

## “WAGYU DINNER” 1795

“Allt kött är Japansk A5 Wagyu ”  
Passande dryck 595

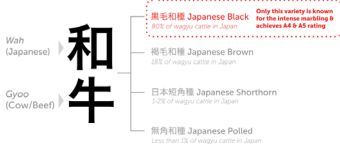
Nigiri med oxfilé, kaviar, fermenterad  
svampbuljong och soja  
Yann Alexander, Champagne, FRA

Tataki på oxfile, serverad med rostad sesam, gräslök,  
morot, kålrabbi, ponzu  
Kozaemon Yamahai Junmai, Nakashima Brewery, JPN

Katsu-Sando på ryggbiff, brioche och bbq-sås  
Yuzu lager, Hitachino Nest, JPN

Entrecote, rödvinsås med sanshopeppar, grillad sparris,  
rostad färskpotatis med sommartryffel och pecorino,  
grönsallad  
Cabernet Sauvignon, Bread & Butter, USA

Yuzu-tartelett med mintglass  
Yuzu Sake, Kozaemon, JPN



TAK

# “WAGYU DINNER” 1795

“All meat is Japanese A5 Wagyu”  
Beverage pairing 595

Tenderloin Nigiri, caviar, fermented mushroom broth  
with soy sauce

Yann Alexander, Champagne, FRA

Tenderloin Tataki, served with roasted sesame, chives,  
carrots, kohlrabi, ponzu

Kozaemon Yamahai Junmai, Nakashima Brewery, JPN

Katsu-Sando with Sirloin, brioche and bbq sauce

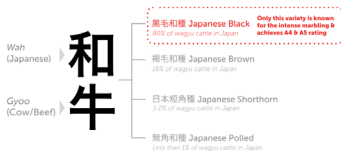
Yuzu lager, Hitachino Nest, JPN

Ribeye, sancho pepper sauce, grilled tomato,  
asparagus, roasted new potato with pecorino and summer  
truffle, green salad

Cabernet Sauvignon, Bread & Butter, USA

Yuzu Tarte with mint ice cream

Yuzu Sake, Kozaemon, JPN



# TAK