



FLAME SET MENU OF THE MONTH (SHARING STYLE)

Only served for the entire table, minimum of two

Price - 13.490 kr. p. person

For pairing, we recommend our selected Japanese sake and wines with food. Please consult with our service people. 3 drink pairing 5,990 kr per person

5 COURSES TASTING MENU

KATAIFI SHRIMP

Shrimp in crispy kataifi dough, served with wasabi mayonnaise and sweet chili sauce by the side

FLAME SIGNATURE SUSHI

Shrimp tempura, cucumber, cream cheese topped with torched salmon, wasabi mayo, unagi sauce and tobiko

AMA EBI TO UNAGI

Sweet prawn and unagi ceviche, served in homemade sauce

GRILL PLATTER


Grilled beef tenderloin served with pepper sauce, grilled Icelandic salmon and tiger prawn in homemade teriyaki sauce, fresh vegetables, French fries and lemon wedge by the side

CHEESE CAKE

Selected cheese cake with home made matcha Ice cream, served with whipped cream, berry syrup and cookie crumbles



Sushi maki

- 1. FLAME SIGNATURE SUSHI - 8 PCS** **4.290 KR.**
Sushi nori, sushi rice, tempura crumbs, avocado, crab meat, spicy mayo, crispy tanuki and togarashi on top
- 2. FUTOMAKI - 6 PCS** **3.990 KR.**
Deep fried maki with sushi rice, sushi nori, crab meat, cucumber, teriyaki sauce and goma dressing on top
- 3. VEGGIE ROLL - 8 PCS**  **3.890 KR.**
Fresh cucumber and carrots wrapped in sushi rice and sushi nori with wasabi, served in yuzu sesame sauce and kelp salad on top


Nigiri – 2 pcs

- 4. SALMON / KANI / EBI** **990 KR.**
- 5. UNAGI** **1.090 KR.**

Sashimi – 4 pcs

- 6. SALMON** **1.690 KR.**
- 7. UNAGI** **1.690 KR.**


Gunkan – 2 pcs

- 8. CUCUMBER GUNKAN**  **1.390 KR.**
- 9. SALMON GUNKAN (TORCHED)** **1.690 KR.**

Small courses

- 10. YASAI SALAD (CAN BE VEGETARIAN CHOICE)** **2.590 KR.**
Mixed salad with fresh kelp, cucumber, tomato, shrimp, peach and sesame dressing
- 11. EDAMAME**  **1.690 KR.**
Traditional Japanese Beans with Icelandic lava salt and Topped with Shichimi
- 12. KATAIFI SHRIMP** **2.690 KR.**
Shrimp in crispy kataifi dough, served with wasabi mayonnaise and sweet chili sauce by the side
- 13. LAVA POPUP LANGOUSTINE** **3.390 KR.**
Deep-Fried red tempura coated langoustine tail with lava Sauce
- 14. AMA EBI TO UNAGI** **2.890 KR.**
Sweet prawn and unagi ceviche, served in home made sauce

Main courses

- 15. GYUNIKU TO JAGAIMO - FLAME STEAK** **8.490 KR.**
FLAME WITH BRANDY **1.490 KR.**
Grilled beef tenderloin (200 grams) with fresh vegetables, rosemary and garlic in homemade pepper sauce and french fries by the side. served on a hot grilled plate
- 16. TAGLIATELLE LOBSTER** **7.990 KR.**
Tagliatelle with grilled atlantic lobster tail in homemade basil tomato sauce, butter, black pepper and parmesan
- 17. SHAKE TERIYAKI-AGE** **5.990 KR.**
Grilled salmon and king prawn in homemade teriyaki sauce, fresh vegetables and steamed premium Japanese rice by the side
- 18. GRILL PLATTER** **14.490 KR.**
Grilled beef tenderloin, served with pepper sauce, grilled Icelandic salmon and tiger prawns in homemade teriyaki sauce, fresh vegetables, French fries and lemon wedge by the side.
Preparation time around 30 mins
Perfect for 2 people to share
- 19. FLAME VEGETARIAN**  **6.990 KR.**
Agedashi tofu, avocado fries with spicy mayo, grilled romaine with truffle mayo, dill oil and teriyaki sauce topped with fried potato floss and carrots.

Dessert

- 20. MOCHI BALL** **2.590 KR.**
Japanese mochi ball with Ice cream, served with whipped cream, berry syrup, cookie crumbles and matcha powder
- 21. CHEESE CAKE** **2.790 KR.**
Selected cheese cake with home made matcha Ice cream, served with whipped cream, berry syrup and cookie crumbles

Please let the waiter know if you are allergic to food!