



Dinner at 6pm 695:-

STEAMED OYSTER

from Bohuslän with brown butter, 5 year old soy sauce

LEMON SOLE PICKLED IN SUSHI ZU

With cucumber, zucchini, tahini made of wasabi sesame seeds, cress

LANGOUSTINE

Fried crispy on the teppanyaki with panko, sauce flambeé with shells of the langoustine, shochu, butter and fresh yuzu

GUNKAN MAKI

With meat from the langoustine claw, mayonnaise, horseradish and dill

RIB FINGERS

Smoked with hay and served vinaigrette made from fermented mushrooms and black rice

KAKIGORI

Shaved ice, sweetened cream, cherries preserved in umeshu, shiso sirup

Dinner at 8pm 1090:-

OYSTER

Seaweed poached oyster with browned butter & lemon

SASHIMI

Seasonal fish with fresh wasabi, raddish, shaved katsuobushi & 5 year old soy sauce

LEMON SOLE

Sushi zu pickled lemon sole
With cress, zucchini & tahini of wasabi sesame seeds

TEMAKI

Tempura langoustine with swedish apple cider vinegar, langostine emulsion, Uruguayan caviar & rice

KUSHIYAKI

Charcoal grilled herring glazed with soy sauce & mirin, topped with spring onion

TSUKEMONO

Pickles & fermented vegetables

RIB FINGERS

Teppanyaki smoked rib fingers, fermented black mushroom vinegar

CHIRASHISUSHI

Koshihikari rice with juniper smoked roe, pickled gari & quail egg

KAKIGORI

Shaved ice with umeshu marinated plums, shiso, hay smoked sweetened milk & dried cherries

COFFEE SWEETS

Selection of the day