

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

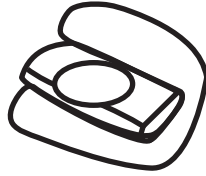
Allergy or Dietary Needs? Ask Before You Eat!



74kr

豚肉

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



74kr

ズッキーニ

zucchini bao (v)
baked zucchini, mint, black beans
and puffed wild rice.



74kr

キノコ

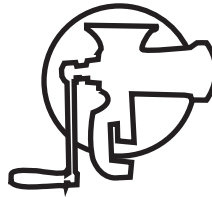
mushroom bao (v)
teriyaki glazed oyster mushroom,
pickled onions, japanese mayonnaise,
spring onions and peanuts.



88kr

ポロニョ

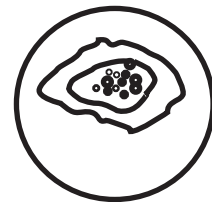
rooster slider
baked rooster, wasabi mayo, roasted
almonds, white cabbage, chives and
oyster sauce.



135kr

タルタル

beef tartar (f)
swedish ground beef, mint,
coriander, fish sauce, gem salad and
turnip.



46kr

カキ

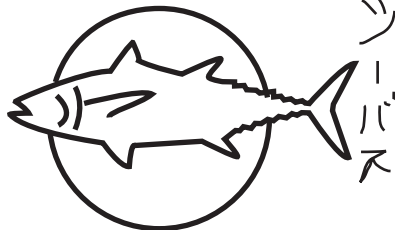
oyster (f)
oyster, wasabi, tomato and seaweed.
3x oysters = 115kr



88kr

ブルーマリスル

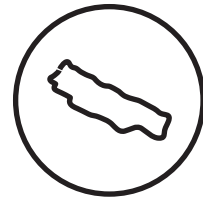
okonomiaki (f)
blue mussels, cabbage, nori, chives
and katsuobushi.



125kr

シーバス

seabass(f)
raw seabass, radish, shiso, ponzu
and olive oil.



88kr

豆腐

deepfried tofu (v)
swedish tofu, radish, lime, furikake
and coriander.



52kr

ポテト

giangban tudous (v)
potatoes, chili, scallions.



40kr

おやつ

today's snack
snack away with your favorite drink,
ask staff for more information.



54kr

キムチ

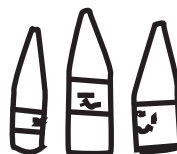
fast kimchi (f)
fermented cabbage, scallions,
apple, fish sauce, soy and sesame
seeds.



75kr

パンナコッタ

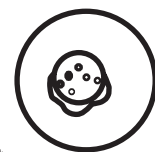
pannacotta (v) (d)
cream, lime granité, panacotta and
coriander seeds.



140kr

ワイン

glas of natural wine
ask staff for recommendations.



85kr

チヤリミ

matcha tiramisù (v) (d)
mascarpone, white chocolate and
ladyfingers.