

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!



78kr

豚肉

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



88kr

chicken slider
minced farm chicken, ginger, salad,
salsa rosso and kewpie mayonnaise.



78kr

キノコ

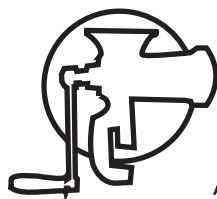
mushroom bao (v)
teriyaki glazed oyster mushroom,
pickled onions, japanese mayonnaise,
spring onions and peanuts.



96kr

おせち

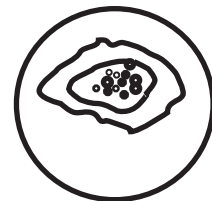
deepfried rice cakes (v)
rice cakes, gojuchang and leek.



140kr

タルタル

beef tartar (f)
swedish ground beef, gem salad,
radish, cucumber, ssäm and nori.



48kr

カニ

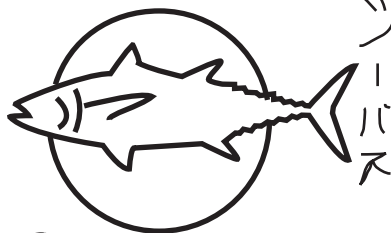
oyster (f)
oyster, cucumber, nori and lime.
3x oysters = 115kr



94kr

ミルマリスル

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



135kr

シーバス

seabass(f)
raw seabass, blood orange, endive,
ponzu and celery.



58kr

キムチ

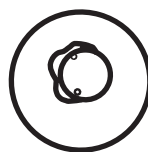
fast kimchi (f)
fermented cabbage, scallions,
apple, fish sauce, soy and sesame
seeds.



58kr

大根

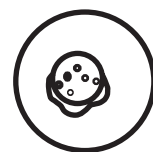
cucumber (v)
cucumber, garlic and sesame.



80kr

ハニートースト

bao toast (v) (d)
bao, cardamom-creme patissiere
and cherry.



85kr

ティラミス

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