

VIRÅ

THE FULL EXPERIENCE
7 COURSES 2190

THE FULL EXPERIENCE
4 COURSES 1595

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 695

Beverage pairing 615
Mixed pairing 545
Non alcoholic pairing 485

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 550

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 85

Kimchi 85

Sashimi of the evening 185

Sashimi Moriwaze 295

The chefs selection of sashimi with traditional condiments

SMALLER SERVINGS

Okifries 125

Vrå signature serving!

Fried okonomiyaki with smetana, chives and pickled shallots

Miso soup 75

Miso soup made from Kantoya, Kyoto

Onigiri 85

Umeboshi, sesame & shiso

Steamed rice 125

Kara age 185

Crispy fried chicken with yuzu emulsion

Roasted pumpkin 195

Wrångebäcks cheese & truffle



FROM THE GRILL

Skewers

Served with kimchi & dipping sauce

- **Scallop & bonito glaze 175**
- **Beets & plum glaze 175**
- **Pork & blackberry hot sauce 175**

Yaki onigiri 85

Japanese grilled rice with teriyaki

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 teriyaki, seasonal vegetables, furikake

Butter fried pikeperch 295

Seasonal mushrooms, roasted Jerusalem artichoke & pine shoots

Shoyu ramen “hommage Broth Boy” 275

Wheat noodles, mushrooms, egg, scallion & roasted garlic

Caramelized cabbage from Torfolk 295

Yuzu koshu, grilled winter greens, fermented peas, wasabi, lentils

SWEETS

Dessert of the evening 165**Sea buckthorn sorbet 165**

Caramel, chocolate mousse

Chocolate praline 65