

VIRÅ

THE FULL EXPERIENCE
7 COURSES 2190THE 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

Onigiri 85

Umeboshi, sesame & shiso

Steamed rice 125

Kara age 185

Crispy fried chicken with yuzu emulsion

Roasted pumpkin 195

Wrångebäcks cheese & truffle

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

SWEETS

Dessert of the evening 165

Sea buckthorn sorbet 165

Caramel, chocolate mousse

Chocolate praline 65

