


Flame Mars/April Menu



Sushi maki

- 1. SUSHI CHEF 'S CHOICE - 16 PCS** **8.990 KR.**
Sushi platter combine with fresh 8 pcs maki, 4 pcs nigiri, 4 pcs sashimi
Good for two person to share
- 2. FUTOMAKI - 6 PCS** **3.690 KR.**
Deep fried maki with sushi rice, sushi nori, marinated prawn, crab meat and cucumber, crispy onion, teriyaki sauce and goma dressing on top
- 3. LUXURY SURF ´N TURF - 8 PCS** **4.290 KR.**
Sushi rice, sushi nori, cream cheese, avocado, Icelandic langoustine, seared beef carpaccio on top and served with crispy tanuki, togarashi and teriyaki sauce on top
- 4. CRISPY N SPICY - 8 PCS** **3.890 KR.**
Sushi nori, sushi rice, tempura crumbs, avocado, crab meat, spicy mayo, crispy tanuki and togarashi on top
- 5. VEGGIE ROLL - 8 PCS**  **3.490 KR.**
Fresh asparagus, cucumber and carrots wrapped in sushi rice and sushi nori with wasabi, served in yuzu sesame sauce, crispy onion and pickled onion on top


Nigiri – 2 pcs

- 6. SALMON / KANI / EBI** **990 KR.**
- 7. UNAGI** **1.690 KR.**

Sashimi – 4 pcs

- 8. SALMON** **1.390 KR.**
- 9. UNAGI** **1.690 KR.**

Small courses

- 10. YASAI SALAD (CAN BE VEGETARIAN CHOICE)** **2.490 KR.**
Mixed salad with fresh kelp, cucumber, tomato, crab meat, tofu, and sakura dressing
- 11. EDAMAME**  **1.090 KR.**
Traditional Japanese Beans salted and Topped with Shichimi
- 12. EBI TIGER TEMPURA** **2.490 KR.**
Deep-fried tempura coated tiger prawns with sweet chilli sauce
- 13. LAVA POPUP ICELANDIC LOBSTER** **2.990 KR.**
Deep-Fried red tempura coated Icelandic langoustine with lava Sauce

Dessert

- 14. FLAME AFO GATO** **2.390 KR.**
Two flavour of Japanese Ice cream topped with matcha syrup and mixed berries, cookie crumbles
- 15. MOCHI BALLS** **2.590 KR.**
2 piece Japanese mochi balls with classic Tiramisu served with whipped cream and berry syrup, cookie crumbles and matcha powder