

IZAKAYA

COCKTAILS

- 155 "Highball"
Shinobu blended whiskey, soda water
- 155 Charlies Champagne Cocktail
Choya Extra Years Umeshu, bitters, sugar, champagne
- 155 Neon City
Roku gin, midori, ginger, lemon, apple, sugar
- 155 Uncle Iroh
Hernö Gin, Ginseng Vermouth, Italicus Bergamotto,
Lemon, Honey
- 155 Sesame Street
Sesame washed Nikka whisky, salted maple, walnut bitters

BUBBLY

- 155/795 NV Yann Alexandre Brut Noir
Pinot Meunier/Chardonnay/Pinot Noir, Champagne, FRA
- 115/615 NV Los Monteros, Macabeo, Bodegas Murviedro, SPA
- 135/435 Keigetsu John Sparkling Junmai Ginjo Sake
Tosa Brewery, Kochi, JAPAN

FOOD

SUSHI & SASHIMI

- 125 "Sashimi Moriawase"
Sashimi of the day
- Norimaki (6pcs)
- 115 Sotad torsk, gurkkimchi, koriander, sesam,
chilimajonnäs
Blackened cod, cucumber kimchi, coriander, sesame,
chili mayonnaise
- Uramaki (6pcs)
- 115 Svampduxelle, philadelphiaost, rättika, friterad
svartrot, kålotsgari
Wild mushroom duxelle, Philadelphia cheese, daikon,
deep fried salsify, ginger pickled swede
- Nigiri (2pcs per serving)
- 65 - Msc tonfisk penslad med soja
Msc Tuna loin brushed with soy
- 65 - Lax med wasabi
Salmon with wasabi
- 65 - Fermenterad vit sparris med shiso
Fermented white asparagus with shiso
- 225 Chirashi sushi
Sushiris, soja & mirin marinerad lax, sesammajonnäs,
forellrom, sallad, gurka, nori, forellrom, furikake,
kålrotsgari
Sushi rice, soy sauce & mirin marinated salmon, sesame
mayonnaise, trout roe, salad, cucumber, nori, furikake,
ginger pickled swede.



COLD

- 25 Ostron, fermenterad chilisås, ponzu
Oysters, fermented chili sauce, ponzu
- 55 Soja marinerat ägg, gochujang majonnäs, krispig potatis
Soy marinated egg, gochujang mayonnaise, crispy potatoes
- 55 Rå "julienne" sallad, ponzu, sesam
Raw julienne salad, ponzu, sesame
- 65 Ångade svenska bönor, almnäs tegel ost
Steamed swedish beans, almnäs tegel cheese,
- 135 Pilgrimsmussla, yuzu & soja dressing, gurka, jalapeno
Scallop, soy and yuzu dressing, cucumber, jalapeno
- 125 Tataki på ryggbiff, vattenkrasse, tryffelmajonnäs, fermenterad svamp, picklad lök
Beef Tataki, watercress, truffle mayonnaise, fermented mushrooms, pickled onion

HOT

- 85 Friterade kycklingvingar med miso, chili, lime
Deep fried chicken wings with miso, chili, lime
- 115 Toast "Katsu Sando"
Panerad fläskkotlett, kewpie-majonnäs, kål, prästost,
tonkatsusås
Deep fried pork loin, cabbage, kewpie mayonnaise,
cheese, tonkatsu sauce
- 120 Gyoza (5pcs)
Räkor, chili, ingefära, koriander, soja & chili dipp
Shrimps, chili, ginger, coriander, soy & chili sauce
- 95 Panko fried "Fish Cakes" (4pcs)
Chili, koriander, lime, fisksås, vitlök
Chili, coriander, lime, fishsauce, garlic
- 115 Okonomiyaki
Kål, vårlök, bonito, nori, kewpie-majonnäs
Cabbage, spring onion, bonito, nori, kewpie mayonnaise
- 115 Okonomiyaki (veg)
Kål, svamp, fänkål, vattenkrasse, nori, soja-majonnäs
Cabbage, mushrooms, fennel, watercress, nori,
soy sauce mayonnaise

DONT MISS THIS ONE



575

MENU OF THE MONTH

395

Beverage Pairing

Ostron, fermenterad chilisås, ponzu
Oysters, fermented chili sauce, ponzu

Pilgrimsmussla, yuzu & soja dressing, gurka,
jalapeno
Scallop, soy and yuzu dressing, cucumber, jalapeno

Tataki på ryggbiff, vattenkrasse, tryffelmajonnäs,
fermenterad svamp, picklad lök
Beef Tataki, watercress, truffle mayonnaise, fermented
mushrooms, pickled onion

Chirashi sushi
Sushiris, soja & mirin marinerad lax, sesammajonnäs,
forellrom, sallad, gurka, nori, forellrom, furikake, kålrotsgari
Sushi rice, soy sauce & mirin marinated salmon, sesame
mayonnaise, trout roe, salad, cucumber, nori, furikake,
ginger pickled swede.

Brownie
Miso karamell & jordnötssmörs-glass
Miso caramel & peanut butter ice cream

AFTER

- 115 Mandelkaka, rabarberkompott smaksatt med umeshu, kamomillyoghurt, krispigt havre
Almond cake, rhubarb compote flavoured with umeshu, chamomile yoghurt, crispy oats
- 105 Brownie
Miso karamell & jordnötssmörs-glass
Miso caramel & peanut butter ice cream

ICE CREAM SANDWICH

- 55 Popcornglass, hobnob-kaka
Popcorn ice cream, hobnob bisciut

SWEET DRINKS

- 120 Kozaemon Yuzu Junmai, Nakashima Brewing Company, Gifu, JPN
Freshly squeezed Yuzu fruits of highest quality infused in great Sake
- 95 Kamoizume Umeshu, Kamoizume Brw Co, Hiroshima, JPN
Top quality Ume fruit and premium Sake made with old techniques makes this a soft and tender Umeshu, fresh almonds and sour plums in perfect harmony
- 95 Choya Ujicha Green Tea, Choya, JPN
Well integrated sweetness, made with the famous Nankoume fruit and infused with green tea.
- 95 Kiuchi Umeshu, Kiuchi Brewery, Ibaraki, JPN
Fizzy flavors of apricots and melons makes this a perfect match with most fruit based desserts and all types of sorbet and ice-cream

SAKE
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SAKE

9 CL 145
18 CL 275



Kikusakari Taru Junmai 純米

Rice polishing 70%, Kiuchi Brewery, Ibaraki

Aged for three months on cedar wood barrel from Akita, balanced acidity with a toasty aroma.

Tak Ichi Special Label Kimoto Junmai Ginjo 純米吟釀

Rice polishing 60%, Kobe Shu-shin-kan Breweries, Hyogo

Brewed for Tak at the brewery Fukuju, next to Rokko mountain in Kobe. Made with water of highest quality and perfect mineral content. Premium rice and ancient brewing methods gives this sake a perfect balance between ripe fruits, yoghurt and acidity.



Masumi Kippuku Kinju Yamahai Junmai Ginjo 純米吟釀

Rice polishing 55%, Masumi Brewery, Nagano

Excellent yamahai styled Sake with rich lactic flavor, lots of ripe mango, comes with a smooth rounded finish.

Dewazakura Ichiro Junmai Daiginjo 純米大吟釀

Rice polishing 45%, Dewazakura Sake Brewery, Yamagata

A dry elegant Sake with beautiful hints of white blossom and a well integrated taste of melon and pears.

Dewazakura Omachi Junmai Ginjo 純米吟釀

Rice polishing ratio 50%, Dewazakura Sake Brewery, Yamagata

Made from the earthy and rich Omachi rice, vibrant pineapples and melon side by side with smooth minerality and a lively finish

MORE SAKE →

9CL 145
18CL 275

Tamagawa "3U" Fukobukoro Junmai Ginjo 純米吟醸
Rice polishing ratio 60%, Kinoshita Brewery, Kyoto
This product is named to celebrate that sense of anticipation. The sake itself is the first batch of junmai ginjo of each new season at Tamagawa, brewed dry, clean and crisp with aromatics of ripening melon and split wood. "3U" means un-charcoal filtered, undiluted and unpasteurized. Here, we offer the chance to taste the unpolished, raw material of freshly pressed, untreated sake.

Fudoh Origarami Nigori Nama Junmai Ginjo
純米吟醸
Rice polishing ratio 55%, Nabedana Brewery, Chiba
Unpasteurized Sake with vibrant and creamy notes of peach and lily flowers.

BEER, SHOCHU & SOFT DRINKS

69

ICE COLD ASAHI ON TAP

BEER

- 92 Hitachino Nest Beer, Kiuchi Brewery
- 92 Yuzu Lager, Lager (draft)
- 98 Weizen, Ale 
- 98 White Ale, Ale
- 98 DaiDai IPA, Ale
- 98 Red Rice Ale, Ale
- 98 Amber Ale, Ale
- 98 Espresso Stout, Stout
- 55 Non Ale, Ale (Non-Alcoholic)
- 55 Yuzu & Ginger Non Ale, Ale (Non-Alcoholic)

Shochu

- 30 Kai Imo (sweet potato)
- 30 Taru Kichi Gambo
- 30 Satsuma Shima Bijin (potato)
- 30 Hyakunen no Kodoku (barley)
- 30 Michi he Sougu (rice)
- 30 Kana kokuto (brown sugar)

Juice & soda

- 65 Friska - Sparkling Cold Brew Sencha Tea, Mint & Lime, SWE
- 65 Kimino Japan - Sparkling Ringo Juice (Apple), JPN
- 65 Kimino Japan - Sparkling Yuzu Juice, JPN
- 65 Kimino Japan - Sparkling Ume Juice, JPN
- 40 Pepsi, Zingo, 7up, Pepsi Max, Trocadero, SWE

WINE, WINE, WINE

BUBBLY

	France
155/795	NV Yann Alexandre Brut Noir
	Pinot Meunier/Chardonnay/Pinot Noir, Champagne, FRA
995	NV Billecart-Salmon, Réserve Brut, Pinot Meunier/ Chardonnay/Pinot Noir
1095	2010 Yann Alexandre, Blanc de Blanc, Chardonnay
	Spain
115/615	NV Los Monteros, Macabeo, Bodegas Murviedro, SPA

WHITE WINE

	Austria
695	2017 Grüner Veltliner, Wieden, Salomon Undhof, Kremstal
	France, Burgundy
155/695	2018 Chardonnay, Chablis, Les Allées, Le Domaine D'henri
795	2018 Chardonnay, Chablis, Joseph Drouhin
1095	2017 Chardonnay, Chablis, Pattes Loup, Thomas Pico
1395	2014 Chardonnay, Puligny-Montrachet 1er Cru 'Hameau', Comtesse De Chérisey
	France, Loire
165/715	2018 Sauvignon Blanc, Sancerre Blanc, Pascal Jolivet
695	2018 Melon De Bourgogne, Muscadet Côtes De Grandlieu, Hautes Noëllles
	Germany
155/695	2018 Riesling, Grauschiefer, Altenkirch
750	2018 Riesling, Kabinett, Vollenweider
135/610	2018 Riesling, Trocken, Jochen Beurer
	Italy
110/495	2018 Trebbiano D'abruzzo, Umani Ronchi, Marche

ROSE WINE

140/605 France
2019 Grenache/Syrah, Mon Plaisir,
Cotes du Provence

RED WINE

110/495 France
695 2018 Syrah/Grenache, Octerra, Languedoc
2018 Gamay, Marcel Lapierre Raisin Gaulois,
Beaujolais
1275 2014 Pinot Noir, Mercurey 1er Cru 'Champs Martin',
Bruno Lorenzon
695 2016 Grenache/Clairette/Marsanne, Côtes-du-Rhône,
Chat Fou, Éric Texie

140/680 Germany
2015 Pinot Noir, X-BERG, Friedrich Becker, Germany

125/605 Italy
165/715 2017 Sangiovese, Chianti Superiore
780 2018 Barbera d'Alba, Giuseppe Cortese
2017 Nebbiolo, Langhe, Oddero

JAPANESE WHISKEY

38	Nikka from the barrel, nikka whisky
42	Coffey single grain, nikka whisky
44	Taketsuru pure malt, nikka whisky
42	Pure malt red, nikka whisky
42	Pure malt black, nikka whisky
35	Super revival, nikka whisky
75	Tsuru ceramic 17, nikka whisky
48	Miyagiko single malt, nikka whisky
34	Toki, suntory
52	Hibiki harmony, suntory
54	Hakkushu 12, suntory
54	Yamazaki 12, suntory
59	Kura rum cask finish, helios
49	Kurayoshi 8, kurayoshi
59	kurayoshi 12, kurayoshi
34	Mizunara Blended, shinobu
40	Mizunara Pure Malt, shinobu
62	Mizunara Pure Malt 10, shinobu
78	Mizunara Pure Malt 15, shinobu