

SET MENUES

AMA EXPERIENCE 795/PP

Kappo är en avslappnad middags stil där våra kockar tillagar maten genom vårt öppna kök sju noga utvalda rätter serveras i fyra omgångar

7- course tasting menu to share for the whole table

4- COURSE SHARING MENU 595/PP

Rätter att dela för hela bordet, minst två personer

Fråga din servitör för kvällens meny

Dishes to share for the whole table minimum 2 persons

BEVERAGE PACKAGE 575/PP

Låt våra sommelierer kombinera

din meny med utvalda drycker

Let our sommeliers combine your menu with selected beverages and take your taste buds for a ride

PRE DRINKS 165

AMA GIMLET

Gin, lime cordial, lemon balm, sichuan, anise

PASSION POP

Passion Fruit, champagne cordial, creme de cacao blanc, tequila, lime, absinthe

SPARKLING/CHAMPAGNE

Ruida Domo Cava Brut 105/625

Bouché Champagne 145/995

STARTERS

OYSTERS 35 PIECE

Kvällens smaksättning

Evenings seasoning

SASHIMI 165/PP

Fyra sorters fisk, ponzu pepparrot

Four kinds of fish, ponzu, horseradish

SCALLOP CEVICHE 175

Gröntäpple, miso, lime, mynta

Green apple, miso, lime, mint

AVOKADO CEVICHE 165- VEGAN

Gröna ärtor, mango, lime, picklad jalapeno

Green peas, mango, lime, pickled jalapeno

TUNA CEVICHE 165

Tomat, rökt paprika, vattenmelon, koriander olivolja

Tuna ceviche, tomato, smokes paprika, watermelon, cilantro, olive oil

CRAB CAKES 175

Endivesallad, kimchi, limemajonäs

Endives, kimchi, cured lime mayonnaise

TARTAR 185

Sotad hackad ryggbiff, ramslök, shiitake, gravat ägg

Lightly grilled Beef tartar, ramson, shiitake, cured egg yolk

SNACKS

ARTIOHOKES 95

Friterad jordärtskocka, svartvitlöksdipp

Fried Jerusalem artichoke, black garlic dip

TOSTONES 95

Friterade tostones, mangoaioli

Fried tostones, mango aioli

AMA RICE 65

Stekt ris, sesam

Fried rice sesame

EDAMAME 65

Edamamebönor, tahini och sesam

Edamame beans

MAIN

GRILLED ENTRECOTE 305

Teppanyakisås, sotad silverklök, kimchi, shisokrasse

Grilled entrecote, browned onion, kimchi, teppanyaki sauce, shiso cress

CHICKEN THAI SALAD “LAAB” 245

Chili, mynta, koriander, grillad lime

Chili, mint, cilantro, grilled lime

“MASSAMAN” CAULIFLOWER CURRY 245

Potatis, sojaböner, jordnötter, rostad blomkål

Potatoes, soya beans, peanuts

CRISPY FISH 275

Friterad torsk, mynta, tomat, mangoaioli

Panko breaded cod, tomato, mint, mango aioli

POKE BOWL 205

Tonfisk, mango, avokado, kimchimajonnäs, sojaböner

Tuna, soya beans, avocado, kimchi mayonnaise

ROBATAYAKI GRILL

CHICKEN SKEWERS 135

krispig lök, mango, chili, vitlök

mango, crispy onion, garlic, chili

“SAI KROK” ASIAN SAUSAGE 135

fläskkorv ,Ostronsås chili, krispig fläsksvål

oyster sauce, chili, crispy pork skin

DESSERTS

RHUBARB / LEMON VERBENA 135

Kondenseradmjölk, majsaka, shisojuice, rabarberparfait

Rhubarb & lemon verbena, condensed milk, shiso juice, corn cake

MILK CHOCOLATE / COCONUT 135

Karameliserad banan, kakao, macadamiannötter

Milk chocolate & coconut, caramelized banana, cacao, macadamia nuts

COCKTAILS 165

JAPANES JULEP

Umeshu, ingefära, bourbon, pastis, mint, citrus

THE SWIZZLE

Rum, aprikot, pistach, citrus, tonic

AMA GIMLET

Gin, lime cordial, lemon balm, sichuan, anise

RED HOOK

Rye, maraschino, sweet vermouth

PASSION POP

Passion Fruit champagne cordial, creme de cacao blanc, tequila, lime, absinthe

COFFEE / AVEC

COFFEE

Regular coffe 39

Cappuccino 49

SAKE

Tentak Organic Junmai 155

Junmai Yuzu 135

AVEC

Zacapa 23 kr cl

Diplomatico 40 kr cl

PLEASE LET US KNOW IF YOU HAVE
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