

HASU | MINAMO

憩心

VÄLKOMMEN

WELCOME

Här serverar vi mat med influenser från det japanska köket. Ni ska nu äta en 3-rätters middag. **Itadakimasu** - låt oss äta!

*In our restaurants we serve food influenced by the Japanese kitchen. You will be served a 3-course dinner. **Itadakimasu** - let's eat!*

HÅLLBART

MSC-C-54562 och ASC-C-00656. All vår torsk och sej kommer från MSC-certifierat hållbart fiske. www.msc.org/se. All vår lax kommer från ASC-certifierad hållbar odling. www.asc-aqua.org/se

SUSTAINABLE

MSC-C-54562 och ASC-C-00656. All our cod and saithe comes from MSC-certified sustainable fishing. www.msc.org/. All our salmon comes from ASC-certified sustainable farming. www.asc-aqua.org/



MSC-C-54562



ASC-C-00656

ALLERGENER | ALLERGENS

- | | |
|----------------------------------|-------------------------------|
| 1 Gluten <i>Gluten</i> | 8 Nötter <i>Nuts</i> |
| 2 Kräftdjur <i>Crustaceans</i> | 9 Selleri <i>Celery</i> |
| 3 Ägg <i>Egg</i> | 10 Senap <i>Mustard</i> |
| 4 Fisk <i>Fish</i> | 11 Sesamfrön <i>Sesame</i> |
| 5 Jordnötter <i>Peanuts</i> | 12 Sulfid <i>Sulphites</i> |
| 6 Sojaböner <i>Soya</i> | 13 Lupin <i>Lupin</i> |
| 7 Mjök <i>Milk</i> | 14 Blötdjur <i>Molluscs</i> |

KLASSISKA COCKTAILS

CLASSIC COCKTAILS

135

SIDECAR

Cognac, Cointreau, Lemon, Syrup

NEGRONI

Gin, Campari, Carpano Vermouth

COSMOPOLITAN

Vodka, Cointreau, Lime, Cranberry

WHISKEY SOUR

Bourbon, Lemon, Sugar

DAIQUIRI

Light Rum, Lime, Sugar

STRANGER IN MOSCOW

Vodka, Sake, Cinnamon Sugar, Lime, Ginger Beer

DRYCKESPAKET

BEVERAGE PACKAGE

Välj tre drycker som passar till ditt val av mat (3 glas)

Choose three glasses paired with your choice of food (3 glasses)

355

FÖRRÄTTER

STARTERS

4 **SASHIMI**

På hamachi med puffat ris, chevichedressing
samt komprimerad melon och krasse

SASHIMI 4

*Of hamachi with puffed rice, chevice dressing
and compressed melon and cress*

155

CHIRASHIZUSHI

Svart ris med sotad avokado, mango, picklad
gurka och svart rättika samt salladslök

CHIRASHIZUSHI

*Black rice with blackened avocado, mango,
pickled cucumber , black radish and spring onion*

145

3, 4 **URAMAKI ROLL**

Friterad soft-shell krabba med regnbågsrom,
friterad purjolök och japansk majonnäs

URAMAKI ROLL 3, 4

*Deep fried soft-shell crab with salmon trout
roe, deep fried leek and Japanese mayonnaise*

165

1 **BUNS**

Långbakat sidfläsk med krispig sallad,
böngroddar och gochujangdressing

BUNS 1

*Long baked pork belly with crispy salad, bean
sprouts and gochujang dresing*

155

VARMRÄTTER

MAIN COURSES

CANETTE ANKA

Canette med rökig yakinikusky smaksatt med sudashi och agave. Stir fry på rootsaker samt sangogroddar och inkokt melonrättika

265

CANETTE DUCK

Canette with smoky yakiniku broth flavored with sudashi and agave. Stir fry of root crops with sango sprouts and melon radish

3 MAJSKYCKLING

Majskycklingbröst med shizostekt bryssel- och savoykål samt tonkatsumajonnäs och picklad svart rättika

265

CORN CHICKEN 3

Corn chicken breast with shizo fried brussels sprouts and savoy cabbage with tonkatsu mayonnaise and black radish

2, 4, 7 REGNBÅGSLAX

Sotad regnbågslax med broccoli, friterat sjögräs och smörad kräftbuljong

255

SALMON TROUT 2, 4, 7

Blackened salmon trout with broccoli, deep fried seaweed and buttered crawfish stok

1, 6 BAKAD BLOMKÅL

Tempurafriterad vit broccoli med riven svensk rökt tofu, sesamkräm och shiitakedressing

235

BAKED CAULIFLOWER 1, 6

Tempura deep fried white broccoli with grated swedish smoked tofu, sesame cream and shiitake dressing

DESSERTER

DESSERTS

| | | | |
|---|----------------|---|---------|
| 3, 6, 7 | GLASS | <i>ICE CREAM</i> | 3, 6, 7 |
| Fänkålsglass med nachipäron, sojasirap och friterat bovete | | <i>Fennel ice cream with nachi pear, soy syrup and deep fried buckwheat</i> | |
| | | | 105 |
| 3, 7 | TERRINE | <i>TERRINE</i> | 3, 7 |
| Chokladterriner med blodapelsinsorbet, ingefära och kaffesmulor | | <i>Chocolate terrine with blood orange sorbet, ginger and coffee crunch</i> | |
| | | | 105 |
| 1, 7 | GYOZA | <i>GYOZA</i> | 1, 7 |
| Gyoza med vaniljris, ananas och brynt smörpulver | | <i>Gyoza med vanilla rice, pineapple and browned butter powder</i> | |
| | | | 105 |
| 6, 8 | BRULÉ | <i>BRULÉ</i> | 6, 8 |
| Vit chokladkräm, hallonkompott, shizo och hackade nötter (Vegan) | | <i>White chocolate cream, raspberry compote, shizo and chopped nuts (Vegan)</i> | |
| | | | 105 |

DRYCK

BEVERAGE

ALKOHOLFRITT | NON-ALCOHOLIC

- 55 Pona, äpple, ingefära
- 55 Pona, Tarocco blodapelsin
- 50 Carlsberg non-alcoholic 0.5%
- 69 Kevita kombucha, Pineapple Peach
- 69 Kevita Kombucha, Tart Cherry
- 69 Kevita Kombucha, Ginger
- 65 Kimono Sparkling Ume Juice
- 65 Kimono Sparkling Yuzu Juice
- 48 Råsaft mynta, Apelsin, Ananas
- 48 Råsaft Morot, Äpple, Apelsin, Ingefära
- 48 Råsaft Spenat, Ananas, Äpple, Citron
- 48 Råsaft Rödbeta, Äpple, Apelsin, Citron, Ingefära
- 80 Barrels & Drums Chardonnay eller Merlot
- 80 Billabong mousserande vin

ÖL & CIDER | BEER & CIDER

Fatöl, Draft

- 82 Kirin Ichiban Lager
 - 75 Carlsberg Hof
 - 78 Carlsberg Export
- Flaska och burk, Bottle and can
- 72 Kirin Ichiban Lager
 - 75 Asahi
 - 98 Yona Yona Pale Ale
 - 98 No Neko Belgian White
 - 98 Aoni IPA
 - 98 Tokyo Black Porter
 - 95 Yasuragi Yuzu Saison
 - 65 Sommersby Pear Cider
 - 65 Sommersby Double Press Apple

KAFFE | COFFEE

- 35 Bryggkaffe/Coffee
- 30 Espresso
- 35 Dubbel Espresso
- 40 Cappuccino
- 40 Caffe Latte

SAKE | SAKE

- Binnai Hakko Sparkling Junmai Ginjo 125
Polishing Ratio 60% Naturally fermented sparkling sake with fruity flavours and natural sweetness and acidity.
- Rice Magic Red Junmai Ginjo Sparkling 145
Polishing Ratio 50% Naturally fermented sparkling sake made Fruity flavours and natural sweetness and acidity.
- Ori Sake 85
Polish Ratio: 70% Semi-sweet with notes of coconut, bitter almond and tropical fruits such as papaya and lychee
- Amabuki Gin No Kurenai Rosé 105
Polishing Ratio 55% The beautiful rosé colour comes from the use of ancient black rice. The flavour is lightly sweet and fruity
- Dewazakura Omachi Junmai Ginjo 110
Polishing Ratio 50% Elegant Junmai Ginjo sake with apple, honey, clover and sweet tea notes.

Masumi Yasuragi Junmai Daiginjo 95/435
Polishing Ratio 45% Rich sake with elegant aroma of white lilies and hints of melon, almond and anise

- Kikusakari Taru Sake 95
Polishing Ratio 60% Dry and medium-bodied sake stored in cedar casks. Notes of mushroom, minerals and white pepper
- Ninki-Ichi Yuzushu 90
Refreshing yuzu flavor and clean shochu makes well-balance liqueur.
- Masuizumi Kijoshu 150
Polishing Ratio: 60% Masuda Shuzoten, Toyama, Japan
Sweet sake with rich honey notes and refreshing acidity.

The Choya Aged 3 Years Umeshu 90
Choya Umeshu Co., Osaka, Japan
Rich and sweet beverage with notes of almonds, apricot and plum. Elegant balance of acidity and sweetness.

TE | TEA

- Premium organic teas
- Sencha Kagoshima 45
Deep steamed Sencha that delivers intense grassy-sweet aroma and taste with very fine, almost dust-like leaf particles
 - Hojicha Shizuoka 45
Roasted tea with a medium to dark brown color and a typical full rich, smoky, nutty taste
 - Gyokuro Fukuoka 45
Dark green tea with a sweeter umami flavor and slight buttery and baked notes
 - India Black Tea 45
High quality black tea with mild taste, smooth and mild. From Assam, India