

NAMIYAMA

Welcome to savor traditional Japanese culinary practices with contemporary sushi creations. We take pride in our meticulous selection of high-quality ingredients.

Our signature soy sauce, infused over six months with mirin and bonito flakes, delivers a distinctive and unforgettable flavor that elevates your sushi experience and creates a lasting impression.

In line with our dedication to environmental sustainability, Yasuragi has consciously chosen to exclude avocado and salmon from our menu due to their negative environmental impact.

SUSHI

SERVED IN PIECES OF TWO

Nigiri of the Day 70
Pike Perch 90
Tartare of the day 120
Arctic Char 70
Halibut 90

SERVED IN PIECES OF FIVE

Sushi Moriawase 170
The chef's selection of daily fish
Sashimi Moriawase 165
Daily selection of sashimi fish
Edo Sushi 180
Traditionally made sushi
Oishi Sushi 180
Wooden stamped sushi

SERVED IN PIECES OF TWO

Scalop 110
with Caviar 150
Otoro Blue Fin Tuna 120
With Caviar 170
Wagyu A5 Kagoshima 150
with Caviar 200

BEVERAGES

BEER & CIDER

Carlsberg Hof (bottle) 70
Kirin Ichiban (bottle) 90
Lucky Cat White Ale (can) 100
Lucky Dog IPA (can) 100
Lucky Chicken Red IPA (can) 100

COLD-PRESSED JUICE

From Kallpressen (35cl) 85

NON-ALCOHOLIC

Kirin (bottle) 55
Carlsberg (bottle, 0,5%) 50
Still red/white wine (glass) 80
Still red/white wine (bottle) 360
Sparkling wine (glass) 90
Sparkling wine (bottle) 450

SPARKLING SOFT DRINKS

Sparkling Ume 60
Sparkling Yuzu 60
Törst Lemon 60
Törst Raspberry 60
Vigo Kombucha Cucumber 60
Comp. de Li. Rooibos 55
Comp. de Li. Cucumber 55

JAPANESE PREMIUM TEA

Sencha Kagoshima 45
Hojicha Shizuoka 45
Genmaicha 45

RED WINES

LIGHT-BODIED & FRUITY

La Cave St VERNY le Pinot Noir
IGP Puy le Dôme, France 2020
130 kr / 650 kr

Gregoire Hoppenot Fleure Origines
Beaujolais, France 2020
760 kr

Joseph Cattin Pinot Noir Sauvage
Alsace, France 2022 (Bio)
155 kr / 775 kr

MEDIUM-BODIED & SPICEY

Heinrich Biodynamic Red
Burgenland, Austria 2019
140 kr / 700 kr

Rocche Costamagna Dolcetto D'Alba
Piemonte, Italy 2022
175 kr / 875 kr

FULL-BODIED & RICH

Altar Uco Edad Moderna Cabernet Sauvignon
Tupungato, Argentina 2020
160 kr / 800 kr

SPARKLING WINE & CHAMPAGNE

Cava Enguera in a Bubble
Mv, Penedes, Spain (bio)
130 kr / 660 kr

Terre di Marca Prosecco
Veneto, Italia 2021 (bio)
120 kr / 600 kr

Bouché Reserve Brut
MV, Champagne, France (bio)
175 kr / 995 kr

SAKE & JAPANESE WINE

Masumi Yasuragi Junmai Daiginjo

Fruity flavors, natural sweetness and acidity.

Polishing Ratio 45%. Rich sake with elegant aroma of white lilies & hints of melon, almond & anise

125 kr

Rice magic Red Junmai Ginjo Sparkling

Apple aroma and crispy/fruity acidity..

Naturally fermented sparkling sake from red rice. Fruity flavour

145 kr

WHITE WINE

DRY & REFRESHING

Loimer Lenz Riesling

Kamptal, Austria 2021 (bio)

130 kr / 650 kr

Quinta dos Santago Alvarinho Loureiro

Vinho Verde, Portugal 2021

140 kr / 700 kr

OFF-DRY & AROMATIC

Berres Riesling

Mosel, Germany 2019

160 kr / 800 kr

Cattin Orange Pinot Gris Sauvage

Alsace, France 2021 (Bio)

160 kr / 800 kr

Cederberg Bukettraube

South Africa 2021

140 kr / 700 kr

FULL-BODIED & RICH

Catalpa Chardonnay

Bodega Atamisque, Tupungato, Argentina

155 kr / 775 kr