



**MBER**  
RESTAURANT  
SUSHI ASIATISK MAT

ASIAN AND SUSHI MENU

## 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)

### **TRØFFEL 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, MJ) 225,-**

tempura scallops, philadelphia cheese, avocado, tobandan 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

### **TRØFFEL 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

**FOR CLASSIC SASHIMI AND NIGIRI, ASK THE WAITER**

### 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

### 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

**PLEASE INFORM THE WAITER OF ANY ALLERGIES.**

### 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

## SMALL DISHES

### **EBI TŌBANJAN (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.