

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 SEK

### TSUKIMI

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

### YUME

Sake, Aperol, Drampaie, 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 SEK

### APEROL SPRITZ

Aperol, Prosecco, Sparkling water

### DAIQUIRI

White rum, Lime, Sugar

### DRY MARTINI

By Gotlands Ginfabrik

### MOSCOW MULE

Vodka, Lime, Ginger beer



## BAR FOOD ( from 15:15 - 22:00 )

### SUNOMONO

Cucumber salad, crispy garlic & chili oil, lemon, kimchi sesame  
65 sek

### MISO SOUP (vegan)

Tofu, seaweed, togarashi, scallion  
70 sek

### RICEPAPPER

Ricepapper crackers, smoked sourcream, trout roe, nori  
125 sek

### POMMES FRITES

Fries with bulldog sauce, ajinomoto emulsion  
80 sek

### KARAAGE

Fried chicken, ajinomoto emulsion, togarashi  
135 sek

### GYOZA (vegan)

Dumplings with chilli-ponzu, spring onion & soya-mayonnaise  
120 sek

## DESSERT ( from 17.30 )

### SESAM ICE CREAM

Ice cream on purin cream covered with japanese musli and  
butterscotch sauce  
125 sek

### CHOCOLATE ICE CREAM

Chocolate cake, white chocolate ganache, chow popcorn  
145 sek



## 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

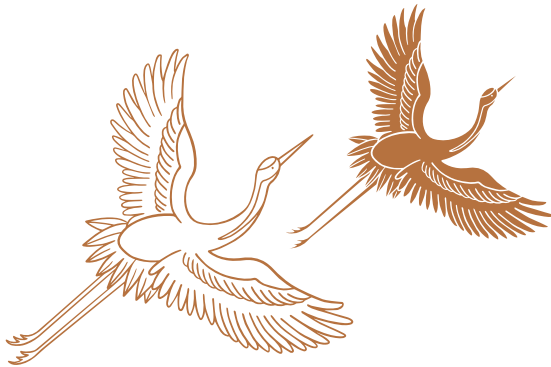
Cuvée Reservé Brut NV, Bouché  
Père et Fils, Champagne  
165 kr / 895 kr

## 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  
165 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 |
|--------------|----------|

## 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.

