

uní

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
Terrine af svineskank, anicia linser, dashi & urter	175
Nyretapper, græskar puré, syltede græskar, kyllinge- & svampe jus	250
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

uní

Tue - Sat 17:30-00

5 Servings	550
Koji- & shiitake broth & white soy	
Hiramasa 'namero', shiso, miso, ginger, shallots & soy	
Beef tartar, egg yolk, 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	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
Terrine of pork shank, anicia lentils, dashi & herbs	175
Onglet, pumpkin purée, pickled pumpkin, chicken & mushroom jus	250
Dessert	
Lime & yakult mousse, matcha, yuzu caramel & burnt white chocolate	95
Chocolate cremeux, genmaicha, soba cha & crumble	95

Filtered water ad libitum 30 dkk p.p.

For information about allergens, please refer to the staff