



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, trout roe & potato chips

MAIN COURSES

SKREI 395

Langoustine sauce, grilled cucumber, fava miso & savoy cabbage

☞ CABBAGE & 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

Rhubarb yoghurt ice cream, japanese dacquoise & miso fudge	155
Sorbet of sorrel, shiso & apple, roasted macadamia	155
Small treats	65

☞ VEGAN OR VEGETARIAN ALTERNATIVES? PLEASE ASK US!