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Tue - Sat 17:30-00

5 Servings	500
Koji- & shiitake broth & white soy	
Hiramasa 'namero', shiso, miso, ginger, shallots & soy	
Karaage, chili crisp, yuzu kosho & spring onions	
Noodles, miso brown butter, daikon, enoki, fennel & egg yolk	
Lime & yakult mousse, matcha, yuzu caramel & burnt white chocolate	
Pairing of 4 glasses	450
Snacks	
Marinated olives	45
Dashi rice crackers, nori & kombu mayo	50
Pickled & fermented vegetables	45
30g. Rogn white sturgeon caviar	395
Cold dishes	
Hiramasa sashimi, yuzu ponzu, seaweed & kizami-wasabi	225
Hiramasa 'namero', shiso, miso, ginger, shallots & soy (pr. pcs)	95
Beef tartar, egg yolk, pickled pearl onions, umeboshi, oyster mushroom & fried shallots	190
Hot dishes	
Noodles, miso brown butter, daikon, enoki, fennel & egg yolk	175
Grilled oyster mushrooms, rye seeds, celeriac purée & pickled pumpkin	145
Karaage, chili crisp, yuzu kosho & spring onions	125
Beef cuvette, grilled vegetables, truffle & wasabi sauce	295
Dessert	
Lime & yakult mousse, matcha, yuzu caramel & burnt white chocolate	95
Chocolate mousse, genmaicha, soba cha & crumble	95

Filtreret vand ad libitum 30 dkk p.p.

For information om allergener, spørg venligst personalet