



COCKTAILS

SPARKLING PORNSTAR MARTINI 195

Koskenkorva Vanilla Vodka, Passionfruit, Champagne, CO²

MANGO ICE TEA 195

June Mango & passion gin, Mango, Rooibos tea

SPICY YUZU MARGARITA 195

Jose Cuervo Tradicional, Yuzu, Agave, Habanero

COCO CHANEL 195

Lemon Vodka, Yuzu, Coconut, Ginger

GIN & YANG 195

Tanqueray Gin, Litchi, Ginger, Elderflower

KUMO 195

Koskenkorva Vodka, Litchi, Aloe Vera, Raspberry foam

TAKO'S BLOODY MARY 195

Koskenkorva Vodka, Tomatjuice, Kimchi Spice Mix, Soy

UMESHU SODA 175

Ninki-Ichi Umeshu, Soda

DRAFT

Carlsberg Pilsner, Denmark, 4.6 % 92

Kronenbourg 1664 Blanc, France, 5.0 % 98

Asahi Super Dry Lager, Japan, 5.0 % 98

CAN

Lucky Dog Session IPA, Japan, 5,0 % 115

Galipette Cidre, France, 4.5 % 89

Just Booch, Hard Kombucha 115

Grapefruit & Hibiscus, Sweden, 4,2 %

Just Booch, Hard Kombucha 115

Yuzu & Ginger, Sweden, 4,2 %

BEVERAGES



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Oyster David Hevre "Royal" Nr 3

Tako Hot Sauce, Lime, Lemongrass, Mignonette

3 pc, 6 pc, 9 pc

175, 345, 525

Edamame

85

Lime Salt, Togarashi

Pimientos de Padron

95

Yuzu Kosho, Bonito-Flakes

Tempura Fried Swedish Corn

125

Truffle, Yuzu, Roasted Garlic

Baked Queen Mussels 5 pcs

195

Yellow Chili, Coriander, Cress,

Curry-Chili-Mayonnaise

Bao "Kimchi Baked Pork Belly"

95

Pickled Cucumber, Lettuce Mung Beans

Bao Enoki

85

Asian BBQ, Tempura Deep Fried Enoki

Mushrooms, Pickled Cucumber, Salad, Mung

Beans

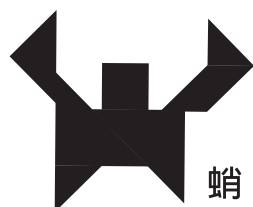
Do you have any allergies and are wondering
about the origin of our ingredients?
Talk to the staff and we will help you!





Tuna Tartar	295
Caviar Antonius, Avocado, Sour Cream, Jalapeno, Cassava Chips	
Korean Steak Tartare	205
Pickled Kohlrabi, Gochujang Dressing, Pickled Shallots, Egg Yolk, Rice Chips	
Gyoza Dumplings 4 pcs	255
Shrimp, Sea Coral, Scallop, Trout Roe, Pickled Lemon	
Mushroom Dumplings 4 pcs	225
Truffle, Chanterelles, Pickled Shimeji, Garlic Cress	
Avocado and Tomato Tartare	195
Jalapeno, Potato Chips, Wasabi, Yuzu	
Dynamite Shrimps	215
Chili glaze, Garlic Crisp, Chives, Lemon	
Wagyu Toast	225/pc
Wagyu Tartar, Black Garlic, Duck Prosciutto, Lemon	

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NIGIRI	2 PCS/	
Salmon	80	
Trout Roe, Lemon Zest		
Scallop	115	
Bleak Roe		
Kingfish	105	
Truffle		
Dangling Sea bass	85	
Finger Lime		
"Golden Shrimp"	115	
Grilled Butter		
O Toro	175	
Caviar		
A5 Wagyu	165	
Egg yolk		

SASHIMI **395**
Carefully selected and hung-tender fish for a deeper taste experience 10 pieces

Tonight's Mix Nigiri 4 Pieces **295**
The sushi chef chooses the best fish & seafood they have

MAKI(ROLL) **5/10 PIECES**
Spicy Tuna **180/280**
Kosho-marinated Tuna,
Jalapeno Mayonnaise, Garlic Cress

Smoked Char **165/285**
Teriyaki, Fried Onion, Japanese Mayonnaise,
Served "Oshi Style"

Philadelphia Salmon Roll **185/285**
Smoked Salmon, Avocado, Radish, Gochujang

"Baby Eggplant" Oshi Style **155/255**
Miso-marinated Baby Eggplant, Saikyo Miso,
Pickled Cauliflower

Lobster Royale "Oshi Style" **295/ 5 pieces**
Lobster, Japanese mayonnaise, Sea grapes, Lime

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ROBATA

Robata, derived from **robatayaki**, means **cooking over a hot charcoal hearth** in Japanese culinary tradition.

2 PCS SKEWER:

"TAKO" **220**
Squid, Green Sambal, Lime, Sivri Paprika

Entrecôte & Lardo **275**
Tare, Sake

Iberico Loin **215**
Yuzu Kusho, Lime, Gremolata

ON ASSIETTE:
Lamb Rack **225**
Green Curry, Radish, Lime

Steak Tataki **305**
Smoked Soy, Chanterelles, Ramson Capers

Grilled Entrecôte **555**
Sesame Dip, Browned Butter,
Yuzu, Grilled Onion, Rice

Black Cod **475**
Saikyo Miso, Yuzu, Cucumber,
Pickled Ginger, Rice

Mushroom Dumplings 6 pcs **365**
Truffle, Chanterelles,
Pickled Shimeji, Garlic Cress

Duck Royal SSÄM (2-4 people) **1195**
Roasted Duck Breast, Confit Duck Leg, Pickled
Grapes, Cooked Endive, Bao Buns, Salad

Wagyu Kagoshima A5, 400 g (2-4 people) **1495**
Yuzu Salt, pickled daikon, Sesame Dip,
Wasabi, Rice

MAISON



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