

COCKTAIL BAR

*Winter solitude –
a world of one color
the sound of wind*

Matsuo Basho

**Kära gäst, beställning sker i baren
Dear guest, please place your order at the bar**

COCKTAILS 180 kr

Sake Martini

Dry Martini, Green Ninki-ichi

Samurai

Spiced Bacardi, lime juice, agave syrup, black pepper, star anise

After Eight

Creme de Menthe green, Cacao Brown,
Absolut Vanilia, milk, cream

Homage to Akira Kurosawa

Whiskey, lemon juice, ginger, agave syrup

Hinomaru

Bombay Bramble, Heering Cherry, lime, egg, cranberry juice

Brandy Whiskey Sour

Apricot brandy, Markers Mark, egg, lemon, sugar

Yasuragi Negroni

Spiced Bacardi, Umeshu Shiso, Green Ninki Ichi

MOCKTAILS 90 kr

Melony

Watermelon, lime, passionfruit & sparkling water

Mango Mule

Mango juice, lime, cucumber and honey syrup,
passionfruit syrup & ginger beer

Kikyo

Mango & passion fruit syrup, lemon juice,
ginger, peach syrup & blueberries

ALKOHOLFRI DRYCK SOFT DRINKS

Törst - Raspberry (Eko)

60 kr

Törst - Lemon (Eko)

60 kr

Kimura Genki Ramune Original

50 kr

Kimura Ramune Matcha

50 kr

Vigo Kombucha Original

55 kr

SNACKS

Chips, Nori Wasabi

Japansk mix

Japanese mix

65 kr

SAKE

6cl

AROMATIC

Amabuki Junmai Daiginjo Apple

130kr

Green Ninki, Organic

120kr

REFRESHING

Mizubasho Ginjo

75kr

Amabuki Super Dry Yamadanishiki

75kr

RICH

Amabuki Yamahai Junmai Marigold

75kr

Izumibashi Kurotombo Kimoto

100kr

AGED

Kenbishi Mizuho

115kr

Izumibashi Blue Kurotombo Junmai

125kr

Sake Tasting Tray

4 glasses of sake (3cl) with variation in fragrance and flavor

200kr

MAT FOOD

Karaage

Kyckling karaage med sesammajonnäs och citron

Chicken karaage with sesame mayonnaise and lemon

145 kr

*6,11

Gyoza

Vegetariska Gyoza med chili och sesamsås

Vegetarian Gyoza with chili and sesame sauce

120 kr

*1,6,11

Chirashi

Chirashi sushi med lax, nori och vårlök

Chirashi sushi with salmon, nori and spring onion

195 kr

*4,6

Edamame

Edamamebönor kryddad med Shichimi Togarashi och salt

Edamame beans spiced with Shichimi Togarashi and salt

85 kr

*11

* 1. Celiaki/Gluten 2. Kräftdjur/Crustacean 3. Ägg/Egg 4. Fisk/Fish 5. Jordnötter/Peanuts 6. Soja/Soy 7. Mjölk/Milk 8. Nötter/Nuts 9. Selleri/Celery 10. Senap/Mustard 11. Sesam/Sesame 12. Sulphites 13. Lupin 14. Blötdjur/Mollusc

SPARKLING WINE & CHAMPAGNE

MV Cava Enguera in a Bubble Brut

130 / 660 kr

MV Prosecco Extra Dry Terre di Marca

120 / 600 kr

Bouché Blanc de Blancs

175 / 995 kr

MV Agrapart Champagne Les 7 crus

1450 kr

WHITE WINE

2021 Loimer Lenz Riesling Kamptal, Austria

130 / 650 kr

2021 Quinta dos Santiago Alvarinho Loureiro,

Vinho Verde, Portugal

140 / 700 kr

2022 Domaine Jean Touzot Macon-Village

Mâconnais, Bourgogne, France

185 / 925 kr

2019 Berres Riesling Impuls, Mosel, Germany

160 / 800 kr

RED WINE

Francois Ducort Rouge Pétard Aramon

Languedoc Rousillon, France 2022

145 / 620 kr

Heinrich Biodynamic Red

Burgenland, Austria 2019

140 / 700 kr

2020 Altar Uco Edad Moderna Cabernet Sauvignon,

Tupungato, Argentina

160 / 800 kr

BEER & CIDER

Draft 40 cl

Brooklin IPA 105 kr

Kirin Ichiban Lager 115 kr

Carlsberg Export 85 kr

Bottle / Can

Kirin Ichiban Lager 90 kr

Lucky Cat White Ale 100 kr

Lucky Dog IPA 100 kr

Lucky Chicken 100 kr

Somersby Pear Cider 65 kr

Carlsberg Hof 65 kr