

IZAKAYA EXPERIENCE

MENU 645

BEVERAGE PAIRING 595

or

Order recommended pairing by bottle

OYSTER

Ostron, ponzu, gurka, fermenterad chili,sesam

Oysters, ponzu, cucumber, fermented chili,sesame

SASHIMI

Hamachi-sashimi, daikon. tosazu-gelé, äppelponzu

Hamachi sashimi, daikon, tosazu jelly, apple ponzu

TARTARE

Biff, gochujang, negi, friterat rispapper krispig potatis

Beef tartare, gochujang, negi, fried rice paper

PORK BELLY

Hoisinbakad fläskside serveras med steam buns,
sesammajonnäs, daikonkimchi, gemsallad, chiligurka

Hoisin-glazed pork belly served with steam buns, sesame mayonnaise,
daikon kimchi, baby gem salad, chili cucumber

PURIN

Purin

IZAKAYA

SNACKS

Edamame beans, chili, garlic, sesame 85

Prawn crackers, sudachi dip 55

COCKTAILS

RHUBARB & VODKA 175

Vodka, cherry blossom, lychee, lemon

STRAWBERRY & RUM 175

Rum - strawberry -grapefruit

KIWI & TEQUILA 175

Tequila - sake - elderflower - lime

TAK's NEGRONI 175

Coconut washed 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