

## À LA CARTE

*All dishes served as in Tasting Menu.*

Oyster 1 pcs, 130,-

*Caviar Oscietra, salmon caviar, tomato ponzu sauce* (2, 4, 5, 6)

Salmon Sashimi, 190,-

*Caviar, jalapeno, green oil* (2, 6)

Halibut, 190,-

*Redich, white truffle oil, punzu sauce* (2, 6)

Nigiri 3 pcs, 180,-

*Salmon belly, Wagyu, tuna belly* (2, 6)

Gyoza 3 pcs, 260,-

*Whale Cheek Gyoza* (2)

Eel, 260,-

*Teriyaki* (2, 6)

Cod, 220,-

*Creamy miso, Kalix løyrom* (2, 6)

Wagyu (40 g), 340,-

*Wagyu sukiyaki, egg yolk, salmon caviar* (2, 3, 6)

Crunchy brokoloini, 160,-

Crispy Tofu 160,-

Dessert (1, 2) 220,-

## Oysters and Shrimp

*Caviar Oscietra, salmon caviar, tomato ponzu sauce, tartar shrimp, yuzu, trout caviar* (2, 4, 5, 6)

## Salmon Sashimi

*Caviar, jalapeno, green oil* (2, 6)

## Halibut

*Redich, white truffle oil, punzu sauce* (2, 6)

## Nigiri

*Salmon belly, Wagyu, tuna belly* (2, 6)

## Tuna tartare (x)

(2, 6)

## Cod

*Creamy miso, Kalix løyrom* (2, 6)

## Eel

*Teriyaki* (2, 6)

## Whale

*Cheek Gyoza, tale tartare* (2)

## Wagyu A5 (x)

*Wagyu sukiyaki, egg yolk, salmon caviar* (2, 3, 6)

## Dessert (1, 2)

## Petit four (1, 2)

Eight Course – Small Tasting Menu, 1395,-

Wine Pairing, 1295,-

Ten Course – Full Tasting Menu, 1595,-

Wine Pairing, 1495,-