi, lotusroot, rutabaga gari and shishimi

### DORAYAKI

Japanese pancakes with sesame icecream, ginger & cherry coulis and sesame crisps

## BEVERAGE PACKAGE

Our beverage package is designed to complement each dish and enhance the flavors. It includes fine wines and sake, a traditional Japanese beverage.

Ask our staff for details, and enjoy a fantastic food and drink pairing experience. Non- alcoholic option available

695 kr

### WINES

Gustavshof Riesling Kalkstein, Tyskland Bio/vegan  
145 kr / 725 kr

Julien Schaal Mountains Chardonnay  
155 kr / 775 kr

Bodega Atamisque Catalpa Chardonnay, Tupungato  
162 kr / 810 kr

Weingut C.H. Berres, Riesling Ürziger Würzgarten Kabinett  
165 kr / 765 kr

Chianti Classico, Tenuta Bibbiano, Toscana, Italien EKO  
175 kr / 985 kr

### NON-ALCOHOLIC

**CARLSBERG 0,5%** 33cl / 50 kr

**KIRIN 0,0%** 33cl / 55 kr

**RED / WHITE WINE** 80 kr / 360 kr

**SPARKLING WINE** 90 kr / 450 kr

### SPARKLING WINE & CHAMPAGNE

**CAVA LACRIMA BACCUS GUARDA BRUT  
EKO/VEGAN**  
145 kr / 675 kr

**FRÈREJEAN FRÈRES GRANDE  
RÉSERVE NV, CHAMPAGNE, FRANKRIKE**  
195 kr/ 995 kr

### SAKE

**GREEN NINKI ORGANIC**  
120 kr

**MASUMI SAKE**  
125 kr

**SPARKLING RED SAKE**  
145 kr /335 kr