



M E N U

MINAMO – WHERE FLAVORS MEET AT THE SURFACE

Minamo means “Water Mirror” in Japanese – a calm surface where light, life, and reflection come together. A place where stillness meets movement, where simplicity becomes beauty, and where every moment reflects something greater.

Our vision is for every visit to Minamo to feel relaxed, clear, welcoming, and joyful.

The menu is inspired by Japanese cuisine and designed for sharing. Through several small servings, we aim to encourage togetherness, curiosity, and the freedom to choose your own path — or you can opt for a classic two-course meal with larger portions if that suits your moment better.

Minamo is not just a place – it’s a moment in motion. Like a calm water mirror, it reflects every shade of your experience, with presence, warmth, and resonance. Here, flavors, people, and moods come together in a flow that lingers long after the last bite.

A warm welcome to Restaurant Minamo.

MINAMO



COCKTAILS

180 sek / pcs

Tsukimi - Mandarin, japansk whisky, amaretto, yuzu, havtorn, äggvita

Yume - Sake, aperol, drambuie, citron, jordgubbspuré

Seven Samurai - Sake, gin, grapefrukt, citron, ingefära, grenadin

Meron - Midori, green Ninki sake, grön chartreuse, yuzu, ingefära, socker

Uzuki - Gin, aprikos, lime, socker, basilika

SNACKS

Miso soup - shiitake, swedish seaweed, tofu, shiitake oil.
(Soybean)

70 kr

Vegan **Fried mushroom gyoza** - sesame emulsion, Springonion, la-yu-dipp, furikake.
(Gluten, Soybean, Celery, Sesame)

115 kr

Fries - gochujang emulsion, furikake.
(Soy, Sesame, may contain gluten)

75 kr

Gunkan - salmon toro, chiliemulsion, trout roe
(Fish, Soybean)

90 kr

Chicken karaage - Yasuragis kewpie emulsion, togarashi, springonion
(Soybean, Sesame, may contain gluten)

185 kr



A PRE-ORDERED 2-COURSE DINNER INCLUDES YOUR CHOICE OF STARTER & MAIN COURSE

M I N A M O

STARTER

	Trout sashimi - tamari-ponzu, grated daikon, rice paper, shiso leaf & trout roe (Fish, Soybean, Sesame)	160 kr
	Chawanmushi - shiitake, browned soy-butter & pommes pais (Egg, Soybean, Milk)	185 kr
	Yukke carpashio - shokupan, silver onion, trout roe, egg yolk cream & chives (Gluten, Egg, Fish, Soybean)	195 kr
	Maki roll with Avocado - shiso leaf, ajinomoto emulsion & togarashi (Egg, Sesame)	125 / 245 kr
	Maki roll with Tuna - shiso leaf, ajinomoto emulsion & togarashi (Egg, Fish, Soybean. may contain natural levels of histamine)	130 / 260 kr
Vegan	Silktofu - hijiki alga, spinach, green apple, ponzu dashi & black seaweed caviar. (Soybean)	165 kr

VARMRÄTT

Vegan	Grilled Cabbage - reduced cabbage, roasted garlic cream, crispy furikake & rice (Soybean, Sesame)	275 kr
Vegetarian	Grilled oystermushroom - umami salad, maitake, roasted shimeji, umami emulsion (Egg, Soybean, Sesame)	285 kr
	Catch of the day - garlic cream, spinach, pea purée, mussel dashi & jalapeño oil (Fish, Soybean, Molluscs)	355 kr
	Grilled sirloin - oxtail-dashi, karachi butter & furikake-rice (Soybean, Milk, Mustard, Sesame)	345 kr
	150 g JUKU Wagyu-burgare - Japanese karashi dressing, caramelized onion (Gluten, Egg, Mustard) Served medium rare	330 kr
	Grilled chicken breast (ECC) - brown butter-shoyu-jus, mushrooms, truffle & rice (Soybean, Milk, Sesame)	345 kr

SIDE:

	Steamed rice - ponzu, furikake, chives (Soybean, Sesame)	65 kr
--	--	-------

Menu subject to change



MINAMO

DESSERT

Matcha icecream - sesame purin, japanese musli, miso caramell sauce
(Egg, Milk, Sesame, Soybean) 145 kr

Blondie - variation of passion fruit, pineapple compote & coconut foam
(Gluten, Laktos, Egg, Stone fruit, may contain gluten) 135 kr

Vegansk **Matcha hashimitsu pudding** - honeycomb, sudashi cream & seasonal berries
(Stone fruit) 120 kr

Vegansk **Sorbet of the season** 75 kr

COCKTAILS 170 sek / st

Espresso Martini - vodka, kahlúa, espresso

Irish Coffee - whiskey, coffee, creme, sugar

Kaffe Karlsson - baileys, cointreau, coffee, creme

Amaretto Coffee - amaretto, coffee, creme

COFFEE / TEE

Genmaicha	45 kr
Bewed Coffee	35 kr
Espresso Dubbel	30 kr
Espresso	36 kr
Cappuccino	43 kr
Latte	46 kr



M I N A M O

CHAMPAGNE & MOUSSERANDE

Prosecco Terre di Marca Extra Dry - EKO/Vegan	135 kr / 645 kr
Cava Lacrima Baccus Guarda Brut - EKO/vegan	145 kr / 675 kr
Cuvée Reservé Brut NV, Bouché Père et Flis Champagne - EKO	165 kr / 895 kr
M.V. Frerejean Frères Grande, Reserve Brut Champagne M.V.	995 kr
Frerejean Frères 1er Cru Brut Champagne - Limited	2200 kr
Pol Roger Brut Rosé 2018 - Limited	2800 kr

SAKE

Amabuki Apple Junmai Daiginjo <i>Blomjäten ger sake en umamirik smak & en fin syra, likt ett äpple</i>	130 kr / 6cl
Green Ninki Junmai Ginjo <i>Uppfriskande, inte för mäktig men med en bra balans mellan sötma och torrhet. Den milda smaken är perfekt till måltider.</i>	120 kr / 6 cl
Rice Magic Sparkling Red <i>Har en kombination av naturliga söta & syrliga smaker utan användning av några tillsatser. Den rosa färgen kommer från att man använder en gammal rissort (svart/röd) i produktionen</i>	145 kr
Ninki-Ichi Yuzushu <i>Den perfekta aperitifen. Yuzu är en vinterdelikatess med en speciell citrusarom som för japanska människor passar utmärkt till vinterrätter</i>	125 kr / 6 cl



M I N A M O

WHITE WINE

Arva Naturalis Verdejo - EKO/vegan	134 kr / 625 kr
Casa de Lluch - EKO	136 kr / 634 kr
Catch of the day Riesling Kaufmann	140 kr / 715 kr
Gustavshof Riesling Kalkstein - Bio/vegan	145 kr / 745 kr
Laroche Chablis	178 kr / 875 kr
Bukettraube Cederberg	695 kr
Joseph Cattin, Orange Pinot Gris	765 kr
Giant Steps Chardonnay - Limited edition	840 kr

Muscadet	127 kr / 595 kr
----------	-----------------

ROSÉ WINE

Duberny Syrah-Grenache	145 kr / 670 kr
------------------------	-----------------

RED WINE

Arva Natrualis Tempranillo/Cab. Sauv EKO/Vegan	134 kr / 625 kr
Casa de Lluch - EKO	136 kr / 634 kr
Côtes du Rhône La Garrigue, Village Rouge	150 kr / 750 kr
Pinot Noir Sauvage -24 EKO	165 kr / 765 kr
Chianti Classico, Tentuta Bibbiano, Toscana EKO	175 kr / 985 kr
Motor Callet EKO - Limited	645 kr
Contrasto Rosso	695 kr
Miliasso Barbaresco - Limited	895 kr
IL Seggio	985 kr

MINAMO



ÖL

Fatöl 40 cl

Carlsberg export
Brocklyn IPA
Kirin Ichiban Lager

85 kr
105 kr
115 kr

Flaska / Burk 33 cl

YUZUBIRU Yasuragi öl
Carlsberg hof
Kirin Ichiban Lager
Lucky Cat white ALE
Lucky Dog IPA
Lucky Chicken Red IPA

98 kr
70 kr
90 kr
78 kr
78 kr
78 kr

CIDER

Sommersby Pear Cider

65 kr

ALKOHOLFRITT

Mocktails
Mousserande
Vin - Rött / Vitt
Kirin 0,0 % 33 cl
Carlsberg 0,5 % 33 cl
TÖRST
Bagarmossen Kombucha
Pepsi / Pepsi Max

105 kr
90 kr / 450 kr
80 kr / 360 kr
55 kr
50 kr
59 kr
45 kr
45 kr