

SNACKS

Perfect with your drink or while you are looking at the menu. Order a couple and share with the table

Fresh oyster, lightly dressed in citrusy ponzu and a touch of Japanese chili paste	55/st
Crispy sourdough bread from the Josper grill, sautéed shiitake topped with wagyu bresaola, and ricotta	145
Swedish green pea guacamole served with crispy wonton chips and a hint of Japanese chili spice	90
Fatty tuna 'ototoro', dressed in truffle infused ponzu, finished with trout roe and spring onion	120
Silky mushroom parfait on toasted brioche, paired with pan fried chanterelles	95
Charcoal-grilled beef skewer glazed with caramelized onion and smoked tomato	125

STARTERS

Our interpretation of Nordic Japanese cuisine

Delicately sliced tuna paired with sweet nashi pear chutney, rich XO sauce and a touch of fresh kizame wasabi	185
Crispy fried tofu paired with tender aubergine, grated daikon and goma dare	175
Our signature Toast Skagen on fluffy shokupan, layered with shrimp, horseradish, citrusy yuzu koshō and vendace roe	235
Lightly seared beef tataki, with a rich roasted bone marrow, paired with celeriac and a touch of ponzu	195
Hand cut A5 Wagyu tartare infused with anchovies and capers	320
Grilled scallop complemented with kohlrabi, a touch of wagyu richness and yuzu beurre blanc	205

CHEF'S CHOICE MENU

per peson

Hard to choose? Let our chefs decide for you! (4 servings, for the whole table)	695
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MAIN COURSES

Crafted on the grill and beyond, our Nordic Japanese dishes are meant to be enjoyed on their own or shared at the table

Josper grilled cod loin served with roasted cauliflower, broccolini and a langoustine sauce	355
Grilled Swedish sirloin from the Josper grill with pak choi and a rich miso butter glaze	445
Udon noodles with seasonal mushrooms, smoky celeriac katsuobushi	305
Fried pork belly, served with parsnip purée, carrot and yuzu koshō	325

CRISPY DUCK TO SHARE

(30 min cooking time)	935
Half deep fried Swedish duck, served with fluffy steamed buns, handmade kimchi, spring onion and a lingonberry hoisin accompanied by rice	

SIDES

Steamed rice topped with furikake	65
Onigiri filled with black garlic and truffle	115
Grilled leek with burnt butter, miso	85
Pointed cabbage, with onion and nori	85
Roasted potatoes, seaweed salt	65