

歡迎光臨 包

\* welcome or take away

there are no words to describe this place.

we know, we know. it s scary, but don t freak out.

trust the pictures and choose your own adventure.

this is the experience.

point and build a selection of dishes to suit your mood.

and have a great time.

(m) meat (f) fish (v) vegetarian (d) dessert

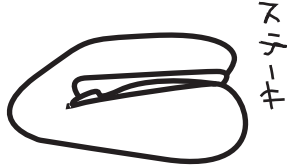
Allergy or Dietary Needs? Ask Before You Eat!



64kr

豚肉

porkbelly bao (m)  
swedish farm pig, hoisin sauce,  
pickled cucumber, peanuts and  
coriander.



ステーキ

82kr

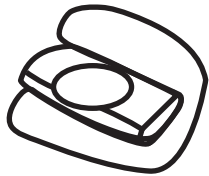
beef bao (m)  
braised beef, fermented chili,  
fennel, sesame and koriander.



キノコ

64kr

mushroom bao (v)  
teriyaki glazed oyster mushroom,  
pickled onions, japanese mayonnaise,  
spring onions and peanuts.



豆腐

64kr

tofu bao (v)  
fried tofu, roasted gochujang,  
pickled radish and coriander.



アヒル

72kr

duck slider  
pulled duck, coleslaw,  
fermented amarillo sauce,  
roasted onions and coriander.



アカザエビ

82kr

langoustine (f)  
langoustine, smoked tofu cream,  
cucumber and yuzu tapioca.



たこ

52kr

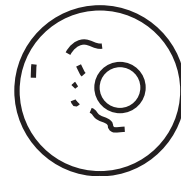
squid (f)  
squid, shiso pesto, valencia  
almonds, roasted garlic, capers and  
katsuobushi.



タルタル

92kr

beef tartar (m) (f)  
swedish ground beef, dried egg yolk,  
ponzu, furikake and fried capers.



コロッケ

48kr

croquette (v)  
potato, chili, peanuts, seaweed,  
sesame, soy and yuzu.



キムチ

42kr

kimchi (f)  
fermented cabbage, scallions,  
apple, fish sauce, soy and sesame  
seeds.



栗色

55kr

palate cleanser (v) (d)  
sorrel and lemon granita.



アップル

72kr

apple (v) (d)  
baked apples, miso creme anglaise,  
fried bao pieces and  
valencia almonds.