The full experience	2190	The full experience	1445
Beverage pairing	895	Beverage pairing	535
Mixed pairing	810	Mixed pairing	475
Non alcoholic pairing	725	Non alcoholic pairing	415

Our beverage pairings are carefully selected to match our menus. If you choose the full experience your choice of menu, pre drink, beverage pairing, coffee or tea and an avec is included. (Menu must be chosen by the entire company)

RAW & FERMENTED

Japanese pickles 65 Kimchi 65

Fresh vegetables 155

Served with smetana & fresh onion oil

7mall 7ashimi 185

Sashimi Moriwaze 295

A selection of sashimi served with crispy greens, shiso, fresh wasabi $\&\ \mathsf{ponzu}$

Add a bowl of rice 35

SMALLER SERVINGS

Oki fries 85

Fried okonomiyaki with smetana, chives & pickled shallots Add bleak roe $80\,$

Fried dumplings 95

Ask us for the dumplings of the evening!

Gigas oyster 95

Gigas oyster from Bohuslän, with yuzu ponzu & pickled onion

Miso soup 95

Grilled cabbage & onions with a homemade yellow pea miso

FROM THE GRILL

Pork tenderloin from Gråbo 95

Marinated pork from Gråbo with tare, hot sauce & fresh herbs

Grilled Mushroom 165

Pickled chantarelles, Jerusalem artichoke- & black garlic cream, mushroom dashi

Yaki onigiri 75

Japanese grilled rice with togarashi & crispy chicken skin

Harvest of the evening 155

Greens from local farms and our rooftop farm, with togarashi & miso butter

Grilled arctic char "ssäm style" 295

Whole grilled arctic char from Malgomaj served with steamed rice, Japanese pickles, salad & hot sauce made of fermented blackberries &

shishito peppers

BIGGER SERVINGS

Ling & buttermilk 295

Baked ling, wasabi, buttermilk & blackened fresh scallion sauce, grilled local vegetables

Mushroom from Skymnäs gård 275

Grilled salad, wasabi, blackened fresh scallion sauce & grilled local vegetables

Donburi with grilled pork 245

Steamed rice, onsen egg, scallion, tare & furikake

Donburi with charred aubergine 245

Steamed rice, salad, scallion, gomadare, ponzu & furikake

ZWEETZ

Yoghurt & Yuzu 155

Yoghurt- yuzu ice cream with fresh lavendel, blueberries & bee pollen

Dessert of the evening 155

Ask us for todays dessert