

閑さや岩にしみ入蝉の聲
(shizukasa-ya iwa-ni shimiiru semi-no-koe)

The stillness
the voice of a cicada
seeping into the crags



COCKTAIL BAR



Kära gäst, beställning sker i baren.
Dear guest, please place your order at the bar.

SIGNATURE COCKTAILS 180 KR

TSUKIMI

Mandarin, Japanese whisky, Amaretto, Yuzu
Sea buckthorn, Egg white

YUME

Sake, Aperol, Drambuie, Lemon, Strawberry pure

SEVEN SAMURAI

Sake, Gin, Grapefruit, Lemon, Ginger, Grenadine

MERON

Midori, Green Ninki Sake, Green Chartreuse, Yuzu, Ginger, Sugar

UZUKI

Gin, Apricot, Lime, Sugar, Basil

AMAI

Shochu, Rum, Yuzu, Rose & Yuzu sake

BLOOD WHISKEY SOUR

Blood orange sake, Whisky, Lemon, Sugar, Egg white, Orange bitters

AKA TSUKI

Sake, Lichi-li, Lime, Peach pure, Pink grapefruit soda

CLASSICS 170 KR

APEROL SPRITZ

Aperol, Prosecco, Sparkling water

DAIQUIRI

White rum, Lime, Sugar

DRY MARTINI

By Gotlands Ginfabrik

MOSCOW MULE

Vodka, Lime, Ginger beer



BAR MENU

SUNOMONO

Gurksallad, chiliolja, citron & kimchi-sesam.
65 KR

RISPAPER

Rökt syrad grädde, forellrom & nori.
125 KR

MISOSOPPA

Sjöggras, tofu, shishimi togarashi, vårlök.
70 KR

KIKODON YOKOHE

Råbiff/tartartartar, sesam, nori, tare & sushiris.
190 KR

KARAAGE

Friterad kyckling, ajinomoto-emulsion & togarashi.
170 KR

VEGANSK GYOZA

Chilli-ponzu, vårlök & soja-majonäs.
180 KR

POMMES FRITES

Bulldogsås, ajinomotoemulsion & katsuobushi.
80 KR

DESSERT

SESAMGLASS

Purin-kräm, japansk musli & Karamellsås
125 KR

SÄSONGENS GLASS/SORBET

95 KR

*Vid allergi eller specifika
matpreferenser, prata med vår personal.*



ALCOHOL-FREE DRINKS

Barrels Drums Chardonnay Sparkling	90 kr
Barrels Drums Chardonnay	80 kr
Barrels Drums Merlot	80 kr
Kirin Ichiban	55 kr
Carlsberg NAB Organic	50 kr

SOFT DRINKS

Törst - Raspberry / Lemon /Ginger Fläder, Organic	59 kr
Pepsi / Pepsi max	45 kr
Bagarmossen kombucha	45 kr

MOCKTAILS 105 KR

PINK YUZU

Yuzu, Rose, Pink grapefruit soda

NATSU NO YU-HI

Sea buckthorn, Lemon, Lemon tonic

IROHA

Raspberry, Lemon, Ginger beer

BEER & CIDER

DRAFT 40 CL

Kirin Ichiban Lager	115 kr
Brooklyn IPA	105 kr
Carlsberg Export	85 kr

BOTTLE / CAN

Kirin Ichiban Lager	90 kr
Lucky Dog IPA	78 kr
Lucky Chicken Red IPA	78 kr
Lucky Cat White Ale	78 kr
Carlsberg Hof Organic	70 kr
Somersby Pear Cider	65 kr

SPARKLING WINE & CHAMPAGNE

Prosecco Treviso DOC
Terre di Marca Extra Dry -23 EKO
135 kr / 645 kr

Cava Lacrima Baccus Guarda
Brut EKO/Vegan
145 kr / 675 kr

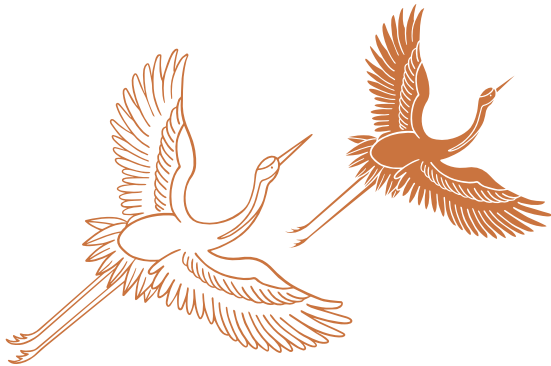
Cuvée Reservé Brut NV, Bouché
Père et Fils, Champagne
165 kr / 895 kr

ROSE WINE

House rose
145 kr / 650 kr

SNACKS

Chips 45 kr
Olives 65 kr
Smoked Almonds 65 kr
Wasabi Peas 65 kr



Med Reservation för ändringar

WHITE WINE

Arva Naturalis Verdejo, PS Wine,
Castilla Spanien, Eko/Vegan
132 kr / 625 kr

Weingut Gustavshof, Riesling Kalkstein,
Rheinhessen Bio/ Vegan-Cert
145 kr / 725 kr

Cattin, Pinot Gris Sauvage Orange,
Sustain.
165 kr / 765 kr

Chablis by Laroche, Burgundy, France
178 kr / 875 kr

RED WINE

Arva Naturalis
Tempranillo/Cab. Sauv ,
PS Wine, Castilla, Spanien ,
Eko/Vegan
132 kr / 625 kr

Côtes du Rhône La Garrigue,
Village Rouge
150 / 750 kr

Pinot Noir 1+, Weingut
Kaufmann, Rheingau, Bio
65 kr / 765 kr

Chianti Classico, Tenuta
Bibbiano, Toscana, Italien Eko
175 kr / 985 kr

JAPANESE WHISKEY

Suntory Toki	32 kr/cl
Shinsei	34 kr/cl
Nikka From The Barrel	41 kr/cl
The Shinobu Blended	42 kr/cl
Kujira	48 kr/cl
Hinomaru	49 kr/cl
Nikka Super	50 kr/cl
Shinobu Distillery 10 Y	58 kr/cl
Kizakura Blended Malt	61 kr/cl
Amahagan	65 kr/cl
Hibiki harmony	73 kr/cl
Kamiki Blended Malt	75 kr/cl
Royal	78 kr/cl
Shinobu Distillery 15 Y	85 kr/cl
Kizakura Single Malt	85 kr/cl

WHISKEY

Jameson	25 kr/cl
Maker's Mark	30 kr/cl
Bulleit 95 Rye	32 kr/cl
Glenmorangie 10y	35 kr/cl
Bowmore 12y	35 kr/cl
Highland Park 12y	35 kr/cl
Laphroaig 10y	39 kr/cl
Lagavulin 16y	60 kr/cl
Highland Park 18y	76 kr/cl

RUM

Plantation Grande Reserve	30 kr/cl
Plantation Rum Xaymaca	36 kr/cl
Diplomatico	40 kr/cl
Don Papa Baroko Rum	40 kr/cl
El Dorado Rum 12 yo	40 kr/cl
Zacapa 23 años	45 kr/cl
El Dorado Rum 15 yo	45 kr/cl
Zacapa XO	85 kr/cl

LIQUEUR

Kahlúa	25 kr/cl
Mandarine Napoleon	25 kr/cl
Baileys	25 kr/cl
Xanté Poire & Cognac	25 kr/cl
Cherry Heering	30 kr /cl

COGNAC

Grönstedts XO	30 kr/cl
Grönstedts Monopol VSOP	30 kr/cl
Martell VS	30 kr/cl
Hennessy	35 kr/cl
Hennessy XO	98 kr/cl

CALVADOS

Boulard VSOP	30 kr/cl
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SAKE

MASUMI YASURAGI 125 KR 6/CL

Balanced flavors of yellow melon, strawberries and anise with a soft finish fine minerality, a sake of the absolute highest quality

GREEN NINKI JUNMAI GINJO 120 KR 6/CL

Refreshing and not overly rich, with a good balance of sweetness and dryness. The moderate flavor is perfect for mealtimes.

AMABUKI APPLE JUNMAI DAIGINJO 130 KR 6/CL

The flower yeast give the sake a savory taste and a good acidity like an apple

RICE MAGIC SPARKING RED 145 KR

It has a combination of natural sweet and sour flavors without the use of any additives. Pink colours comes from using ancient rice (black/red colour) for production

NINKI-ICHI YUZUSHU 125 KR 6/CL

Perfect as aperitif. Yuzu is winter delicacy with special citrus aroma for Japanese people to accompany winterly dish.

CHOYA EXTRA YEAR 135 KR 6/CL

Choya Extra Years is aged for 2-3 years and is full-bodied, elegant, sweet and fruity with hints of almond apricot and cherry with a long complex flavor and marked acidity.

