



COCKTAILS

**Sparkling Pornstar Martini 185**

Koskenkorva Vanilla Vodka, Passionfruit, Champagne, CO2

**MANGO ICE TEA 185**

June Mango & passion gin, Mango, Rooibos tea

**Spicy Yuzu Margarita 185**

Jose Cuervo Tradicional, Yuzu, Agave, Habanero

**Coco Chanel 185**

Lemon Vodka, Yuzu, Coconut, Ginger

**Gin & Yang 185**

Tanqueray Gin, Litchi, Ginger, Elderflower

**Kumo 185**

Koskenkorva Vodka, Litchi, Aloe Vera, Raspberry foam

**Umeshu Soda 155**

**DRAFT**

Carlsberg Pilsner, Denmark, 4.6 % **87**

Kronenbourg 1664 Blanc, France, 5.0 % **95**

Asahi Super Dry Lager, Japan, 5.0 % **95**

**CAN**

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

Galipette Cidre, France, 4.5 % **85**

Just Booch, Hard Kombucha **120**

Grapefruit & Hibiscus, Sweden, 4,2 %

BEER & CIDER



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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

**Baked Queen Mussels 5 pcs 185**

Yellow Chili, Coriander, Cress,  
Curry-Chili-Mayonnaise

**Bao "Bulgogi Brisket" 95**

Overnight Baked Brisket, Bulgogi, Pickled Cucum-  
ber, Salad, 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!





<b>Tuna Tartar</b>	<b>265</b>
Caviar Antonius, Avocado, Sour Cream, Jalapeno, Cassava Chips	
<b>Smashed Cucumber</b>	<b>115</b>
Aji Amarillo, Lime, Sesame, Fried Rice, Rice Chips	
<b>Buttered Milk Bread</b>	<b>245</b>
Rainbow roe, Smetana, Lemon	
<b>Dumplings Royale 5 pcs</b>	<b>275</b>
Mussels, Cockles, Chicken, Thai basil, Cucumber, Antonius Caviar	
<b>Korean Steak Tartare</b>	<b>205</b>
Pickled Kohlrabi, Gochujang Dressing, Pickled Shallots, Egg Yolk, Rice Chips	
<b>Gyoza Dumplings 4 pcs</b>	<b>215</b>
Chicken, Shiitake, Shimeji, Truffle	
<b>Avocado and Tomato Tartare</b>	<b>175</b>
Jalapeno, Potato Chips, Wasabi, Yuzu	
<b>Asparagus &amp; Ramson</b>	<b>245</b>
Poached White Asparagus, Tempura Fried Green Asparagus, Yuzu Hollandaise, Ikura	
<b>Dynamite Shrimps</b>	<b>215</b>
Chili glaze, Garlic Crisp, Chives, Lemon	
<b>Wagyu Toast 2 pcs</b>	<b>345</b>
Wagyu Tartar, Truffle, Finger Lime, Matcha Brioche	

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<b>NIGIRI</b>	<b>2 PCS/</b>	
<b>Salmon</b>	<b>80</b>	
Trout Roe, Lemon Zest		
<b>Scallop</b>	<b>115</b>	
Bleak Roe		
<b>Dangling Sea bass</b>	<b>85</b>	
Finger Lime		
<b>O Toro</b>	<b>180</b>	
Caviar, Sweet Soy		
<b>A5 Wagyu</b>	<b>165</b>	
Kizami Wasabi		

### SASHIMI

Carefully selected fish  
for a deeper taste experience.

**The sushi bar's small Sashimi 8 pieces 295**  
**The sushi bar's large Sashimi 14 pieces 495**

**Chef's Choice 355**

Let the sushi bar surprise you with a taste  
experience that includes a combination of  
Sashimi, Nigiri, Maki - 3 of each variety 9 pieces  
in total

**MAKI(ROLL) 5/10 PIECES**

**Lobster California Roll 235/445**

Avocado, Finger Lime, Arugula,  
Pickled Onion, Quinoa, Kumquat

**Spicy Tuna 155/285**

Yuzu Kosho Mayonnaise, Cucumber,  
Matcha Panko, Mixed Chili Cress

**Smoked Char 155/285**

Teriyaki, Fried Onion, Japanese Mayonnaise,  
Served "Oshi Style"

**Surf & Turf 225/425**

Kagoshima Wagyu, Red Shrimp Tempura,  
Grilled Spring Onion, Shiso

**Shiitake Maki 145/255**

Avocado, Fried Shallot, Pickled Onion,  
Arugula, Mushroom Mayonnaise





ROBATA

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

**2 PCS SKEWER:**

**"TAKO"** **215**  
Squid, Sivri Pepper, Crab Mayonnaise, Lime

**Entrecôte & Lardo** **245**  
Tare, Sake

**Lightly Smoked Iberico Secreto** **215**  
Sichuan Pepper, Citrus

**Lamb Racks** **225**  
Soy, Garlic, Ginger, Green Curry

**"Ponzu Glazed King Mussel"** **155**  
Fried Oyster Mushroom, Miso,  
Sour Apple, Lime Leaf

**ON ASSIETTE:**

**A5 Wagyu Tataki 125 g** **555**  
Green Pepper, Ponzu, Egg Yolk Cream

**Grilled Entrecôte** **505**  
Sesame Dip, Browned Butter,  
Yuzu, Grilled Onion, Rice

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

**Sääm "Crispy Pork"** **335**  
Lettuce, Kimchi, Pickles, Chilli Mayonnaise, Rice

**Sääm "Soy glazed Beef"** **365**  
Lettuce, Kimchi, Pickles, Chilli Mayonnaise, Rice

WILMS



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