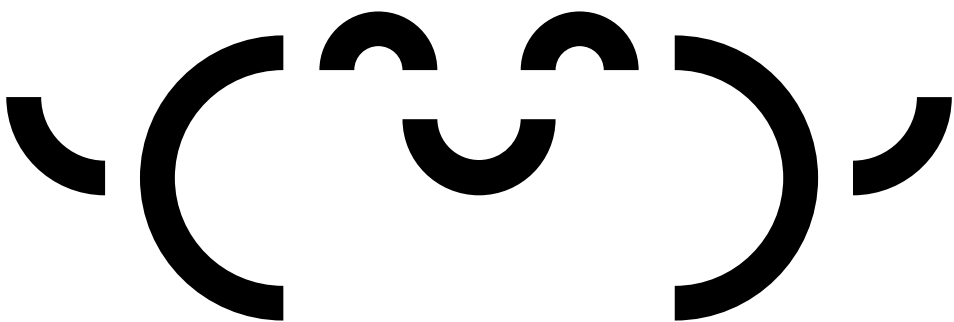


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TEISHOKU BRUNCH

Teishoku is the heart in the Japanese food culture and consists of miso soup, steamed rice, fried fish and pickled vegetables eaten at all times of the day. In our interpretation we are based on locally sustainable ingredients and adds a sweet finish and green tea.

Itadakimas!

Choose between:

Catch of the day

or

Grilled root vegetables

Organic tofu with sesame oil & sesame seeds

Miso soup with apple and mushrooms

Tsukemono - Japanese pickles

Steamed rice

Japanese tea

Soy & caramel ice cream, roasted rice & buckwheat

Teishoku brunch 295

Children up to 10 years 150

SIDES

Baked egg 63 degrees 30

 Peter's homemade kimchi with carrots 40

Okifries, dip with smetana & pickled onion 75 with bleak roe 155

Local Gigas oysters with kimchi granite 55

Soy and sesame mayonnaise 25

SUSHI

CHIRASHI SUSHI

Soured rice with blackened beef, baked egg, pickled shiitake,
cabbage & sesame mayonnaise 255

DESSERT

Coconut & yuzu sorbet, preserved pears & caramel biscuits 85

Soy & caramel ice cream, roasted rice & buckwheat 85

Fluffy pancakes with miso fudge, browned butter & shiso syrup 85
add vanilla ice cream 135

BEVERAGE

DRINKS

Lady of Akita 125

Haku Vodka, horseradish, kimchi & tomato juice

Yuzu mimosa 125

Mousserande, orange & yuzu juice

WINE

Dehours Grande Reserve Champagne 165

Immich-Batterieberg Riesling 135

Juliusspital Sylvaner 145

Roland Lavantreux Chablis 160

BEER

Hitachino Nest Beer Pilsner 125

Vega Bryggeriet at Ringön Shoreline APA 95

SAKE

Masumi Sanka Junmai Daiginjo 120

Dewazakura Omachi Junmai Ginjo 110

Chikurin Fukamari Junmai Shu 95

JUICE, TEA & COFFEE

Rudenstams apple & black currant 45

Kombucha 85

Bancha 50

VRÅ Herbal Infusion 65

French press 45