



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

Miso soup from favabeanmiso	95
☞ Today's harvest	85
Potato and fish korokke with tonkatsusauce	95
☞ Okifries, smetana & pickled onions	85
Okifries, lumpfish roe, smetana & pickled onions	165
☞ Japanese pickles	65
☞ Cucumber kimchi	65
☞ Gyoza chips	65

SMALL COURSES

SASHIMI MORIAWASE

Small sashimi 185
Large sashimi 285

☞ KOMBU POTATO 155

Variation of potatoes, yuzu, brown butter & soy foam, onsen egg

MAIN COURSES

COD 395

Sake steamed mussels, kombu baked summer vegetables and mussel sauce

☞ CHARCOAL-GRILLED CABBAGE 325

Summertruffle, fresh garlic emulsion and kombu baked summer vegetables

SOBA NOODLES 295

Grilled pork tenderloin from Gråbo with sesame and lemongrass,
cold buckwheat noodles, pickles & fresh vegetables from our rooftop garden.

☞ VEGAN SOBA NOODLES 285

Grilled beets & tofu glazed with teriyaki sauce, cold buckwheat noodles,
pickles & fresh vegetables from our rooftop garden.

DESSERT

Woodruff ice cream, rhubarb and matcha madeleines 155
Sorbet of strawberries & yuzu, fresh strawberries and spruce 155
Small treats 65

☞ VEGAN OR VEGETARIAN ALTERNATIVES? PLEASE ASK US!