

# UNN EXCLUSIVE & PRIVATE NEW YEARS DINNER

**CHAMPAGNE AT ARRIVAL | 10 SERVINGS |**  
**ONE SOMMELIER | BEVERAGE PAIRING |**  
**ONE CHEF | EIGHT SEATS**

## OYSTER

Gillardeu oyster with parsley water, kohlrabi and  
timut pepper  
*Leen and mineralic Champagne*

## SASHIMI

Sterling halibut, raw schrimp with fresh wasabi,  
daikon, shaved katsuobushi and 5 year old soy  
sauce  
*Pinot Gris from the heart of Alsace*

## LEMON SOLE

Sushi zu pickled lemon sole with cress, zucchini,  
tahini made from wasabi and sesame seeds  
*Clean grüner veltliner from Wachau*

## TOFU & CAVIAR

Silken tofu and Uruguayan caviar, pickled spruce  
sprouts, fried bread, sauce made from  
fermented corn and butter  
*Burgundy inspired chardonnay from Santa Barbara*

## KUSHIYAKI

Charcoal grilled lobster with roasted hemp,  
tomato water, shichimi togarashi  
*Aged sweet sake*

## FERMETED GEMSALLAD

Organic almond milk, grilled gemsallad,  
macadamia nuts and thyme  
*High end Junmai Daiginjo sake*

A unique opportunity to book  
a private and exclusive new years  
dinner at UNN - where your  
company has its own chef and  
sommelier who takes you through  
10 servings with paired beverages.

A modern nordic cuisine, infused  
with japanese techniques.  
A gastronomic experience  
teppanyaki redefined.

After dinner you will find  
live music & DJ in our bar at floor 14.

Celebrate the new year with  
astounding view over Stockholm  
and fireworks at our rooftop!



### **RIB FINGERS**

Teppanyaki smoked rib fingers, fermented black mushroom vinegar  
Structured and elegant Barolo

### **RICE**

Koshihikari rice, tamago, winter truffle, confit chantarells, furikake made from cabbage and dried mushrooms  
Deep and full bodied orange wine

### **KAKIGORI**

Shaved ice with shiso sirup, cherries in umeshu, cream  
*Japanese Umeshu*

### **COFFEE SWEETS/ PETIT FOUR**

Macarone

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**3125**

Minimum 8 persons

