



SMALL PLATES

GYOZA (G)	80
<i>5 pieces of dumpling with chicken and vegetable, chili-sesame dip</i>	
EBI TEMPURA (E) (G)	100
<i>3 pieces of crispy fried shrimp with chili mayo</i>	
KARAAGE (G)	65
<i>juicy and crispy fried chicken with togarashi kewpie majo (ca 80 gr)</i>	
SMASHED CUCUMBER (VG)	50
<i>cucumber salad with zingy dressing, garlic and cilantro (ca 60 gr)</i>	
KABOCHA CROQUETTE (G)	55
<i>2 pieces of japanese pumpkin croquette paired with tonkatsu sauce</i>	
YASAI KAKIAGE (G) (VG)	45
<i>mixed deep fried vegetable fritter served with tentsuyu sauce</i>	

NOODLE / RICE

SPICY MISO RAMEN (G)	165
<i>chicken broth, miso, chashu pork, soy marinated egg, corn, spring onion, shredded nori</i>	
SHOYU RAMEN (G)	165
<i>pork and chicken broth, soy, chashu pork, soy marinated egg, fermented bamboo shoot, spring onion</i>	
CURRY UDON (G) (E)	155
<i>japanese curry soup with crispy fried hicken and chewy noodle</i>	
SOBA SALAD (VG)	165
<i>chilled buckwheat noodles tossed with edamame, cucumber, crispy tofu, dried seaweed, cilantro, and spring onion, served with yuzu miso dressing</i>	
TONKATSU (G) (E)	155
<i>breaded pork cutlet, coleslaw with sesame dressing with steamed rice</i>	
KATSU CURRY (G) (E)	155
<i>breaded pork cutlet, creamy curry sauce , onsen egg with steamed rice</i>	

SUSHI

SUSHI COLLECTION 455

exclusive collection - 20 nigiri & 10 salmon maki

MAKI & NIGIRI 125 / 165 / 205

chef's choices 9 / 12 / 15 pieces

NIGIRI 100 / 145 / 190

chef's choices 6 / 9 / 12 pieces

SALMON NIGIRI 100 / 145 / 190

choose between flavored salmon or natural salmon 6 / 9 / 12 pieces

SALMON & AVOCADO NIGIRI (G) 165

8 salmon & 4 avocado nigiri

SALMON & EBI NIGIRI 190

8 salmon with 4 fried scampi nigiri

YASAI (VG) 140

vegan maki with avocado, cucumber, pickled

red onion, pickled radish, crispy salad, pea shoots 10 pieces

SIDES

MISO SOUP 25

dashi, seaweed, spring onion

EXTRA RICE 30

EXTRA SOY MARINATED EGG 20

EXTRA DRESSING 15

chili mayo, japanese mayo

LUNCH PRICE*

*It does not APPLY for holidays

145 kr

Tuesday - Friday

11:00 - 14:00

WARM DISHES

SPICY MISO RAMEN

SHOYU RAMEN

CURRY UDON

TONKATSU

KATSU CURRY

COLD DISHES

MAKI & NIGIRI 12 BITAR

SALMON & AVOCADO NIGIRI

YASAI MAKI (VG)

SOBA SALAD (VG)

We offer a selection of non-alcoholic cocktails, wines, beers and sparkling options.
Every drink is crafted for full flavor, without the alcohol,
so everyone can celebrate and enjoy.

SIGNATURE MOCKTAILS (0.0%)

YUZU & GINGER SPRITZ	80
<i>yuzu syrup, yuzu juice, ginger syrup & mint topped with non-alcoholic sparkling wine</i>	
MATCHA MARTINI (E)	85
<i>non-alcoholic gin, matcha, yuzu, vanilla, coconut water & egg white with a creamy mouthfeel</i>	
SHISO SOUR (E)	85
<i>non-alcoholic gin, yuzu juice, shiso syrup & egg white with a silky foam finish</i>	
GREEN DRAGON	85
<i>non-alcoholic gin, matcha & yuzu juice topped with fresh ginger ale</i>	

UDDEN DEALS

Eat more and Save money

RAMEN COMFORT DEAL	215
Gyoza + Spicy Miso Ramen / Shoyu Ramen (ord.price 245 kr)	
CRISPY COMFORT DEAL	170
Kabocha Croquette + Katsu Curry (ord.price 200 kr)	
SOLO SUSHI DEAL	225
Ebi Tempura + Maki & Nigiri 12 pc (ord.price 265 kr)	
AFTER WORK SUSHI BOX	360
18 pcs of Salmon Nigiri + 2 pcs non-alcoholic beers (ord.price 400 kr)	
FAMILY SUSHI NIGHT	690
3 small dishes: Gyoza, Karaage & Smashed Cucumber	
40 pcs of Maki & Nigiri (ord.price 800 kr)	
COOL MATCHA COMBO	95
Iced Matcha Latte + 2 pcs Mochi ice cream (ord.price 120 kr)	
LATTE PANCAKE DUO	65
Caffé Latte + Dorayaki (ord.price 80 kr)	

Matcha Magic

These drinks are served **ICED**.
Matcha is whisked fresh for every order.



Kinako Matcha Latte

matcha latte topped with creamy Kinako (roasted soybean flour) and Dango

95 kr



Brown Sugar Double Matcha

double-layered brown sugar matcha latte topped with creamy vanilla matcha

95 kr



Strawberry Matcha Latte

creamy matcha, chilled milk filled with homemade strawberry purée

70 kr



Mango Matcha Latte

creamy matcha, smooth milk filled with homemade mango purée

70 kr



Coconut Matcha Cloud (Vegan)

coconut water with whipped coconut matcha cream.
100% plant-based.

70 kr



Iced Matcha Latte

iced matcha latte topped with delicious matcha ice cream

70 kr

These drinks are served **WARM**.
Matcha is whisked fresh for every order.

White Chocolate Matcha Latte

matcha latte topped white chocolate cream and marshmallow

70 kr

Cinnamon Matcha Latte

matcha latte with cinnamon touch

70 kr

Matcha Latte

55 kr

RED WINES

DOMAINE DE LA PRADE 70

Merlot shiraz [0.5%]
youthful, fruity taste with hints of plum, herbs, strawberries and butterscotch. Suits with light meat dishes or vegetarian dishes.

RICHARD JUHLIN 65

Cabernet Sauvignon Syrah [0.5%]
fruity taste with a slight sweetness, hints of blackcurrant, wild raspberry, blackberry and herbs. Suits with light meat dishes or vegetarian dishes.

BEERS (0.0%-2,2%)

HITACHINO ALE [0.2%] 55

HITACHINO ALE YUZU & GINGER [0.2%] 55

japanese ale with spicy kick of ginger meets the refreshing zig of yuzu

KIRIN ICHIBAN NON-ALCOHOLIC LAGER [0.0%] 55

superior taste experience without the weight of alcohol

ASAHI NON-ALCOHOLIC [0.0%] 55

japanese rice lager with dry, crisp taste and quick clean finish

KUSKEN [2,2%] 55

swedish ale with a fruity tone and refreshing finish

SOFT DRINKS

KIMURA SAKURA COLA 50

sakura-flavored cola with japanese cherry extract

KIMINO SPARKLING JUICE 50

choose between yuzu/mandarin/plum flavours

RAMUNE JAPANESE SODA 45

japanese child’s favourite. Fresh, fun and bubbly.

SODA 40

coca cola, coca cola zero

SPARKLING WATER 30

loka lemon, naturell