



Please ask your waiter about any allergens in the food



IZAKAYA

CHOOSE BETWEEN

TOKYO

SASHIMI

Chefs choice of sashimi with smoked salmon roe

SAKANA

Grilled sea bass with ponzu dressing and ceviche

KARAAGE

Fried chicken thighs with sudachi mayonnaise

(Allergens: 3, 4, 6, 10, 11)

KOBE

OSHI

Wooden-pressed sushi with char, topped with salmon roe

YAKITON

Grilled pork belly with plum glaze

NEGIMAKI

Entrecôte rolls with scallion and teriyaki sauce

(Allergens: 3, 4, 6, 10)

KANAZAWA

MORIAWASE

5 pieces of sushi selected by the chef

KUSHIYAKI

Sirloin skewer with miso glaze

KATSU SANDO

Fried pork with coleslaw and milk bread

(Allergens: 1, 3, 4, 6, 10, 11)

KYOTO (Vegan)

ERINGI

Grilled king oyster mushroom with teriyaki glaze

KABOCHA

Pumpkin soup with roasted cashew & algae

TEMPURA

Fried vegetables with miso mayonnaise

(Allergens: 1, 6, 8, 11)

DESSERT

SESAME TRUFFLE 55:-
(Allergens: 7, 11)

SORBET 75:-

**CHEESECAKE WITH MANGO
AND YUZU SAUCE** 110:-
(Allergens: 1, 7)

**CHOCOLATE FONDANT
WITH SUDACHI CREAM** 115:-
(Allergens: 3, 7)

(1) Gluten - Spannmål, som innehåller gluten (vete, råg, korn, havre, spelt (dinkel), khorsanvete, eller korsningar mellan dem / *Gluten - Cereals, which contain gluten (wheat, rye, barley, oats, spelled (spelt), khorsan wheat, or crosses between them*) (2) Kräftdjur / *Crustacean* (3) Ägg / *Egg* (4) Fisk / *Fish* (5) Jordnötter / *Peanuts* (6) Sojabönor / *Soya* (7) Mjölkk & mjölkprodukter (inkl. laktos) / *Milk* (8) Nötter (mandel, hasselnöt, valnöt, cashewnöt, pækannöt, paranöt, pistachmandel, makdamianöt/Queenslandsnöt, träd nötter) / *Nuts (almonds, hazelnuts, walnuts, cashews, paeacan nuts, Brazil nuts, pistachio almonds, macadamia nuts/Queensland nuts, Tree Nuts)* (9) Selleri / *Celery* (10) Senap / *Mustard* (11) Sesamfrön / *Sesame seeds* (12) Svaveldioxid & sulfitt i koncentrat på mer än 10 mg/kg eller 10 mg/liter / *Sulphites Sulfur dioxide & sulphite in concentrates of more than 10 mg/kg or 10 mg/litre* (13) Lupin / *Lupine* (14) Blötdjur (snäckor, musslor och bläckfisk) / *Molluscs (shellfish, clams and squid)*

SPARKLING WINE &
CHAMPAGNE

PROSECCO TERRE DI MARCA, EKO / VEGAN
135 kr / 645 kr

BOUCHÉ CUVÉE RÉSERVÉE BRUT
165 kr / 895 kr

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

SAKE

CHOYA UMESHU

Japanese liquer made of ume
135 kr

GREEN NINKI ORGANIC

Fermented in traditional wooden barrels
120 kr

NINKI ICHI YUZUSHU

Refreshing yuzu flavor and pure shoshu
125 kr

MASUMI SAKE

Our own Sake in collab. with Masumi,
Miyasaja Brewing Co Nagano, Japan
125 kr

MOUSSERANDE SAKE

Fruity flavors, natural sweetness, and acidity
145 kr / 335 kr

BEER & CIDER

KIRIN ICHIBAN LAGER 33cl / 90 kr

LUCKY CAT WHITE ALE 33cl / 98 kr

LUCKY DOG IPA 33cl / 98 kr

LUCKY CHICKEN RED IPA 33cl / 98 kr

CARLSBERG HOF 33cl / 70 kr

SOMERSBY PEAR CIDER 33cl / 65 kr

WHITE WINE

DUBERNY CHARDONNAY-VIOGNIER, EKO
132 kr / 625 kr

GUSTAVSHOF RIESLING KALKSTEIN, BIO / VEGAN
145 kr / 725 kr

COMTE HENRI D'ASSAY TOURAINE LOIRE, FRANKRIKE
165 kr / 765 kr

L CHABLIS BY LAROCHE BURGUNDY, FRANKRIKE
178 kr / 875 kr

Sweet and fresh, recommended for our desserts
WEINGUT C.H. BERRES, RIESLING
165 kr / 765 kr

ROSÉ HOUSE WINE
145 kr / 650 kr

RED WINE

LA CAMPAGNE CABERNET SAUVIGNON
128 kr / 595 kr

CÔTES DU RHÔNE LES ALBIZIAS
150 kr / 750 kr

PINOT NOIR 1+, WEINGUT KAUFMANN, EKO
165 kr / 765 kr

CHIANTI CLASSICO, TENUTA BIBBIANO, EKO
175 kr / 985 kr

ALCOHOL FREE

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

TÖRST 59 kr

VARIOUS SODA 45-59 kr