



CLASSIC MAKI ROLLS (URAMAKI 8 PIECES)

YASAI MAKI (GL, M, S, SF) 165,-

sesame seeds, fried vegetables, philadelphia cheese and teriyaki sauce

PHILADELPHIA (F, M, SD) 180,-

philadelphia cheese, avocado, cucumber, salmon

SAKE IKURA (E, F, S) 175,-

salmon, avocado, Japanese mayonnaise, spring onions and trout roe

TEKKA (E, F, SF, S) 185,-

sesame seeds, tuna, cucumber, chili mayonnaise, teriyaki sauce, spring onions and tobiko

TEMPURA (GL, SD, SF) 180,-

sesame seeds, fried scampi, avocado and chili mayonnaise

SAKE CALIFORNIA (E, F, S, GL) 175,-

salmon, avocado, tobiko and Japanese mayonnaise

SPICY SAPPORO (BD, E, SF) 195,-

scallops, chili mayonnaise, spring onions, sesame seeds

SPECIALTIES MAKI ROLLS (URAMAKI 8 PIECES)

TRÖFFEL TEMPURA (SD, GL, F, M, SF) 215,-

avocado, fried scampi, sesame seeds, flambéed salmon, truffle mayonnaise, spring onions and trout roe

CRISPY SCALLOPS (BD, F, GL, E, S, M) 225,-

tempura scallops, philadelphia cheese, avocado, tobandjan mayonnaise, flambéed salmon, wonton crunch, jalapeno sauce

KIMCHI TUNA (F, GL, M, SF) 215,-

tempura vegetables, philadelphia cheese, kimchi tuna tartare, sesame seed dressing, kimchi sesame

TRÖFFEL YUZU TUNA (M, F, S) 225,-

philadelphia cheese, avocado, cucumber, tuna, truffle-yuzu sauce, crispy potato chips

SOFTSHELL CRAB CALIFORNIA (SD, M, E, GL) 245,-

philadelphia cheese, fried softshell crab, wasabi mayonnaise, guacamole, tobiko

FLAMBÉED SPICY SALMON TARTAR (F, SD, GL) 215,-

sesame seeds, fried scampi, avocado, flambéed spicy salmon tartare, teriyaki sauce, tobiko

DEEP-FRIED FUTOMAKI ROLLS (6 PIECES)

FRIED SCALLOPS (BD, E, F, GL, S) 195,-

scallops, salmon, avocado, Japanese mayonnaise, tobiko

FRIED (E, F, GL, S, SP) 195,-

salmon, kingfish, avocado, chili mayonnaise and teriyaki sauce

FRIED VEGETABLES (GL, S) 185,-

avocado, cucumber, kimchi cabbage and teriyaki sauce

NIGIRI SPECIAL (4 BITES)

MANGO ORANGE SALMON (F) – 189,-

mango-orange sauce and jackfruit crunch

TUNA RED ONION MARMALADE (F, GL) – 199,-

red onion marmalade and teriyaki sauce

KINGFISH TRUFFLE (F, GL, E) – 199,-

truffle mayonnaise and crispy potato chips

FLAMBÉED LAKS (F, S, SF) – 189,-

teriyaki sauce and kimchi sesame seeds

SASHIMI SPECIAL (6 SLICES)

PASSION FRUIT SALMON (F) – 199,-

passion fruit sauce and jackfruit crunch

KIMCHI TUNA (F, GL) – 205,-

homemade kimchi cabbage and kimchi sauce

TRUFFLE-PONZU KINGFISH (F, E, GL) – 205,-

truffle-yuzu sauce, crispy potato chips

WASABI SCALLOPS (SD, S, GL) – 205,-

jalapeno sauce, wasabi peas crunch

FOR CLASSIC SASHIMI AND NIGIRI, ASK THE WAITER

DIFFERENT SUSHI COMBINATIONS

SUSHI MAKI COMBO 1105,-

8 pieces nigiri, 16 pieces uramaki, 12 pieces of futomaki and 4 pieces of tempura scampi, totaling 40 pieces

MAKI MORIAWASE 1045,-

a generous selection of maki rolls totaling 48 pieces

STOR MAKI MORIAWASE 1305,-

a generous selection of maki rolls totaling 60 pieces

SINGLE SUSHI COMBINATIONS

MAKI COMBO 445,-

16 pieces of uramaki and 6 pieces of futomaki, totaling 22 pieces

SASHIMI MORIAWASE 425,-

25 slices of sashimi of fish and shellfish served with sashimi sauce and rice

SUSHI MAKI MORIAWASE 415,-

4 pieces of nigiri, 8 pieces of uramaki and 6 pieces of futomaki, totaling 18 pieces

VEGETARIAN MORIAWASE 395,-

4 pieces nigiri, 8 pieces uramaki, 6 pieces of futomaki, totaling 18 pieces

PLEASE INFORM THE WAITER OF ANY ALLERGIES.

SMALL DISHES

EBI TÔBANJAN (GL, SD, S) 195,-

crispy tempura pieces of scampi, house tobanjan mayonnaise, pickled cabbage and kimchi sesame

EDAMAME (S) 125,-

with salt and wasabi sauce

OYSTERS (BD, S) 230,-

4 pieces with sweet and sour ponzu sauce and trout roe

KIMCHI (F, S, GL) 90,-

house fermented kimchi cabbage

PASSION FRUIT CEVICHE (F, BD, S) 245,-

tuna, salmon, mango, red onion, cucumber, ginger, chili, guacamole and passion fruit sauce

DUMPLINGS

ANGUS GYOZA (GL) 205,-

Angus, fermented kimchi cabbage, ginger, lime, coriander, spring onion and truffle-yuzu sauce

CRISPY GYOZA (GL, SD) 195,-

chicken, scampi, ginger, chili, fresh coriander, spring onion and sesame dressing

WILD GYOZA (GL, SD) 205,-

deer, moose, forest mushrooms, ginger, chili, fresh coriander, spring onions and gyoza sauce

STREET FOOD

PEKING AND (SF) 395,-

juicy half duck served on a warm plate with sweet chili plum sauce, fresh ginger, coriander, stir-fried vegetables and jasmine rice

BAO BUNS MED AND *2STK* (GL, SF, S) 230,-

shredded duck, teriyaki sauce, carrot, fermented kimchi cabbage, Chinese cucumbers and pickled red onion

BAO BUNS WITH CRISPY CHICKEN *2PCS* (GL, SF, S) 215,-

crispy fried chicken fillet, sweet chili sauce, fermented kimchi cabbage, Chinese cucumbers and pickled red onion

TAKOYAKI *6 PIECES* (GL, BD, F, M, E, S) 205,-

crispy Japanese "pancake balls" with a soft, creamy center filled with squid, cabbage and ginger, topped with Japanese mayonnaise, homemade teriyaki sauce and katsuobushi

AND SHOYU RAMEN (S, SF, E, GL) 265,-

chicken and beef stock, with fried duck, soy-marinated egg, egg noodles, coriander, ginger, garlic, nori, corn, pickled red onion and homemade kimchi cabbage

ASKING SHOYU RAMEN (SF, S, E, GL) 255,-

chicken and beef stock, with chicken, soy-marinated egg, egg noodles, coriander, ginger, garlic, nori, pickled red onion, corn and homemade kimchi cabbage

MAIN COURSES

KIMCHI YUZU CHICKEN (GL, E, S, F) 385,-

baked, sous vide chicken fillet in kimchi yuzu marinade, marinated corn, miso sweet potato puree, vegetables and sweet chili-plum-lemon sauce

CHANTERELLE-FILLED COD ROLL (F, S, GL) 395,-

stir-fried beans & bamboo, miso-sweet potato puree, coconut-umami sauce and tobiko

GRILLED MOOSE (S, GL) 415,-

sous vide sirloin in yakiniku marinade with pickled shiitake, celery puree, vegetables and yuzu truffle sauce

ASIAN PORK RIBS (GL, M) 385,-

spareribs fried in spicy teriyaki sauce with grilled corn in butter sauce

VEGETARIAN SAMOSA (GL, M) 385,-

samosa filled with potatoes, onions, carrots, peas and curry, served with celery puree, vegetables and sesame seed dressing

EXTRA SIDES: JASMINE RICE 65,- WOK VEGETABLES 65,- GRILLED CORN 75,-

DESSERT

SHARING DESSERT -165,-(PER PERSON) - MINIMUM 2 PERSONS

A creative combination of different desserts with a special presentation from our chefs. Served on a communal platter.

CREAMY BLUEBERRY CHEESECAKE (M, E, GL) 149,-

served with homemade coconut ice cream and chocolate crunch

MATCHA WHITE CHOCOLATE FONDANT (M, E, GL) 159,-

with a subtle taste of Japanese green tea, served with yuzu ice cream

SNØSAKURA (M, E, GL) 149,-

cherry compote, chocolate crunch, coconut foam and yuzu ice cream

HOUSE ICE CREAM AND SORBET (M, E, S) 135,-

three scoops of homemade ice cream and sorbet, selection based on the chef's inspiration (Please inform the waiter of any allergies)

EXTRAS

SASHIMI SAUCE 35,-

SRIRACHA 30,-

MANGO-JALAPEÑO SAUCE 30,-

CHILIMAJONES 35,-

TERIYAKI SAUS 35,-

SWEET CHILLI SAUS 35,-

WAKAME 50,-

GINGER 35,-

WASABI 25,-

TROUT ROE 70,-

SUSHI RICE 55,-

TRUFFLE MAYONNAISE 35,-

ALLERGENS

(Bd) molluscs, (E) eggs, (F) fish, (Gl) gluten/wheat flour, (Lp) lupine, (M) milk/lactose, (Nt) nuts/walnuts, (Pn) peanuts, (Sd) shellfish, (S) soy, (Sf) sesame seeds, (Sl) celery, (Sp) mustard (Sr) sulphites.

NOTE: All our sushi dishes are served with wasabi and ginger.