



TEPPANYAKI KIRI

SASHIMI

Farmed Hiramasa, cured egg yolk and ponzu jus

GYOZA

Mushroom-filled gyoza, shiitake dashi and seared mini shiitake

SAKANA

Miso-glazed cod, yuzu foam and cauliflower purée,
topped with iced leeks

RAMMUCHOPPU

Swedish lamb chops, Japanese mustard cream
with herb furikake

YAKINIKU

Sliced Swedish entrecôte, zucchini, daikon radish and egg yolk

CHAHAN

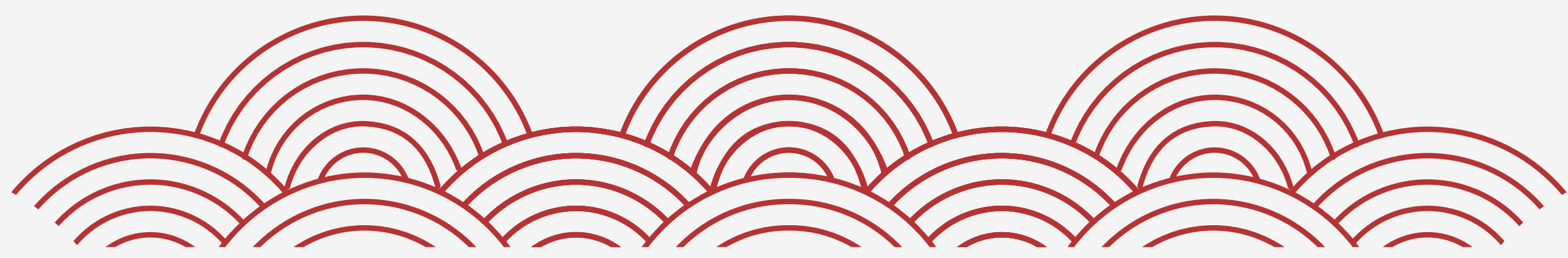
Fried rice with rutabaga, parsnip, onion, Swedish bok choy,
as well as soy sauce, la yu and garlic

DEZATO

Ginger-caramelized pear with sesame icecream
and crispy rice paper

7 COURSE DINNER 1095 KR

The menu may be subject to change



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DRINK PACKAGES

WINE PACKAGE

695 kr

Pongrácz Blanc De Blancs, Brut

Wongraven Morgenstern Riesling 2024

Quinta Vale D Maria, Douro Superior 2022

Campillo Crianza 2021

Moscato D'asti 2024

SAKE PACKAGE

655 kr

Mazuiasuizumi x eri junmai ginjo pero

Tomio Premier Amour

Dewanoyuki Kimoto Junmai Shonaibijin

Zaku Gen No Tomo

Shirakawago Junmai Ginjo Sasa Nigori

Hannari Kyoto Umeshu