

# 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**

Cucumber, shiso & apple

**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**

Vrå signature serving!

Fried okonomiyaki with smetana, chives and pickled shallots

**Miso soup 65**

Miso soup made from Japanese miso

**Onigiri 75**

Sesame & roasted nori

**Steamed rice & marinated trout roe 125**

Chili & furikake

**Fried aubergine 195**

Ginger ponzu & crispy leeks

**Fried fish of the evening 125**

Shiso, yuzu kosho & cucumber kimchi



## FROM THE GRILL

### Skewers

Served with kimchi & 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 on a bed of sushi rice

### Donburi pork 365

Steamed rice, marinated & grilled pork with teriaki, seasonal vegetables, furikake

### Butter fried pikeperch 295

Seasonal mushrooms, roasted Jerusalem artichoke & pine shoots

### Lions mane mushroom 275

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

## SWEETS

### Plum kernel & umeshu ice cream 165

Miso crèmeux, pickled plums & almond caramel

### Rhubarb sorbet 165

Rhubarb compote with sakura, roasted white chocolate

### Chocolate praline 65

