

IZAKAYA

## SAKE TASTING

TRY 3 DIFFERENT KINDS OF SAKE  
AND LEARN THE BASICS ABOUT THEM

285/PER PERSON

## 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
- 115 Norimaki (6pcs)  
Sotad torsk, gurkkimchi, koriander, chilimajonäs, sesam  
Blackened cod, cucumber kimchi, coriander, chili, sesam
- 115 Uramaki (6pcs)  
Svampduxelle, färskost, rättika, friterad svartrot, kålrotsgari  
Wild mushroom duxelle, cream cheese, daikon, deep fried salsify, ginger pickled swede
- 65 Nigiri (2pcs per serving)  
- Msc tonfisk penslad med soja  
Msc Tuna loin brushed with soy
- 65 - Lax med wasabi  
Salmon with wasabi
- 65 - Portabello, svart vitlök  
Braised portabello, black garlic
- 225 Chirashi sushi  
Tonfisk, sushiris, chilimajonnäs, avocado, kimchi, forellrom, sallad, gurka, nori, furikake  
Tuna, sushi rice, chili mayonnaise, avocado, kimchi, trout roe, salad, cucumber, furikake



# COLD

- 25 **Ostron, fermenterad chili, ponzu, sesam**  
Oysters, fermented chili sauce, ponzu, sesame
- 65 **Edamamebönor, shiso, yuzu**  
Edamame bean salad, shiso, yuzu
- 135 **Pilgrimmussla, yuzu & soja dressing, gurka, jalapeno**  
Scallop, soy and yuzu dressing, cucumber, jalapeno
- 135 **Tartar på oxinnanlår, sesam, soja, gouchjang, äggula, friterad nori**  
Beef tartar, sesame, soy, gouchjang, egg yolk, fried nori

DON'T MISS THIS ONE

# 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
- 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

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

Tartar på oxinnanlår, sesam, soja, gouchjang, äggula,  
friterad nori  
Beef tartar, sesame, soy, gouchjang, egg yolk, fried nori

Chirashi sushi

Tonfisk, sushiris, chilimajonnäs, avocado, kimchi,  
forellrom, sallad, gurka, nori, furikake  
Tuna, sushi rice, chili mayonnaise, avocado, kimchi, trout  
roe, salad, cucumber, furikake

Bakad choklad

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

## AFTER

- 100 **Crème brûlée, soya**  
Crème brûlée, soy
- 105 **Bakad choklad**  
**Miso karamell & jordnötssmörs-glass**  
Miso caramel & peanut butter ice cream
- 115 **French Toast**  
**Brioche, grädde, brynt smör, umeshu-plommon**  
Brioche, whipped cream, brown butter, umeshu plums.

## 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 sorbet and ice-cream

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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

9 CL 145  
18 CL 275

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

- 115/495 2018 Trebbiano D'abruzzo, Umani Ronchi, Marche

## ROSE WINE

115/525 2019 Grenache/Syraht, Octerra

## ORANGE

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

## RED WINE

**France**  
110/495 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

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

**Italy**  
125/605 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