

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

- 160/895 NV Yann Alexandre Brut Noir
Pinot Meunier/Chardonnay/Pinot Noir, Champagne, FRA
- 125/645 NV Les Enfosques, Mas Bertan,
Xarel-lo/Macabeu/Parellada
- 145/435 Keigetsu John Sparkling Junmai Ginjo Sake
Tosa Brewey, 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, kålrotsgari

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 **Mille Feullie**
Björnbär, umeshu, fläderkräm, karamellsås smaksatt med sesam
Blackberries, umeshu, elderflower cream and caramel flavoured with sesame
- 105 **Brownie**
Miso karamell & jordnötssmörs-glass
Miso caramel & peanut butter ice cream

ICE CREAM SANDWICH

- 55 **Popcornglass, hobnob-kaka**
Popcorn ice cream, hobnob biscuit

SWEET DRINKS

- 120 **Kozaemon Kabosu Junmai, Nakashima Brewing Company, Gifu, JPN**
Freshly squeezed Kabosu 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

SAKE
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 純米吟醸

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 純米吟醸

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 純米大吟醸

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 純米吟醸

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%, Nabadana 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

Hitachino Nest Beer, Kiuchi Brewery

- 92 Yuzu Lager, Lager (draft) 
- 98 Weizen, Ale 
- 98 Anbai Ale, Ale
- 98 Red Rice Ale, Ale
- 98 Amber Ale, Ale
- 55 Non Ale, Ale (Non-Alcoholic)
- 55 Yuzu & Ginger Non Ale, Ale (Non-Alcoholic)

Yo-Ho Brewery

- 98 Indo No Aooni, IPA
- 98 Suiyoubi No Neko, White Ale
- 98 Tokyo Black Porter, Porter

Shochu highball or straight

- 135 Kai Imo (sweet potato)
- 135 Taru Kichi Gambo
- 135 Satsuma Shima Bijin (potato)
- 135 Hyakunen no Kodoku (barley)
- 135 Michi he Sougu (rice)
- 135 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

- 160/895 NV Yann Alexandre Brut Noir
Pinot Meunier/Chardonnay/Pinot Noir, Champagne, FRA
995 NV Billecart-Salmon, Réserve Brut, Pinot Meunier/
Chardonnay/Pinot Noir
1250 2010 Yann Alexandre, Blanc de Blanc, Chardonnay

Spain

- 125/645 NV Les Enfosques, Mas Bertan
Xarel-lo/Macabeu/Parellada

WHITE WINE

Austria

- 695 2017 Grüner Veltliner, Wieden, Salomon Undhof, Kremstal
855 2018 Sauvignon blanc, Ein Kleines, Zahel, Wien

France, Burgundy

- 155/690 2018 Chardonnay, Chablis, Joseph drouhin
820 2018 Chardonnay, Rully Les Villeranges,
Domaine Faiveley
1495 2014 Chardonnay, Puligny-Montrachet 1er Cru
'Hameau' Comtesse De Chérisey

France, Loire

- 165/715 2018 Sauvignon Blanc, Sancerre, 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

115/525 **France**
2019 Grenache/Syraht, Octerra

ORANGE

165/810 **Austria**
2015 Roter Traminer "freyheit", Gemot Heinrich,
Burgenland

RED WINE

110/495 **France**
2018 Syrah/Grenache, Octerra, Languedoc
695 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**
2017 Sangiovese, Chianti Superiore
165/715 2018 Barbera d'Alba, Giuseppe Cortese
780 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