

VIRÅ

THE FULL EXPERIENCE
7 COURSES 2190

THE FULL EXPERIENCE
4 COURSES 625

The full experience includes menu, pre drink,
beverage pairing, coffee or tea and an avec.

7 COURSES 990

Beverage pairing 895
Mixed pairing 810
Non alcoholic pairing 725

4 COURSES 625

Beverage pairing 535
Mixed pairing 475
Non alcoholic pairing 415

Our beverage pairings are carefully selected to match our menus.
We have a focus on Japanese sake and beers, European winemakers and
non alcoholic beverages created with Japanese teas, up scaled leftovers
from the kitchen and greens from our own rooftop farm.

Menu must be chosen by the entire company

CHEFS CHOICE SHARING 450

Let our chefs serve you their favourite dishes of raw,
fermented, grilled and greens in season.



RAW & FERMENTED

Japanese pickles 75**Kimchi 75****Sashimi of the evening 185**

Buttermilk, white soy sauce, cucumber, salad

Sashimi Moriwaze 295

A selection of sashimi served with crispy greens, shiso, horseradish and ponzu

Gigas oysters from Bohuslän 95

Natural with yuzu ponzu & pickled onion

Natural with elderflower & rose

Fresh vegetables from our farmers 155

Smetana, grilled onion oil

SMALLER SERVINGS

Okifries 95

Fried okonomiyaki with smetana, chives and pickled shallots

Miso soup 65

Ramson oil

Sea weed chips 65

Swedish seaweed from our own float

Onigiri 75

Shisosalt, sesam & roasted nori

Temaki 125

Kimchi, fried fish of the evening

Steamed rice & marinated trout roe 125

Ponzu, furikake

Eggs, ramson & lumpfish roe 195

Mushrooms & mushroom dashi

FROM THE GRILL

Skewers

Served with kimchi, salad leaves & yuzu kosho sauce

- **Scallop & tare 175**
- **Mushrooms & fermented mushroom glaze 175**
- **Pork & teriaki 175**

Yaki onigiri 85

Japanese grilled rice with teriaki and horseradish

Seasonal vegetables 135

Butter sauce with reduced sake

BIGGER SERVINGS

Chirashi Sushi 335

A selection of sashimi served with crispy greens, sea weed salad, nori, shiso, horseradish and ponzu on a bed of sushi rice

Buckwheat noodles 295

Ponzu, spring greens, scallop, wasabi

Baked cod 295

Grilled blue mussels, cabbage shoots, capers of elderflower berries, butter sauce with reduced sake

Yellow beet roots 275

Cabbage shoots, ramson capers, butter sauce with reduced sake

Grilled fish teishoku 295

Steamed rice, grilled mushrooms, teriyaki & baked egg

Add grilled pork 95

SWEETS

Grilled vanilla ice cream 165

Roasted almond cake, black currants, elderflower

Rhubarb sorbet 165

Rhubarb compote with sakura, roasted white chocolate

Chocolate praline 65

White chocolate, matcha & yuzu, handmade by our own pastry chefs