

VIRÅ

THE FULL EXPERIENCE 7 COURSES 2190

THE FULL EXPERIENCE 4 COURSES 1445

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.

CHEFS SHARING 450

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

Menu must be chosen by the entire company.



RAW & FERMENTED

Japanese pickles 75

Kimchi 75

Sashimi of the evening 185

Tomato, shiso, marigold

Sashimi Moriwaze 295

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

Fresh vegetables from our farmers 155

Smetana, herb oil

SMALLER SERVINGS

Okifries 95

Fried okonomiyaki with smetana, chives and pickled shallots

Miso soup 65

Onigiri 75

Sesame & roasted nori

Steamed rice & marinated trout roe 125

Ponzu, furikake

Eggs & lumpfish roe 195

Mushrooms & mushroom dashi

New potatoes 185

Browned butter, ponzu, trout roe

Fried fish of the evening 75

Yuzu kosho, salad & sprout kimchi



FROM THE GRILL

Skewers

Served with kimchi, salad leaves & yuzu kosho

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

Yaki onigiri 85

Japanese grilled rice with teriaki

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 225

Ponzu, raw greens, scallop, wasabi, iced dashi, sesame

Baked cod 295

Grilled blue mussels, vegetables from our farmers, butter milk sauce

Lions mane mushroom 275

Grilled vegetables from our farmers, browned butter with white soy sauce

SWEETS

Sourcream & yuzu ice cream 165

Strawberries, buck wheat, miso crèmeux

Rhubarb sorbet 165

Rhubarb compote with sakura, roasted white chocolate

Chocolate praline 65

Matcha & caramel

