

IZAKAYA EXPERIENCE

MENU 645

BEVERAGE PAIRING 595

or

Order recommended pairing by bottle

OYSTER

Ostron, ponzu, fermenterad chili, sesam

Oyster, ponzu, fermented chili, sesame

SALMON

Rökt laxsashimi yuzu- och wasabiemulsion, gurka

Smoked salmon sashimi, yuzu and wasabi emulsion, cucumber

TARTAR

Bifftartar, misomajonnäs, picklad schalottenlök,
shiso, wasabikrisp

Beef tartare, miso mayonnaise, pickled shallots, shiso, wasabi crunch

PORK BELLY

Hoisinbakad fläskside, steam buns, sesammajonnäs,
böngröddar, gemsallad, krossad gurka

Hoisin glazed pork belly, steam buns, sesame mayonnaise, bean sprouts,
baby gem, smashed cucumber

PURIN

Purin, hjortron, vispad grädde

Purin, cloudberries, whipped cream

IZAKAYA

BAR & TERRACE

SNACKS

Edamame beans, wasabi sesame, salt 85

Prawn crackers, sudachi dip 55

COCKTAILS

BLUEBERRY & VODKA 175

Vodka - blueberry - blood orange sake - lemon

YUZU & GIN 175

Gin - yuzu sake - chopping board cordial - mandarin soda

PEAR & AQUAVIT 175

Aquavit - nori - umeshu - pear - lime

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