



Sparkling Pornstar martini	185
Koskenkorva Vanilla Vodka, Passionfruit, Champagne, CO2	
MATCHA Vanilla	185
Toki Whisky, Matcha, Yuzu, Vanilla, Basil Oil	
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 %	

COCKTAILS

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 Cucumber, Salad, Mung Beans

Bao Enoki 85

Asian BBQ, Tempura Deep Fried Enoki

Mushrooms, Pickled Cucumber, Salad, Mung Beans

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

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

Hoisin Baked Beef Cheek **355**
Savoy Cabbage, Sour Onion, Rice

Sääm "Crispy Pork" **295**
Lettuce, Kimchi, Pickles, Kimchi Ranch,
Sesame Vinaigrette, Rice

MINIS



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