

IZAKAYA EXPERIENCE

MENU 645

BEVERAGE PAIRING 595

or

Order recommended pairing by bottle

OYSTER

Ostron, gurka, ponzu, fermenterad chili, sesam

Oyster, cucumber, ponzu, fermented chili, sesame

CHAR

Tartar på gravad röding, picklad grön tomat, dashimajonnäs

Cured Arctic char tartare, pickled green tomatoes, dashi mayonnaise

TARTAR

Bifftartar, inlagd vit sparris, shiso, misodressing

Beef tartare, pickled white asparagus, shiso, miso dressing

PORK BELLY

Hoisinbakad fläskside serveras med steam buns,

sojamajonnäs, kålrot, böngroddar, gemsallad, krossad gurka

Hoisin glazed pork belly serves with steam buns, soy mayonnaise, rutabaga,

bean sprouts, baby gem, smashed cucumber

CRÈME BRÛLÉE

Crème brûlée med soja

Crème brûlée with soy

IZAKAYA

BAR & TERRACE

SNACKS

Edamame beans, wasabi sesame, salt 85

Prawn crackers, sudachi dip 55

COCKTAILS

MANDARIN & VODKA 175

Vodka - mandarin - elderflower - lemon - carbonated

PINEAPPLE & LIMONCELLO 175

Limoncello - Pineapple - Lemon - Almond - Cava

MINT & RUM 175

Mint washed Rum - Lime - Honey

TAK NEGRONI 175

Gooseberry infused gin - campari - vermouth - peach sake

SAKE 9 / 18 / 72 cl

GREEN NINKI 160 / 315 / 1250

Certified organic, balanced & refreshing

Rice polishing ratio 60%

Ninki Inc, Fukushima, JPN

TOYOKUNI JUNMAI 155 / 295 / 1195

Light, clean and floral

Rice polishing ratio 60%

Kano Brewery, Ishikawa, JPN

IZAKAYA

BAR & TERRACE