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5 Serveringer	550
Koji & shiitake bouillon & hvid soya	
Hiramasa 'namero', shiso, ingefær, skalotteløg & soya	
Aubergine, miso, wasabiolie, shiso, brunet smør & bittersalat	
Helleflynder, ris, ørredrogn, yuzu kosho, masago arare & dashi	
Lime & yakult mousse, matcha, yuzu karamel & brændt hvid chokolade	
Parring af 4 glas	450
Snacks	
Marinerede oliven	50
Dashi rice crackers, nori & kombumayo	50
Syltede & fermenterede grøntsager	50
Hiramasa 'namero', shiso, ingefær, skalotteløg & soya	(pr. stk.) 95
Gyoza, svinekød, ingefær, kål & tare	(4 stk.) 100
Retter	
Hiramasa sashimi, yuzu ponzu, tang & kizami-wasabi	225
Asparges, miso vinaigrette, røget gedeyoghurt & mynte	dagspris
Confiterede svampe, grillede courgette, radisser, syltede nori & yuzu	175
Aubergine, miso, wasabiolie, shiso, brunet smør & bittersalat	150
Helleflynder, ris, ørredrogn, yuzu kosho, masago arare & dashi	185
Dessert	
Lime & yakult mousse, matcha, yuzu karamel & brændt hvid chokolade	95
Basque cheesecake, miso, rabarberkompot & glaserede rabarber	(begrænset antal) 125

Seafood festival 2026
22 - 30 maj



uní

5 Servings	550
Koji- & shiitake broth & white soy	
Hiramasa 'namero', shiso, ginger, shallots & soy	
Aubergine, miso, wasabi oil, shiso, brown butter & bitter salad	
Halibut, rice, trout roe, yuzu kosho, masago arare & dashi	
Lime & yakult mousse, matcha, yuzu caramel & burnt white chocolate	
Pairing of 4 glasses	450
Snacks	
Marinated olives	50
Dashi rice crackers, nori & kombu mayo	50
Pickled & fermented vegetables	50
Hiramasa 'namero', shiso, ginger, shallots & soya	(pr. pcs) 95
Gyoza, pork, ginger, cabbage & tare	(4 pcs.) 100
Dishes	
Hiramasa sashimi, yuzu ponzu, seaweed & kizami-wasabi	225
Asparagus, miso vinaigrette, smoked goat yoghurt & mint	daily price
Confit mushrooms, grilled courgette, radish, pickled nori & yuzu	175
Aubergine, miso, wasabi oil, shiso, brown butter & bitter salad	150
Halibut, rice, trout roe, yuzu kosho, masago arare & dashi	185
Desserts	
Lime & yakult mousse, matcha, yuzu caramel & burnt white chocolate	95
Basque cheesecake, miso, rhubarb compote & glazed rhubarbs	(limited availability) 125

Seafood festival 2026
22 - 30 May



Cocktails

Vermouth & Tonic - <i>Vermouth Moderne</i>	100
Gin & Tonic - <i>Rhubarb Gin, Pickled Lemon & Elderflower Tonic</i>	125
Bamboo - <i>Strawberry Fino Sherry, Bianco Vermouth, Gin, Dry Vermouth, Elderflower & Bitters</i>	135
Americano - <i>Cordusio Aperitivo, Yuzu Sake, Raspberry Wine, Palo Santo & Soda</i>	135
Dirty Martini - <i>Olive Leaf Gin, Vodka, Koji & Olive Brine</i>	135
Reverse Manhattan - <i>Blueberry wine, Michter's Rye, Yuntako Amaro & Pickled coffee</i>	145

Non-Alcoholic Cocktails

Elderflower & Rooibos - <i>Everleaf Forest, Pickled lemon & Elderflower Tonic</i>	100
Cherry & Beetroot - <i>Sour Cherry Juice, Beetroot & Koji Brine</i>	100

Sake & Umeshu

Fukucho Seafood Junmai 9 cl.	115
Sohomare Kimoto Tokubetsu Honjozu 9 cl.	105
Toko Ginjo Umeshu 6 cl.	100

Bottled Beers

Sapporo Premium Lager 33 cl.	65
Asahi Super Dry 33 cl.	60
Founders All Day IPA 33 cl.	80
Kronenbourg 1664 Blanc 33 cl.	65
Kirin Ichiban 0% 33 cl.	60

Sodas

Coca-Cola 25 cl.	35
Cola-Cola Zero 25 cl.	35
Adelhart Elderflower 27,5 cl.	40
Ginger Beer 20 cl.	45
Pink Grape 20 cl.	45