Crayfish Dinner Menu

A seasonal celebration of Swedish seafood with a Japanese twist

1st Serving

Small Bites from the Sea.

Oysters

Maki roll with chanterelles
Scallop nigiri
Crayfish nigiri

2nd Serving

Shellfish Platter "Izakaya-style"

Swedish crayfish

Swedish prawns

Langoustines

"Skagen", Izakaya-style

Västerbotten cheese & okonomiyaki sticks
Bread & mayu mayonnaise

3rd Serving

Dessert

Purin, traditional Japanese crème caramel

Menu 865 / person Beverage pairing 575 / person

