



**DINNER MENU  
MINAMO**

## SNACKS

Fried Wonton with tofu cream,  
La-yu, ponzu  
120 kr

Fried brioche with mushroom cream,  
sautéed mushrooms  
105 kr

Fried chicken with karaage sauce  
160 kr

## STARTERS

Chawanmushi with a variety of  
mushrooms, browned butter, and soy  
170 kr

Chicken broth with shumai dumplings,  
ginger, and La-yu  
150 kr

Salmon sashimi with sweet shiso soy,  
pickled daikon, and wasabi  
155 kr

Beef tartare with soy mayo, ponzu,  
pickled cucumber, and kimchi  
170 kr

## MAIN COURSES

Chashu (slow-cooked pork belly)  
with five spice, jus, roasted Jerusalem  
artichoke, artichoke purée, saké-pickled  
artichokes, and herbs  
255 kr

Beef tartare with kimchi, soy mayo,  
ponzu, pickled cucumber  
325 kr

Miso-roasted cauliflower steak,  
cauliflower purée, roasted beets,  
furikake, La-yu, and sautéed spinach  
270 kr

Fried pike-perch, Goma Dare, broccoli,  
spinach, and soy-pickled cucumber,  
Yuzu kosho citronette  
395 kr

Not included in dinner package +70 kr

Subject to change.



If you have any allergies or  
specific dietary preferences,  
please speak with our staff.

## DESSERTS

Purin pudding with caramel  
sauce and miso crumble  
95 kr

Mango tartlette with meringue  
and tangy yuzu cream  
120 kr

Yasuragi's almond chocolate cake,  
umeboshi plum compote, mascarpone  
cream, and chocolate crumble  
135 kr

Vegan sando with roasted banana  
ice cream, sesame, puffed rice muesli,  
and coconut toffee sauce  
110 kr

## DRINKS

*Yasuragi recommend*

Sparkling Sake  
145 kr / 335 kr

Kirin Ichiban Lager 40 cl  
115 kr

Masumi Sake 6 cl  
125 kr

Ninki Ichi Yuzushu 6 cl  
125 kr

Kirin 0.0 % 33 cl  
55 kr

Japanese Premium Tea  
Genmaicha  
45 kr

Cocktails  
180 kr

Classics  
170 kr

Mocktails  
105 kr

Subject to change