

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

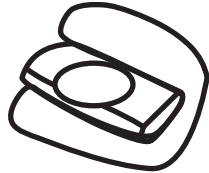
Allergy or Dietary Needs? Ask Before You Eat!



78kr

豚肉

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



78kr

豆腐

tofu bao (v)
swedish tofu, sichuan pepper,
pak choy, pickled chili and deep fried
shallots.



88kr

キノコ

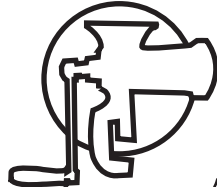
mushroom bao (v)
oyster mushrooms, teriyaki, pickled
onions, japanese mayonnaise, spring
onions and peanuts.



98kr

タルタル

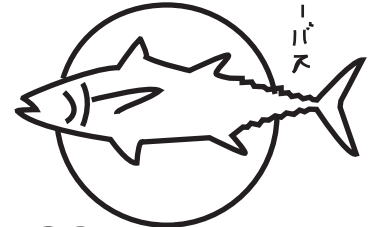
ribeye slider bao (m)
ribeye steak, tamarind, carrots,
mint and lettuce.



138kr

タルタル

beef tartar (m)
hand cut beef, smoked ponzu, salt
baked pears, black pepper-miso egg
custard, buckwheat and baby gem
salad.



138kr

シーバス

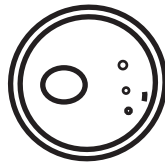
raw tuna(f)
charred tuna, dried tomatoes,
daikon, tapioka pearls in tomato
dashi and watercress.



58kr

大根

cucumber (v)
cucumber, korean red pepper and
sesame.



68kr

卵

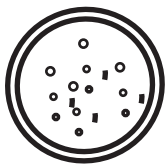
our take on an egg (v)
egg 64,8°, five types of seaweed,
umeboshi broth and puffed rice.



58kr

キムチ

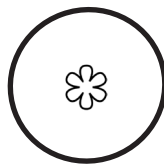
fast kimchi (f)
fermented cabbage, scallions,
apple, fish sauce, soy and sesame
seeds.



48kr

ワサビ

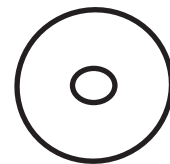
japanese crackers(v)
wasabi, flour and sesame.



98kr

黒豆腐

black tofu (d) (v)
longpepper, tonka beans och salty
sesame crisp.



38kr

もち

chocolate or coconut mochi (d) (v)
rice, coco and cream.