

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 crémeux, pickled plums & almond caramel

Sea buckthorn sorbet 165

caramell, chocolate mousse

Chocolate praline 65

