



SMALL PLATES

GYOZA (G)	80
<i>5 pieces of dumpling with chicken and vegetable, chili-sesame dip</i>	
EBI TEMPURA (E) (G)	100
<i>3 pieces of crispy fried shrimp with chili mayo</i>	
HIRATA BUN (G)	50
<i>steamed bun with crispy fried chicken and pickles</i>	
KARAAGE (G)	65
<i>juicy and crispy fried chicken with togarashi kewpie majo (ca 80 gr)</i>	
SMASHED CUCUMBER (VG)	50
<i>cucumber salad with zingy dressing, garlic and cilantro (ca 60 gr)</i>	
KABOCHA CROQUETTE (G)	45
<i>2 pieces of japanese pumpkin croquette paired with tonkatsu sauce</i>	
YASAI KAKIAGE (G) (VG)	45
<i>mixed deep fried vegetable fritter topped with yuzu kosho majo</i>	

NOODLE / RICE

SPICY MISO RAMEN (G)	165
<i>chicken broth, miso, chashu pork, soy marinated egg, corn, spring onion, shredded nori</i>	
SHOYU RAMEN (G)	165
<i>pork and chicken broth, soy, chashu pork, soy marinated egg, fermented bamboo shoot, spring onion</i>	
CURRY UDON (G) (E)	155
<i>japanese curry soup with crispy fried hicken and chewy noodle</i>	
SOBA SALAD (VG)	165
<i>chilled buckwheat noodles tossed with edamame, cucumber, crispy tofu, dried seaweed, cilantro, and spring onion, served with yuzu miso dressing</i>	
TONKATSU (G) (E)	155
<i>breaded pork cutlet, coleslaw with sesame dressing with steamed rice</i>	
KATSU CURRY (G) (E)	155
<i>breaded pork cutlet, creamy curry sauce , onsen egg with steamed rice</i>	

SUSHI

SUSHI COLLECTION 455

exclusive collection - 20 nigiri & 10 salmon maki

MAKI & NIGIRI 125 / 165 / 205

chef's choices 9 / 12 / 15 pieces

NIGIRI 100 / 145 / 190

chef's choices 6 / 9 / 12 pieces

SALMON NIGIRI 100 / 145 / 190

choose between flavored salmon or natural salmon 6 / 9 / 12 pieces

SALMON & AVOCADO NIGIRI (G) 165

8 salmon & 4 avocado nigiri

SALMON & EBI NIGIRI 190

8 salmon with 4 fried scampi nigiri

YASAI (VG) 140

vegan maki with avocado, cucumber, pickled

red onion, pickled radish, crispy salad, pea shoots 10 pieces

SIDES

MISO SOUP 25

dashi, seaweed, spring onion

EXTRA RICE 30

EXTRA SOY MARINATED EGG 20

EXTRA DRESSING 15

chili mayo, japanese mayo

LUNCH PRICE*

145 kr

SPICY MISO RAMEN

SHOYU RAMEN

CURRY UDON

TONKATSU

KATSU CURRY

SOBA SALAD (VG)

Tuesday - Friday 11:00 - 14:00

*It does not APPLY for holidays

135 kr

MAKI & NIGIRI 12 BITAR

SALMON & AVOCADO NIGIRI

YASAI MAKI (VG)

We offer a selection of non-alcoholic cocktails, wines, beers and sparkling options.
Every drink is crafted for full flavor, without the alcohol,
so everyone can celebrate and enjoy.

SIGNATURE MOCKTAILS (0.0%)

WHITE LANTERN	80
<i>yuzu juice, pineapple & lime over ice crowned with whipped coconut cream</i>	
YUZU & GINGER SPRITZ	80
<i>yuzu syrup, yuzu juice, ginger syrup & mint topped with non-alcoholic sparkling wine</i>	
MATCHA MARTINI (E)	85
<i>non-alcoholic gin, matcha, yuzu, vanilla, coconut water & egg white with a creamy mouthfeel</i>	
SHISO SOUR (E)	85
<i>non-alcoholic gin, yuzu juice, shiso syrup & egg white with a silky foam finish</i>	
GREEN DRAGON	85
<i>non-alcoholic gin, matcha & yuzu juice topped with fresh ginger ale</i>	

NON-ALCOHOLIC WINES

SPARKLING WINE

HENKELL SPARKLING PICCOLO [0.0%]	70
<i>crisp and fruity alcohol-free sparkling wine with notes of apple and citrus</i>	

WHITE WINES

LES FUMÉES BLANCHES	70
Sauvignon Blanc [0.0%]	
<i>aromatic taste with hints of blackcurrant leaves, gooseberries, fresh herbs, pears and citrus. Suits best with sushi & nigiri</i>	
LEITZ EINS ZWEI	70
Riesling [0.0%]	
<i>fruity, fresh taste with a slight sweetness, hints of green apples, lemon and gooseberries. Suits best with ramen, tonkatsu etc</i>	
NATUREO WHITE [0.0%]	65
<i>grapey, floral flavor with hints of pear, elderberry, honeydew melon and peach. Suits best with chicken or fish dishes</i>	

RED WINES

DOMAINE DE LA PRADE 70

Merlot shiraz [0.5%]
youthful, fruity taste with hints of plum, herbs, strawberries and butterscotch. Suits with light meat dishes or vegetarian dishes.

RICHARD JUHLIN 65

Cabernet Sauvignon Syrah [0.5%]
fruity taste with a slight sweetness, hints of blackcurrant, wild raspberry, blackberry and herbs. Suits with light meat dishes or vegetarian dishes.

BEERS (0.0%-2,2%)

HITACHINO ALE [0.2%] 55

HITACHINO ALE YUZU & GINGER [0.2%] 55
japanese ale with spicy kick of ginger meets the refreshing zig of yuzu

KIRIN ICHIBAN NON-ALCOHOLIC LAGER [0.0%] 55
superior taste experience without the weight of alcohol

ASAHI NON-ALCOHOLIC [0.0%] 55
japanese rice lager with dry, crisp taste and quick clean finish

KUSKEN [2,2%] 55
swedish ale with a fruity tone and refreshing finish

SOFT DRINKS

KIMURA SAKURA COLA 50
sakura-flavored cola with japanese cherry extract

KIMINO SPARKLING JUICE 50
choose between yuzu/mandarin/plum flavours

RAMUNE JAPANESE SODA 40
japanese child’s favourite. Fresh, fun and bubbly.

SODA 30
coca cola, coca cola zero

SPARKLING WATER 30
loka lemon, naturell

