

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!



70kr

豚肉

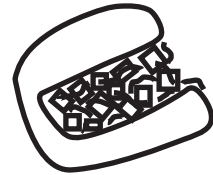
porkbelly bao (m)
swedish farm pig, hoisin sauce,
pickled cucumber, peanuts and
coriander.



ステーキ

88kr

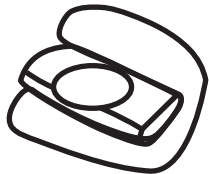
beef bao (m)
braised beef, fermented chili,
fennel, sesame and koriander.



キノコ

70kr

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



豆腐

70kr

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



アヒル

78kr

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



フカサギ

62kr

smelt (f)
fried smelt, aleppo pepper, chives,
chili mayo and lemon.



たこ

65kr

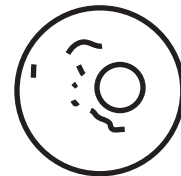
okonomiyaki (f)
squid, hoisin, furikake, chives and
katsuobushi.



タルタル

92kr

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



コロッケ

55kr

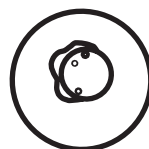
croquette (v)
potato, chili, peanuts, seaweed,
sesame, soy and yuzu.



キムチ

48kr

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



パフェ

70kr

parfait (v) (d)
passion fruit, caramel, thyme
meringue and cashew.



チョコレート

75kr

chocolate (v) (d)
chocolate mousse, honeycomb,
raspberry coulis and shiso.