



MENY

Maki rolls 巻き (10 pcs)

Fusion roll – salmon, avocado, mayo, sesame 195 :-

Rainbow roll – salmon, tuna, avocado, mayo, sesame 195 :-

Shio yaki roll – flambéed salmon, avocado, mayo, sesame 195 :-

Tempura roll – king prawn, avocado, salad, chili mayo, sesame 215 :-

Yakiniku roll – entrecote, cucumber, chili mayo, sesame 215 :-

California roll – avocado, salmon OR crabstick, cucumber, mayo, sesame 160 :-

Panko roll – crisp panko, salmon, avocado, chili mayo, sesame 195 :-

NYHET - *Temaki Sushi - Tempura räka 59:- Spicy lax (spicy tuna) mad avokado 49:-*

NYHET - *Sushi Kombo - Sushi, Tempura räka, Edamame. 199:-*

Sushi すし

Traditionell sushi med de färskaste utvalda ingredienser; lax, tonfisk, räka, tofu, omelett, avokado och makirullar

Assorted premium Sushi plate with salmon, tuna, prawn, tofu, omelette, avocado and maki roll

- Sushi selection 8 pieces 160 :-

- Sushi selection 10 pieces 180 :-

- Additional piece 17 :-

Small dishes to share

Soup Dumplings – 3 st ångade dumplings med fläskfärs :

3 steamed dumplings with minced pork 75:-

Karage – Friterat kyckling : *Fried chicken Starter 79 :-/ Main 195 :-*

Yakitori – Kycklingspett : *chicken skewers Starter 120:-/ Main 195 :-*

Gyoza – Stekta dumplings med kött, vegetariska eller mix : *4st/98:- / 8st./195:-*

pan fried meat, vegetable or mix dumplings 4pcs./98:- / 8pcs./195:-

Japanese smashed cucumber salad 55 :-

Harumaki – hemgjorda vegetarisk vårrullar: *homemade vegetarian spring rolls 105:-*

Edamame beans 45 :-

Gluten fritt finns vid förfrågan



Appetizers 前菜

16. **Sashimi** – urval av 3 sorters fisk : *selection of 3 types of fish Starter 175 :- / Main 295 :-*
17. **Hotategai Furai** – grillade pilgrimsmusslor i sake och vitlökssås: *grilled Scallops in sake & garlic sauce 219 :-*
18. **Taisho-Ebi** – grillade jätteräkor i sake & vitlökssås: *grilled king prawns in sake & garlic 175 :-*
19. **Tempura** – friterade kungsräkor samt grönsaker : *deep fried king prawns and vegetables Starter 175 :- / Main 275:*
20. **Syo zin age** – friterade grönsaker eller tofu : *deep fried seasonal vegetables or tofu 105 :-*

MAIN COURSE メインコース

21. **Gyuhiremaki** – entrecote fylld med purjo, vitlök och teriyakisås *rib-eye filled with leeks, garlic and teriyaki sauce 245 :-*
22. **Bento box** – fyra favoriter sashimi, sushi, tempura och gyuhiremaki: *four favourites sashimi, sushi, tempura and gyuhiremaki 315 :-*
23. **Yakiniku** – teppanstekt oxfile med vitlök, smör och cashewnötssås : *teppanfried beef tenderloin cubes with garlic, butter and cashew nut sauce 395 :-*
25. **Tonkatsu** – panerad fläskkotlett med tokatsusås: *breaded pork cutlets, tonkatsu sauce 215:-*
26. **Ainu-yaki** – grillade fisk och skaldjursspett med teriyakisås: *grilled sea-food skewers with teriyaki sauce 315:-*
27. **Shio-yaki** – grillad lax med lime soja: *grilled salmon with lime soy sauce 255 :-*
28. **Noodle soup Udon** – med skaldjur, kyckling eller entrecote: *with seafood, chicken or beef rib-eye 195 :- / vegetarian 175 :-*
29. **Fried noodles Udon** – med skaldjur, kyckling eller entrecote: *with seafood, chicken or beef rib-eye 195 :- / vegetarian 175 :-*



GRYTOR | HOT POT (min. 2 pers.)

**NYHET
KOCKENS REKOMMENDATION**

**Färsk räkfärs
Fresh shrimp paste
79:-**

YOSE NABE

435:-(p.p.)

Fisk, skaldjur, välj entrecôte skuren i tunna skivor eller kyckling fillet & grönsaker
Kokas i klar buljong och serveras med ris.

*Sea delicacies &, choose thinly sliced entrecôte or chicken fillet & vegetables
Cooked in clear broth and served with rice*

SUKIYAKI

395:-(p.p.)

Välj entrecôte skuren i tunna skivor, eller kyckling fillet & grönsaker och tofu
Kokas i Sukiyakisås och serveras med uppvispat ägg och ris

*Choose thinly sliced entrecôte or chicken fillet
& vegetables and tofu, cooked in Sukiyaki sauce and served with
a whipped raw egg and rice*

SHABU SHABU

395:-(p.p.)

Välj entrecôte skuren i tunna skivor, eller kyckling fillet & grönsaker och tofu
Kokas i buljong och serveras med ris

*Choose thinly sliced entrecôte or chicken fillet
& vegetables and tofu
Cooked in clear broth and served with rice*

**Extra entrecôte/kyckling/skaldjur 100g/100: Extra entrecôte/chicken/seafood 100g/100:-
Grönsaker & tofu Vegetables & tofu 50:- (p.p.)**

MIKADO



GRYTOR | HOT POT (min. 2 pers.)

NYHET
KOCKENS REKOMMENDATION

Färsk räkfärs
Fresh shrimp paste

79:-

TWIN-SIDE HOT POT

435:-(p/p.)

Gryta med två olika smaker
Hot pot with two different flavors

Välj din egen buljong:

Choose your own flavour

Kyckling - sukiyaki - kimchinabe
Chicken-sukiyaki-kimchinabe

Välj mellan

Choose between:

Entrecôte skuren i tunna skivor eller
kycklingfile

*Thinly sliced entrecôte,
or chicken fillet*

NYHET

KINOKO-NABE HOT POT

395:-(p/p.)

Gryta med olika typer av svamp
Hot pot with assorted mushrooms

**Välj entrecôte skuren i tunna skivor, eller
kyckling file & grönsaker, tofu
samt serveras med ris**

*Choose thinly sliced entrecôte or chicken fillet
& vegetables and tofu
Cooked in clear broth and served with rice*

Extra entrecôte/kyckling/skaldjur 100g/100: Entrecôte/chicken/seafood 100g/100:-
Grönsaker & tofu Vegetables & tofu 50:- (p.p.)



Red wines

Huset vin	110:-/gl
FRANCE, Grande Reserve, Cairanne	125:-gl/545:-fl
FRANCE, Bernard Magrez Pinot Noir	125:-/gl/545:-fl
ITALY, Montresor Capitel della Crosara Ripasso	600:-fl
USA, Starmont Cabernet Sauvignon	795:-fl
FRANCE, Domaine Saint Préfert Châteauneuf-du-Pape Classic	1995:-fl

White wines

FRANCE, Les Fumées Blanches Sauvignon Blanc	110:-gl/445:-fl
FRANCE, Domaine des Quatre Routes Chardonnay	110:-gl/445:-fl
FRANCE, Bleu de Mer Rosé	125:-gl/545:-fl
SPAIN, Vionta Albariño	125:-gl/545:-fl
AUSTRIA, Niederösterreich Grüner Veltliner trocken	130:-gl/600:-fl
USA, Kung Fu Girl Riesling	125:-gl/545:-fl
FRANCE, Mâcon-Igé Château London	545:-fl
FRANCE, Châteu de Tracy Pouilly-fumé	695:-fl
FRANCE, Domaine de Oliveira Lecestre Chablis	849:-fl

Sparkling wines

FRANCE, Cremant Grand Cuvée 1531	495:-fl
FRANCE, Brimuncourt Brut Regence Champagne	995:-fl
ITALY, Oddbird Spumante Non-alcoholic	295:-fl
ITALY, Pizzolato Organic Prosecco 200ml	150:-fl
FRANCE, Alcohol Free Nozeco 200ml	100:-fl



ALCOHOL FREE

Soda 33cl - Cola/Cola Zero/Fanta Orange/Fanta Lemon	45:-
Juice - Apple/Orange	32:-
Ramune, Japanese soda 20cl - Original/Lychee	45:-
Kimura Drink, Japanese soda 24cl - Yuzu/Peach	69:-
Sparkling water 70cl	25:-
Bordsvatten	5:-
Japansk tea/ kaffe	35:-

JAPANESE BEER

Kirinn Ichiban 40cl, Draft beer, JPN, 5%	89:-
Asahi Super Dry 33cl, 5%	78:-
Lucky Cat, Umami White Ale 35cl, Kyoto, 5%	95:-
Lucky Dog, IPA 35cl, Kyoto, 5%	95:-
Lucky Chicken, Red Ale 35cl, Kyoto, 5%	95:-
Kirin Ichiban, Alcohol free 0.0%	55:-
San Miguel, glutenfree 5,4%	78:-

SPRIT

Suntory Special Reserve, Suntory Hukushu Distillery, Yamanashi, 40%	30:-/cl
Kozue Gin, Nakano BC, Wakayama, 47%	30:-/cl
Whisky, Scotch, Japanese	30/50:-/cl
Cognac, Remy Martin, Monopol, Liqueur, Cointreau, Umeshu, Bailey's, Vodka	30:-/cl

Cocktails

165:-

- Jade Dragon - Yuzu sake, ginger, citrus
- Ginger Martini- Gin, ginger liqueur
- Ink & Stonefruit - Whisky, plum wine
- Green tea spritz - Sake, Prosecco
- Japansk Gin Tonic- Gin, Midori