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Tir - Lør 17:30-00

5 Serveringer	550
Koji- & shiitake buillon & hvid soya	
Hiramasa ‘namero’, shiso, miso, ingefær, skalotteløg & soya	
Oksetatar, æggeblomme, syltede perleløg, umeboshi, østershatte & friterede skalotteløg	
Nudler, miso-brunet smør, kinaradise, fennikel, enoki & æggeblomme	
Lime & yakult mousse, matcha, yuzu karamel & brændt hvid chokolade	
Parring af 4 glas	450

Snacks

Marinerede oliven	45
Dashi rice crackers, nori & kombumayo	50
Syltede & fermenterede grøntsager	45
30g. Rogn white sturgeon caviar	395

Kolde retter

Hiramasa- & jomfruhummer sashimi, yuzu ponzu, tang & kizami-wasabi	275
Hiramasa ‘namero’, shiso, miso, ingefær, skalotteløg & soya (pr stk.)	95
Oksetatar, æggeblomme, syltede perleløg, umeboshi, østershatte & friterede skalotteløg	190

Varme retter

Nudler, miso-brunet smør, kinaradise, fennikel, enoki & æggeblomme	175
Grillede østershatte, rugkerner, selleripuré & syltede græskar	145
Oksecuvette, grillede grønt, trøffel- & wasabi sauce	295

Dessert

Lime & yakult mousse, matcha, yuzu karamel & brændt hvid chokolade	95
Chokolade cremeux, calamansi, genmaicha, soba cha & crumble	95

Filtreret vand ad libitum 30 dkk p.p.
For information om allergener, spørg venligst personalet

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Tue - Sat 17:30-00

5 Servings	550
Koji- & shiitake broth & white soy	
Hiramasa ‘namero’, shiso, miso, ginger, shallots & soy	
Beef tartar, eggyolk, pickled pearl onions, umeboshi, oyster mushroom & fried shallots	
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 & langoustine sashimi, yuzu ponzu, seaweed & kizami-wasabi	275
Hiramasa ‘namero’, shiso, miso, ginger, shallots & soy (pr. pcs)	95
Beef tartar, eggyolk, 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
Beef cuvette, grilled vegetables, truffle & wasabi sauce	295

Dessert

Lime & yakult mousse, matcha, yuzu caramel & burnt white chocolate	95
Chocolate cremeux, genmaicha, soba cha & crumble	95

Filtreret vand ad libitum 30 dkk p.p.
For information om allergener, spørg venligst personalet