

HASU | MINAMO

東京

# VÄLKOMMEN

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

## 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)

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

## 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.



MSC-C-54562



ASC-C-00656

## ALLERGENER | ALLERGENS

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

## COCKTAILS

### COCKTAILS

135

### TOKYO MELON SOUR

Bourbon, Melon liqueur, Lemon, Orange, Syrup

### MOSCOW MULE

Vodka, Lime, Sugar, Ginger Beer

### ATARI

Gin, Elderflower, Lemon, Apple juice, Ginger, Cucumber

### NEGRONI

Gin, Campari, Carpano Classico

### DAIQUIRI

Light Rum, Lime, Syrup

### VIRGIN ATARI non-alcoholic 80

Elderflower, Lemon, Apple juice, Ginger, Cucumber

## 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

#### 1,2 **URAMAKI**

Softshellkrabba, papaya, gräslök, chilikrisp  
samt sudachikräm

#### URAMAKI 1, 2

*Softshell crab, papaya, chives, chilicrisp and  
sudachi*

155

#### 11 **HOKKAIDOPUMPA BY SAISHOKU**

Pumpasoppa med pumpakräm smaksatt med yuzu  
samt furikake på svartkål och sesam

#### HOKKAIDO PUMPKIN BY SAISHOKU 11

*Pumpkin soup with pumpkin creme flavored with  
yuzu, topped with kale and sesame*

145

#### 3,4 **TAMAGO**

Japansk omelett med picklad höstsvamp, ikura  
med ett miso- och dillkskum

#### TAMAGO 3, 4

*Japanese omelette with pickeld autumn  
mushrooms, ikura and miso and dill foam*

155

#### 3, 4, 10 **SASHIMI**

Rödbetsgravad lax med picklade senapsfrön, gröna  
äpplen samt ingefärsmajonnäs

#### SASHIMI 3, 4, 10

*Beetroot gravad salmon with pickeld mustard  
seeds, green appels and ginger mayonnaise*

155

## VARMRÄTTER

### MAIN COURSES

#### 1, 9 **JAPAN CURRY**

Traditionell japansk curry med linser, sötpotatis och rotselleri. Serveras med avokadkräm samt tempurafriterad edamameböner

235

#### JAPAN CURRY 1, 9

*Traditional Japanese curry with lentils, sweet potatoes and celeriac. Served with avocado cream and tempura fried edamame*

#### 1, 6, 9 **ANKA**

Ankbröst med sanchopepparsås, mangold och plommongyoza

245

#### DUCK 1, 6, 9

*Duck breast with sancho pepper sauce, chard and gyoza with plums*

#### 4, 6 **GÖS**

Sotad gös med morotsaioli på Yasuragis marinerade vitlök samt savoykål, röd morot bryntsmör med yuzu

225

#### PIKE-PERCH 4, 6

*Blackened pikeperch with carrot aioli on Yasuragi's marinated garlic, savoy cabbage, red carrot and yuzu browned butter*

#### 6, 8 **SVARTRIS BY SAISHOKU**

Stekt svartris med portabello, grillad hjärtsallad, mandel- och sesamkräm samt kimchi på rödkål

225

#### BLACK RICE BY SAISHOKU 6, 8

*Fried black rice with portabello, grilled gamsalad, almonds and sesame cream with kimchi on red cabbage*

## DESSERTER

### DESSERTS

1, 3, 7, 8 **PLOMMON**

Plommontart med sakesabayonne  
samt plommonsirap

105

**PLUM** 1, 3, 7, 8,

*Plum tarte with sake sabayonne and plum  
syrup*

3, 7 **HAVTORN**

Mousse på havtorn med rostad  
vitchoklad och kolakräm

105

**SEA BUCKTHORN** 3, 7

*Sea buckthorne mousse with roasted white  
chocolat and carmel cream*

8 **DESSERT BY SAISHOKU**

Choklad och cashewglass med  
körbärskompot socker- och saltrostade  
hasselnötter

105

**DESSERT BY SAISHOKU** 8

*Chocolate and cashew ice cream with cherry  
compote and sugar and salt roasted hazel-  
nuts*

3, 7 **VANILJ**

Vaniljpannacotta med svartavinbär och yuzu

105

**VANILLA** 3, 7

*Vanilla panna cotta with blackcurrant and*

# 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