



## CHEF'S CHOICE

We create our menus based on the season's finest ingredients.  
(Must be ordered for the entire table)

## 4-COURSE 625

Drink package	535
Alcohol free package	415
Mixed package	475

## 7-COURSE 990

Drink package	895
Alcohol free package	725
Mixed package	810

## SNACKS/ SIDES

☞ Seasonal miso soup	95
Takoyaki with langoustine	135
☞ Today's harvest	85
☞ Rice with ponzu & furikake	65
☞ Okifries, smetana & pickled onions	85
☞ Japanese pickles	65
☞ Cucumber kimchi	65
☞ Gyoza chips	65

## SMALL COURSES

## OYSTERS

Wild & hand picked from Klemmings in Grebbestad  
Edulis with ponzu & pickled onions 95  
Gigas with forced rhubarbs 95

## SASHIMI MORIAWASE

Small sashimi 185  
Large sashimi 285

## ☞ KOMBU BAKED POTATO 155

Grilled seaweed emulsion, sea lettuce & potato chips

## MAIN COURSES

## SKREI 395

Langoustine sauce, fava miso & savoy cabbage

## ☞ CABBAGE &amp; TRUFFLES 355

Onion pureé, jerusalem artichoke & yuzubutter

## CHIRASHI 295

Chef's choice of fish tartare, marinated trout & onsen egg

## ☞ VEGAN CHIRASHI 285

Fried tofu, oyster mushroom & cucumber kimchi

## DESSERT

Cream cheese & yuzu ice cream with citrus & vanilla fudge	155
Sorbet of sorrel, shiso & apple, roasted macadamia	155
Small treats	65

## ☞ VEGAN OR VEGETARIAN ALTERNATIVES? PLEASE ASK US!