

CHEF'S CHOICE 950

BEVERAGE PACKAGE 795

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

THREE COURSES PLANT BASED 475

BEVERAGE PACKAGE 395

Grilled leek, mushrooms and browned butter

Chirashi sushi with hay smoked, grilled aubergine, soy & sesame mayonnaise and mushrooms

Yuzu & coconut ice cream with ginger cookie, lingon berries and fudge sauce

THREE COURSES 475

BEVERAGE PACKAGE 395

Sashimi of scallop with white soy and pear

Chirashi sushi with hay smoked char, soy & sesame mayonnaise and baked egg

Chocolate mousse with sesame caramel, sesame oil and sea salt

GRILLED FISH "SSÄM STYLE" 295

Served with rice, salad, pickles, soy & sesame mayonnaise and furikake

BEEF TARTARE SMALL 155/LARGE 245

Grounded beef with black garlic, cress and soy

SASHIMI OCH SUSHI

Maki sushi, choose fish or vegetarian. Served with homemade apple gari

Choose between 5 or 10 pieces 125/250

Temaki sushi 95

Sashimi moriawase with fresh horseradish 225

Sashimi of scallop with white soy and pear 165

SMALL COURSES

Wild oyster Crassostrea Gigas from Grebbestad with ponzu 65

Oki fries, smetana and pickled onions 75

Add bleak roe +80

Japanese pickles 65

Crispy cabbage with homemade fermented chili oil 55

DESSERT

Chocolate mousse with sesame caramel, sesame oil and sea salt 125

Yuzu & coconut ice cream with lingon berries and fudge sauce 125

Swedish cheese with infused apple, mirin and yuzu 125