

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, 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   <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> |

## COCKTAILS

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135

### TIMELESS

Gin, Elderflower, Maraschino, Lemon

### NEGRONI

Gin, Campari, Carpano Classico

### MOSCOW MULE

Vodka, Lime, Sugar, Ginger Beer

### NO STRESS

Lemon Vodka, Passion Fruit, Lime, Sugar

### DAIQUIRI

Light Rum, Lime, Sugar

### OH BASIL, ARE YOU MY HONEY? non-alcoholic 80

Honey, Lemon, Elderflower, Basil, Sparkling Water

## DRYCKESPAKET

BEVERAGE PACKAGE

**Välj tre drycker som passar till ditt val av mat (vin, öl, sake eller alkoholfritt)**

*Choose three glasses paired with your choice of food (wine, beer sake or non-alcoholic)*

355

## FÖRRÄTTER

### STARTERS

3, 4, 10, 11 **NORIMAKI**

Sotad lax med gurka och salladslök.  
Regnbågslaxrom, friterad purjolök och  
japansk majonnäs

*NORIMAKI* 3, 4, 10, 11

*Blackened salmon with cucumber and  
scallion. Salmon trout roe deep fried leek and  
japanese mayonnaise*

155

6, 8 **JORDÄRTSKOCKA BY SAISHOKU**

Friterad jordärtskocka med mandel och  
yuzukochu- och cashewnötskräm samt  
sallad med vattenkrasse

*JERUSALEM ARTICHOKE BY SAISHOKU* 6, 8

*Deep fried jerusalem artichoke with almond and  
yuzu kochu- and cashew cream and salad with  
watercress*

145

6, 11 **CHIRASHIZUSHI**

Bakat ägg och sotad avokado, picklad gurka,  
salladslök samt edamamebönor

*CHIRASHIZUSHI* 6, 11

*Baked egg and blackened avocado, pickled  
scallion and edamame beans*

155

1, 3, 6, 11 **GYOZA**

Friterad kycklinggyoza med tre doppsåser och  
energisallad

*GYOZA* 1, 3, 6, 11

*Deep fried gyoza of chicken with three dip  
sauces and energy salad*

155

## VARMRÄTTER

### MAIN COURSES

#### 6, 8, 11 **ROMANESCO BY SAISHOKU**

Romanesco med rostad blomkålskräm smaksatt med Yasuragivitlök, svensk ärttempe, teriyaki samt shinmeji

235

#### *ROMANESCO BY SAISHOKU* 6, 8, 11

*Romanesco with roasted cauliflower cream flavored with Yasuragi garlic, swedish pea tempe, teriyaki and shinmeji*

#### 6 **KYCKLING**

Yuzuglacerade palsternackor med kycklinglår, sallad med krispig sparris samt ponzudressing

245

#### *CHICKEN* 6

*Yuzu glazed parsnips witht chicken, salad with crispy asparagus and a ponzu dressing*

#### 2, 4, 7, 11 **REGNBÅGSLAX**

Sotad regnbågslax med sesamstekt broccoli, friterat sjögräs samt smörad kräftdashi

225

#### *SALMON TROUT* 2, 4, 7, 11

*Blackened salmon trout with sesame fried broccoli, deep fried seaweed and a buttered crawfish dashi*

#### 2, 6 **BETOR**

Bakade betor med sotad kammussla samt röd risotto med mizunassallad

225

#### *BEETS* 2, 6

*Baked beets with scallops and a red risotto and mizuna salad*

## DESSERTER

### DESSERTS

3, 7 **GLASS**

Vaniljglass med blandade bär  
och ingefärskola

*ICE CREAM* 3, 7

*Vanilla ice cream with mixed berries and a  
ginger caramel*

105

1, 3, 6, 7 **MISOCHOKLAD**

Bakad miso- och chokladkaka med matcha  
och sudashi

*MISO CHOCOLATE* 1, 3, 6, 7

*Baked miso and chocolate cake with matcha  
and sudashi*

105

8 **DESSERT BY SAISHOKU**

Hallon- och shisocashewnötsglass  
med rostad mandel och yuzucurd

*DESSERT BY SAISHOKU* 8

*Raspberry- and shisocashew ice cream with  
roasted almonds and yuzu curd*

105

1, 7 **ANANASGYOZA**

Gyoza med kokoskräm och yuzusirap

*PINEAPPLE GYOZA* 1, 7

*Gyoza with coconu creeam and yuzu syrup*

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 Kimino Sparkling Ume Juice
- 65 Kimino Sparkling Yuzu Juice
- 80 Barrels & Drums Chardonnay eller Merlot
- 80 Billabong mousserande vin

### ÖL & CIDER | BEER & CIDER

Fat, Draft

- 82 Kirin Ichiban Lager
- 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 Aooni IPA
- 98 Tokyo Black Porter
- 65 Somersby Pear Cider
- 65 Somersby Apple Cider

### 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