

# BOWLS

DECONSTRUCTED SUSHI WITH  
FRESH, FLAVORFUL & HIGH  
QUALITY INGREDIENTS

**1. SPICY TOFU** Sojamarinerad Tofu, Avokado, Lök & Chili i Spicyredsauce, marinerat Ris, Namasu\*, picklad Fänkål, bränd Ananas, Gurka, Salladsskott, Vårlök, Koriander, Furikake\*\*\*, rostad Vitlök & Spicytruffelmayo **135:-** [GÅR ATT FÅ VEGANSKI]

**2. MISO TOFU** Sojamarinerad Tofu & Avokado i Misogomasauce, marinerat Ris, Namasu\*, picklad Fänkål, Kimchi\*\*, Gurka, Salladsskott, Vårlök, Koriander, Furikake\*\*\*, rostad Vitlök & Sweetchilimayo **135:-** [GÅR ATT FÅ VEGANSKI]

**3. HOT TOFU** Varmbakad sojamarinerad Tofu, marinerat Ris, sojamarinerad Spetskål, Salladsskott, Gurka, Namasu\*, picklad Fänkål, Vårlök, Koriander, Furikake\*\*\*, rostad Vitlök & Chilibeanyo **135:-** [GÅR ATT FÅ VEGANSKI]

**4. BÖRU SALMON** Sashimikuber av Lax, Avokado & Lök i Bōru sesamesoy, marinerat Ris, Kimchi\*\*, Gurka, Namasu\*, picklad Fänkål, Vårlök, Koriander, Furikake\*\*\*, rostad Vitlök & Sweetchilimayo **139:-** [+ EXTRA SPICY 145:-]

**5. PONZU SALMON** Sashimikuber av Lax, Avokado, Lök & Chili i Ponzusoy, marinerat Ris, Avokado, Bränd Ananas, Salladsskott, Gurka, Namasu\*, picklad Fänkål, Vårlök, Koriander, Furikake\*\*\*, rostad Vitlök & Kimchimayo **139:-**

**6. ABURI SALMON** 24h marinerad & halstrad Lax, marinerat Ris, Avokado, sojamarinerad Rödkål, Namasu\*, picklad Fänkål, Gurka, Furikake\*\*\*, Vårlök, Koriander, rostad Vitlök & Kimchimayo **145:-** [Extra Salmon 199:-]

**7. BAKED SALMON** Varmbakad sojamarinerad Lax, marinerat Ris, sojamarinerad Spetskål, Namasu\*, picklad Fänkål, Salladsskott, Gurka, Vårlök, Koriander, Furikake\*\*\*, rostad Vitlök & Chilibeanyo **139:-**

**8. SPICY TUNA** Sashimikuber av Tonfisk, Avokado, Lök & Chili i Spicyredsauce, marinerat Ris, Namasu\*, picklad Fänkål, bränd Ananas, Gurka, Salladsskott, Vårlök, Koriander, Furikake\*\*\*, rostad Vitlök & Spicytruffelmayo **179:-**

**9. CRISPY PORK** 12h rimmad långrostad Fläksida, marinerat Ris, picklat Äpple, Kimchi\*\*, Namasu\*, picklad Fänkål, Vårlök, Koriander, Furikake\*\*\*, rostad Vitlök & Sweetchilimayo **145:-** [Extra Pork 185:-]

## SIDES

**SALMON BITE 79:-**  
Sashimikuber & Ponzusoy

**ABURI BITE 99:-**  
Halstrad Lax & Yuzusoy

**TUNA BITE 99:-**  
Sashimikuber & Ponzusoy

**KIMCHI KALE 29:-**  
Fermenterad Kålsallad

**YUZU SOY SALAD 39:-**  
Salladsskott, Kål & Yuzusoy

**RICE SIDE 39:-**  
Ris, \*\*\*Furikake & Bōrusoy

**MAYO SAUCES 10:-**  
Spicytruffel, Sweetchili,  
Kimchi & Chilibeanyo

## SALAD

CHANGE OF (RICE) BASE

Byt ut riset till Salladsbas med  
Sjögräsnuddar, Rödkål, Spetskål,  
Salladsskott, Gurka, & Yuzusoya

## EXTRA SPICY

Add Black Bean Chili Oil **10:-**

## KIDS BOWL

Sushiris, Avokado & Gurka  
Sesamsoja & Sweetchilimayo

VÄLJ MELLAN:

ugnsbakad Tofu,  
Sashimilax (rå), ugnsbakad  
Lax eller Fläksida **79:-**

# DRINKS

WE DON'T MAKE FAST FOOD  
WE MAKE **GOOD FOOD**  
AS FAST AS WE CAN

**PÅ BURK** Mineralvatten Naturell/Citrus, Fanta, Coca Cola & Zero **17:-**

**PÅ FLASKA** Pellegrino Limonata/Aranciata Rossa, Carlsberg Non-alc. beer **35:-**  
Bundaberg Gingerbeer, Jarritos (Mexikansk läsk Mango/Guava) **45:-**

## BEER

**KIRIN ICHIBAN - LAGER 59:-**  
Ljus lager (5%) Kirin Brewery (Japan).

**TSINGTAO - LAGER 59:-**  
Ljus lager (4,7%) Tsingtao Brewery (China).

**BIG WAVE - GOLDEN ALE 69:-**  
Ljus Ale (4,4%) Kona (Hawaii, USA).

**HANAMI - INDIA PALE LAGER 69:-**  
Smakrik lager (6%) GLUTENFRI, Nomada Brewing Company (Spain).

**PETRICOR - INDIA PALE ALE 69:-**  
Kraftfull IPA (6%) GLUTENFRI, Nomada Brewing Company (Spain).

**PASSIFLORA - BERLINER WEISSE 69:-**  
Syrlig suröl (3,5%) Nomada Brewing Company (Spain)

## WINE

**PROSECCO PICCOLO 89:-**  
Mousserande vin (11%) WA Tokyo (Italy)

**BELLINI PICCOLO 89:-**  
Mousserande vin & persika cocktail (5%)  
WA Tokyo (Italy)

## SWEET

### MOCHI ICE CREAM

Glassfylld  
'sticky rice' dessert  
i smakerna:

#### HAZELNUT

#### SALTED CARAMEL

#### RASPBERRY

#### STRAWBERRY CHEESECAKE

39:-/st



WE HANDLE NO GLASSES IN  
THE STORE, THEREFORE ALL  
DRINKS ARE SERVED IN  
THEIR CAN / BOTTLE

## GUEST DRINKS

CHECK THE BAR FOR ANY OFF MENU SPECIALS.