

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, traditionell japansk karamellpudding

Purin, traditional Japanese crème caramel

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

WINE LIST

SPARKLING WINE

NV Palmer & Co, La Réserve, Champagne, FRA, Pinot Meunier/Chardonnay/Pinot Noir	1045
Cava Sons del Mar, Catalunya, SPA, Xarel-lo/Macabeu/Parellada	730

WHITE WINE

2020 Alte Reben, Schloss Neuweier, Baden-Baden, GER, Riesling	785
2023 Reserve, Laroche, Burgundy, FRA, Chardonnay	940
2023 Kamptal, Loimer, AUT, Grüner Veltliner	790

RED WINE

2023 Poggio Le Coste, Piedmont, Barbera d'Asti, ITA, Barbera	780
2019 Barolo, Saglietti, Piedmont, ITA, Nebbiolo	1195
2022 Georg Breuer, Rheingau, GER Spätburgunder/Pinot Noir	1150

SWEET SAKE

	9cl
Umeshu, Japanese plum sake,	135
Yuzu Shu, Japanese citrus sake,	135