

# COCKTAILS

## BEVERAGE

### 135 COCKTAILS

- Mandarin Sour  
Mandarine liqueur, Rye Whiskey, Lemon, Syrup, Egg white
- Seven Samurai  
Japanese Gin, Sake, Lemon, Ginger, Grapefruit, Sugar, Grenadin
- Amai Momo  
Light rum, Peache liqueur, Peach syrup, Lime, Raspberry purée
- Bella Donna Daquiri  
Dark rum, Amaretto, Lime, Syrup
- Homage to Akira Kurosawa  
Japanese whisky, Ginger, Agave, Lemon
- Umeshu Sour  
Umeshu, Shochu, Yuzu, Sugar, Egg White
- Don Julio's Journey  
Tequila, Pear Cognac, Lime, Agave, Ginger
- Timeless  
Gin, Elderflower liqueur, Maraschino liqueur, Lemon

### BEER & CIDER

- Draft
- 82 Kirin Ichiban Lager  
75 Carlsberg Hof  
78 Carlsberg Export
- Bottle and can
- 72 Kirin Ichiban Lager  
75 Asahi
- 98 Yona Yona Pale Ale
- 98 No Neko Belgium White  
98 Aooni IPA
- 98 Tokyo Black Porter
- 62 Carlsberg Hof Organic
- 95 Yasuragi Yuzu Saison
- 75 Yo-Ho Sun Sun Organic Ale
- 65 Sommersby Pear Cider
- 65 Sommersby Double Press Apple
- 75 Ginger Beer Barrels and Drums

### CLASSIC COCKTAILS 135

- Sidecar  
Cognac, Cointreau, Lemon, Syrup
- Daiquiri  
Light Rum, Lime, Sugar
- Whiskey Sour  
Bourbon, Lemon, Sugar
- Cosmopolitan  
Vodka, Cointreau, Lime, Cranberry
- Stranger in Moscow  
Vodka, Sake, Cinnamon Sugar, Lime, Ginger Beer
- Negroni  
Gin, Carpano Classic Vermouth, Campari

### MOCKTAILS 80

- Peach Sunrise  
Orange, Lime, Peach syrup, Strawberry purée
- Pacific Ridge  
Lime, Coconut Syrup, Passionfruit Juice, Kombucha Pineapple Peach
- Buck's Flower Fizz  
Elderflower, Orange, Non alcoholic sparkling wine

### NON-ALCOHOLIC

- Pona Äpple Ingefära 55
- Pona Tarocco Blodapelsin 55
- Kimono Sparkling Ume Juice 65
- Kimono Sparkling Yuzu Juice 65
- Kevita Kombucha Pineapple Peach 69
- Kevita Kombucha Tart Cherry 69
- Kevita Kombucha Ginger 69
- Billabong Mousserande 80
- Barrels and Drums Chardonnay 80
- Barrels and Drums Merlot 80

### SNACKS 35

- Rostad majs  
Roasted Corn
- Friterade rotfruktschips  
Fried root chips
- Japanmix  
Japan mix
- Wasabiärtor  
Wasabi peas

## FOOD

145

### 4 Sushi Moriawase

Kockens val av Nigiri, Uramaki och Norimaki (Kan fås vegan)  
*Chef's choice od Nigiri, Uramaki and Norimaki*  
*(Can be made vegan)*

### 1, 6, 11 Friterade kycklinggyzoa

Rostade sesamfrön, picklad rödlök och chilidoppsås  
*Roasted sesame seeds, pickled red onion and chili dip sauce*

### Spicy Tuna Roll 1, 3, 4

Tempurafriterad norimaki med albacore, gemsallad, gurka och salladslök. Toppas med srirachmajonnäs (Kan fås vegan)  
*Tempura deep fried norimaki with albacore, gem salad, cucumber, and scallion, topped with sriracha mayonnaise (Can be made vegan)*

### Chirashizushi by Saishoku 6, 8, 11

På svart ris med tempurafriterad sparris samt gräslök och cashewkräm, picklad rödlök och sesam shiitake nori  
*Of black rice with tempura deep fried asparagus with chive, cashew cream, pickled red onion and sesame shiitake nori*

## SWEETS

35

### 6, 7 Misotryffel

*Miso truffle*

### Yasuragitryffel 7

*Yuzu och Cocos*  
*Yasuragi truffle*

Köket stänger 22.00

*The kitchen closes at 10pm*

## NIGHT MENU after 10pm

145

### 4 Sushi Moriawase

Kockens val av Nigiri, Uramaki och Norimaki (Kan fås vegan)  
*Chef's choice od Nigiri, Uramaki and Norimaki*  
*(Can be made vegan)*

#### HÅLLBART

MSC-C-54562 och ASC-C-00656. All vår torsk, tonfisk och sej kommer från MSC-certifierat hållbart fiske. [www.msc.org/se](http://www.msc.org/se). All vår lax kommer från ASC-certifierad hållbar odling. [www.asc-aqua.org/se](http://www.asc-aqua.org/se)

#### SUSTAINABLE

MSC-C-54562 och ASC-C-00656. All our cod, tuna and saithe comes from MSC-certified sustainable fishing. [www.msc.org/](http://www.msc.org/). All our salmon comes from ASC-certified sustainable farming. [www.asc-aqua.org/](http://www.asc-aqua.org/)



MSC-C-54562



ASC-C-00656

## ALLERGENER | ALLERGENS

1 Gluten | *Gluten*  
2 Kräddjur | *Crustaceans*  
3 Ägg | *Egg*  
4 Fisk | *Fish*  
5 Jordnötter | *Peanuts*  
6 Sojabönor | *Soya*  
7 Mjök | *Milk*

8 Nötter | *Nuts*  
9 Selleri | *Celery*  
10 Senap | *Mustard*  
11 Sesamfrön | *Sesame*  
12 Sulfiter | *Sulphites*  
13 Lupin | *Lupin*  
14 Blötdjur | *Molluscs*

# WINE & SAKE

## WHITE

- 105/495 Terre de Mistral Côte du Rhône 2018  
Frankrike, Rhône, Marsanne, Grenach blanc
- 135/645 Gini Soave 2016  
Italien, Veneto, Garganega
- 140/670 A Christmann Riesling Trocken 2018  
Tyskland, Pfalz, Riesling
- 120/570 Rochebin Bourgogne Chardonnay 2016  
Frankrike, Bourgogne, Chardonnay
- 150/720 Sancerre Sur Le Fort 2017  
Frankrike, Loire, Sauvignon Blanc
- 140/670 Gustavshof Blanc de Noir 2018  
Tyskland, Rheinhessen, Cabernet Sauvignon, Cabernet Cortiz

## SAKE

- Sparkling Sake
- 125 Binnai Hakko Sparkling Junmai Ginjo
- 145 Rice Magic Red Junmai Ginjo Sparkling  
Sake
- |  |
|--|
| 95/435 Masumi Yasuragi Junmai Daiginjo<br>Our own premium brand sake made in collaboration with<br>Miyasaka Brewing Company, Nagano, Japan |
|--|
- 95 Amabuki Tokubetsu Junmai
- 105 Amabuki Gin No Kurenai Rosé
- 110 Dewazakura Omachi Junmai Ginjo
- 105 Amabuki Blood orange

## SPARKLING

- Agrapart Les 7 Crus Brut 995  
Frankrike, Champagne, Chardonnay, Pinot Noir
- Waris-Larmandier Extra Brut 1135  
Frankrike, Champagne, Chardonnay, Pinot Noir, Meunier
- Esterlin 140/895  
Frankrike, Champagne, Chardonnay, Pinot Noir, Meunier
- Crémant d'Alsace Brut 120/650  
Frankrike, Alsace, Auxerrois, Pinot Blanc
- Prosecco Terre di Marca 95/525  
Italien, Veneto, Glera
- Casas Patronales 85/455  
Chile, Valle Central, Chardonnay

## RED

- Terre de Mistral Côte du Rhône Reserve 105/495  
Frankrike, Rhône, Grenache, Syrah, Carignan, Cinsault
- Piccini 2018 105/495  
Italien, Chianti, Sangiovese
- La Grande Courtade 2017 120/570  
Frankrike, Languedoc, Tempranillo
- Musella Valpolicella Superiore 120/570  
Italien, Valpolicella, Corvina, Rondinella, Barbera
- Les Trois Frères Rouge 2017 120/570  
Frankrike, Provence, Syrah, Grenache
- Gustavshof Cuvée Jomax 2015 135/645  
Tyskland, Rheinhessen, Pinot Noir