

閑さや岩にしみ入蝉の聲  
(shizukasa-ya iwa-ni shimiiru semi-no-koe)

*The stillness  
the voice of a cicada  
seeping into the crags*



## COCKTAIL BAR

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Kära gäst, beställning sker i baren.  
Dear guest, please place your order at the bar.

## Signature Cocktails 180 kr

### Tsukimi

Mandarin, Japanese whisky, Amaretto, Yuzu  
Sea buckthorn, Egg white

### Solero Niigata

Dark Rum, Rye whisky, Pineapple, Lime, Agave, Tabasco

### Seven Samurai

Sake, Gin, Grapefruit, Lemon, Ginger, Grenadine

### Meron

Midori, Green Ninki Sake, Green Chartreuse, Yuzu, Ginger, Sugar

### Uzuki

Gin, Apricot, Lime, Sugar, Basil

### Akira Kurosawa

Whisky, Yuzu, Ginger, Agave

### Amai

Shochu, Rum, Yuzu, Rose & Pink grapefruit soda

### Blood Whiskey Sour

Blood orange sake, Whisky, Lemon, Sugar, Egg white, Orange bitters

## Classics 170 kr

### Manhattan

Rye Whisky, Sakura Vermouth, Bitters

### Negroni

Gin, Campari, Sweet Vermouth

### Dry Martini

By Gotlands Ginfabrik

### Amaretto Sour

Amaretto, Lemon, Sugar, Egg white



## Bar food served from 15.15

### Miso soup

Silktofu, roasted garlic oil and green onions.  
*Silkestofu, rostad vitlöksolja och salladslök.*  
70kr

### Soy marinated egg

Roasted garlic mayonnaise and roasted panko with negi shio.  
*Rostad vitlöksmajonnäs och rostad panko med negi shio.*  
70kr

### Wonton chips

Tofu cream, ponzu, la-yu and furikake.  
*Tofukräm, ponzu, la-yu och furikake.*  
75 kr

### Friterad Gyoza

Aji-no-moto emulsion and ponzu.  
*Aji-no-moto-emulsion och ponzu.*  
125 kr

### Karaage

Fried chicken with aji-no-moto emulsion and ponzu.  
*Friterad kyckling med aji-no-moto-emulsion och ponzu.*  
170 kr

### Shirachi tuna bowl

Cucumber, pickled avocado cream, ponzu, furikake and wasabi oil.  
*Gurka, picklad avokadokräm, ponzu, furikake och wasabiolja.*  
265kr



## Desserts served from 17.30

### Sesame ice cream

Purin cream with soy flour - muesli & caramel sauce  
*Purin-kräm med soyamjöl - müsli & kolasås*  
145 kr

### Almond chocolate cake

Almond chocolate cake with blackberry icecream, salted ganache & umeboshi syrup.  
*Mandel- och chokladkaka med björnbärsglass, ganache och umeboshi-sirap.*  
135kr

Vid allergi eller specifika  
matpreferenser, prata med  
vår personal.

### Alcohol-free Drinks

|                                    |       |
|------------------------------------|-------|
| Barrels Drums Chardonnay Sparkling | 90 kr |
| Barrels Drums Chardonnay           | 80 kr |
| Barrels Drums Merlot               | 80 kr |
| Kirin Ichiban                      | 55 kr |
| Carlsberg NAB Organic              | 50 kr |

### Soft Drinks

|   |       |
|---|-------|
| Törst - Raspberry / Lemon /Ginger Fläder, Organic | 59 kr |
| Pepsi / Pepsi max                                 | 45 kr |
| Bagarmossen kombucha                              | 45 kr |

### Mocktails 105 kr

#### Pink Yuzu

Yuzu, Rose, Pink grapefruit soda

#### Aki no yu-hi

Sea buckthorn, Lemon, Lemon tonic

#### Iroha

Raspberry, Lemon, Ginger beer

### Beer & Cider

#### Draft 40 cl

|                     |        |
|---------------------|--------|
| Kirin Ichiban Lager | 115 kr |
| Brooklyn IPA        | 105 kr |
| Carlsberg Export    | 85 kr  |

#### Bottle / Can

|                       |       |
|-----------------------|-------|
| Lucky Cat White Ale   | 98 kr |
| Lucky Dog IPA         | 98 kr |
| Lucky Chicken         | 98 kr |
| Kirin Ichiban Lager   | 90 kr |
| Carlsberg Hof Organic | 70 kr |
| Somersby Pear Cider   | 65 kr |

### Sparkling Wine & Champagne

Prosecco Treviso DOC  
Terre di Marca Extra Dry -23 EKO  
135 kr / 645 kr

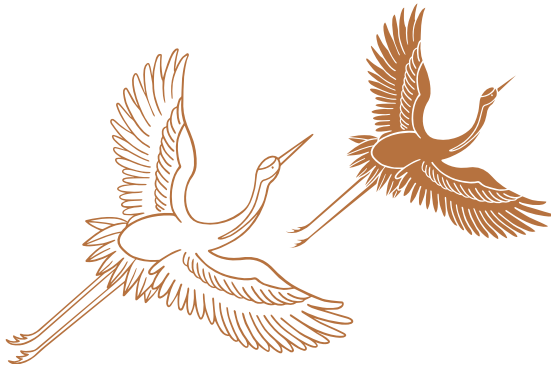
Cuvée Reservé Brut NV, Bouché  
Père et Fils, Champagne  
165 kr / 895 kr

### Rose Wine

House rose  
145 kr / 650 kr

### Snacks

|                |       |
|----------------|-------|
| Chips          | 45 kr |
| Olives         | 65 kr |
| Smoked Almonds | 65 kr |
| Wasabi Peas    | 65 kr |



### White Wine

|   |                 |
|---|-----------------|
| Arva Naturalis Verdejo, PS Wine, Castilla Spanien, Eko/Vegan        | 132 kr / 625 kr |
| Duberny Chardonnay Viognier-21 EKO                                  | 136 kr / 635 kr |
| Weingut Gustavshof, Riesling Kalkstein, Rheinhessen Bio/ Vegan-Cert | 145 kr / 725 kr |
| Chablis by Laroche, Burgundy, France                                | 178 kr / 875 kr |

### Red Wine

|   |                 |
|---|-----------------|
| Arva Naturalis Tempranillo/Cab. Sauv , PS Wine, Castilla, Spanien , Eko/Vegan | 132 kr / 625 kr |
| Pinot Noir 1+, Weingut Kaufmann, Rheingau, Bio                                | 165 kr / 765 kr |
| Chianti Classico, Tenuta Bibbiano, Toscana, Italien Eko                       | 175 kr / 985 kr |

Med Reservation för ändringar

## Japanese Whiskey

|                         |          |
|-------------------------|----------|
| Suntory Toki            | 32 kr/cl |
| Kanekou                 | 33 kr/cl |
| Shinsei                 | 34 kr/cl |
| Nikka From The Barrel   | 41 kr/cl |
| The Shinobu Blended     | 42 kr/cl |
| Kujira                  | 48 kr/cl |
| Hinomaru                | 49 kr/cl |
| Nikka Super             | 50 kr/cl |
| Shinobu Distillery 10 Y | 58 kr/cl |
| Amahagan                | 65 kr/cl |
| Hibiki harmony          | 73 kr/cl |
| Kamiki Blended Malt     | 75 kr/cl |
| Kourayoshi 8Y           | 78 kr/cl |
| Royal                   | 78 kr/cl |
| Shinobu Distillery 15 Y | 85 kr/cl |
| Kourayoshi 12Y          | 93 kr/cl |

## Whiskey

|                   |          |
|-------------------|----------|
| Jameson           | 25 kr/cl |
| Maker's Mark      | 30 kr/cl |
| Bulleit 95 Rye    | 32 kr/cl |
| Glenmorangie 10y  | 35 kr/cl |
| Bowmore 12y       | 35 kr/cl |
| Highland Park 12y | 35 kr/cl |
| Laphroaig 10y     | 39 kr/cl |
| Lagavulin 16y     | 60 kr/cl |
| Highland Park 18y | 76 kr/cl |

## Rum

|                           |          |
|---------------------------|----------|
| Bacardi Anejo 4           | 25 kr/cl |
| Plantation Grande Reserve | 30 kr/cl |
| Plantation Rum Xaymaca    | 36 kr/cl |
| Diplomatico               | 40 kr/cl |
| Don Papa Baroko Rum       | 40 kr/cl |
| El Dorado Rum 12 yo       | 40 kr/cl |
| Zacapa 23 años            | 45 kr/cl |
| El Dorado Rum 15 yo       | 45 kr/cl |
| Zacapa XO                 | 85 kr/cl |

## Liqueur

|                      |           |
|----------------------|-----------|
| Kahlúa               | 25 kr/cl  |
| Mandarine Napoleon   | 25 kr/cl  |
| Baileys              | 25 kr/cl  |
| Xanté Poire & Cognac | 25 kr/cl  |
| Cherry Heering       | 30 kr /cl |

## Cognac

|                         |          |
|-------------------------|----------|
| Grönstedts XO           | 30 kr/cl |
| Grönstedts Monopol VSOP | 30 kr/cl |
| Martell VS              | 30 kr/cl |
| Hennessy                | 35 kr/cl |
| Hennessy XO             | 98 kr/cl |

## Calvados

|              |          |
|--------------|----------|
| Boulard VSOP | 30 kr/cl |
|--------------|----------|

## Sake

### Masumi Yasuragi 125 kr 6/cl

Balanced flavors of yellow melon, strawberries and anise with a soft finish fine minerality, a sake of the absolute highest quality

### Green Ninki Junmai Ginjo 120 kr 6/cl

Refreshing and not overly rich, with a good balance of sweetness and dryness. The moderate flavor is perfect for mealtimes.

### Amabuki Apple Junmai Daiginjo 130 kr 6/cl

The flower yeast give the sake a savory taste and a good acidity like an apple

### Rice Magic Sparking Red 145 kr

It has a combination of natural sweet and sour flavors without the use of any additives.

Pink colours comes from using ancient rice (black/red colour) for production

### Ninki-Ichi Yuzushu 125 kr 6/cl

Perfect as aperitif. Yuzu is winter delicacy with special citrus aroma for Japanese people to accompany winterly dish.

### Choya Extra Year 135 kr 6/cl

Choya Extra Years is aged for 2-3 years and is full-bodied, elegant, sweet and fruity with hints of almond apricot and cherry with a long complex flavor and marked acidity.

