

THREE COURSES € 450

BEVERAGE PACKAGE 375

WINE PACKAGE 425

Grilled leek & autumn mushrooms

Winter salad, roasted vegetables, goma dare & grilled tofu

Coconut & yuzu sorbet, soured pear & caramel biscuits

THREE COURSES ¥ 450

BEVERAGE PACKAGE 375

WINE PACKAGE 425

Grilled leek & autumn mushrooms

Chirashi sushi with marinated hiramasa, baked egg, grilled cabbage,
trout roe, sesame & mirin soy

Chocolate mousse, sea buckthorn sorbet, miso & fudge

CHEF'S CHOICE 950

BEVERAGE PACKAGE 750

WINE PACKAGE 795

CHEESE 95

We combine a menu of six dishes with the best that the season has to offer. (Ordered for the entire table).

SMALL COURSES

- €☺ Tsukemono – Japanese pickles 55
- €☺ Nori chips & yuzu mayonnaise 55
- €☺ Carrot kimchi 45
- €☺ Cabbage with chili oil 45
- €☺ Rice with furikake 45
- €☺ Miso soup with apple & mushrooms 65
- Okı fries, dip with smetana & pickled onions 75 with bleak roe 155
- Toasted bread with homemade butter 45

OYSTERS

RAW OYSTERS 65/st

SERVED WITH PONZU AND PICKLED ONIONS

- Wild Crassostrea Gigas from Havstenssund
- Wild Crassostrea Gigas from Grebbestad
- Wild Ostrea Edulis from Grebbestad
- Farmed Ostrea Edulis from Havstenssund

COOKED OYSTERS 75/st

- Crassostrea Gigas baked to 62 degrees with apple kombucha
- Deep fried Crassostrea Gigas with soy & sesame mayonnaise

SASHIMI

- Scallop, pear & white soy 165
- Hiramasa, browned butter, bleak roe, yuzu & pickled onions 175
- Mixed sashimi, elder flower ponzu & fresh wasabi 225

MEDIUM COURSES

- Beef tartare with black garlic, cress & soy 155/245
- ☺☺ Gyoza filled with pumpkin, chili, ginger & cabbage 155

SUSHI

- Choose between ☺☺ or ☺☺☺☺
- Maki sushi, fresh horseradish 125/250
- Temaki sushi 95

MAIN COURSES

- Grilled fish "ssäm style", nori chips, rice with trout roe, pickled apple, salad, soy & sesame mayonnaise 295

- Chirashi sushi with marinated hiramasa, baked egg, grilled cabbage, trout roe, sesame & mirin soy 295

- ☺☺ Winter salad, roasted vegetables, goma dare & grilled tofu 275

DESSERTS & CHEESE

- ☞ Coconut & yuzu sorbet, soured pear & caramel biscuits 125
Chocolate mousse, sea buckthorn sorbet, miso & fudge 125
Cheese, toasted bread & homemade butter 110
A small treat 55