

FLAME SET MENU OF MONTH (SHARING STYLE) Available for the entire table, minimum of two

Price - 10.490 kr. p. person

For pairing, we recommend our selected Japanese sake and wines. Please consult with our service people. 3 drink pairing 4,990 kr per person

5 COURSES TASTING MENU

EBI TIGER TEMPURA

Deep-fried tempura coated tiger prawns with Japanese mayo sauce

SURF'N TURF

Sushi rice, sushi nori, cream cheese, avocado, Icelandic langoustine, seared beef carpaccio on top and served with teriyaki sauce

AMA EBI TO HAMACHI CEVICHE

Sweet prawn and yuzu ponzu marinated yellow tail with mayo and deep fried carrot strips

GRILL PLATTER

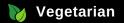
Grilled beef tenderloin and served with pepper sauce, grilled Icelandic salmon and tiger prawn in homemade teriyaki sauce, fresh vegetables and French fries and lemon wedge by the side

мосні

Japanese mochi ball with tiramisu served with whipped cream and berry syrup, cookie crumbles and matcha powder

Sushi maki

1.SUSHI CHEF 'S CHOICE - 16 PCS Sushi platter combine with fresh 8 pcs maki, 4 pcs nigiri, 4 pcs sashimi Good for two person to share						
2.	2. FUTOMAKI - 6 PCS Deep fried maki with sushi rice, sushi nori, crab meat and cucumber, crispy onion, teriyaki sauce and goma dressing on top					
3.	3. LUXURY SURF N TURF - 8 PCS 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.	4. CRISPY N SPICY - 8 PCS Sushi nori, sushi rice, tempura crumbs, avocado, crab meat, spicy mayo, crispy tanuki and togarashi on top					
5.	VEGGIE ROLL - 8 PCS Fresh asparagus, cucumber and carrots wrapped in sushi rice and sushi nori with wasabi, served in yuzu sesame sauce, crispy onion and picked onion on top	3.490 K	R.			
Nigiri – 2 pcs						
6.	SALMON / KANI / EBI	990 K	KR.			
7.	UNAGI	1.690 K	KR.			
Sashimi – 4 pcs						
	SALMON UNAGI	1.390 K 1.690 K				
Small courses						
10.	YASAI SALAD (CAN BE VEGETARIAN CHOICE) Mixed salad with fresh kelp, cucumber, tomato, crab meat, tofu, and sakura dressing	2.490 K	R.			
11.	EDAMAME 📎 Traditional Japanese Beans salted and Topped with Shichimi	1.090 K	(R.			
12.	EBI TIGER TEMPURA					
	EBI TIGER TEMPORA	2.490 k	\ \ .			
	Deep-fried tempura coated tiger prawns with japanese mayo sauce	2.490 k				
13.		2.490 k 2.990 k				



Main courses

15.	GYUNIKU TO JA	GAIMO	7.490 KR.
		n (200 gram) with fresh vegetables, rosemary and garlic in auce and french fries by the side	
	UPGRADE TO EX DRYAGED RIBE	XCLUSIVE 30 DAGS YE (200 GRAM)	8.990 KR.
16.	16. SHAKE TERIYAKI-AGE		
		ng prawn in homemade teriyaki sauce, fresh vegetables and banese rice by the side	
17.	TORI KATSU CUF	RY	4.990 KR.
		ted chicken breast served with homemade Japanese curry d steamed premium Japanese rice on the side	
18.	TONKATSU CUF	4.990 KR.	
	Deep-fried panko-coa steamed premium Jap curry sauce		
19.	GRILL PLATTER		13.490 KR.
		n and served with pepper sauce, grilled Icelandic salmon memade teriyaki sauce, fresh vegetables and french fries the side	
	Perfect for sharing 2 p	persons	
20.	ROBUSUTA NO K	ζγοκι	18.990 KR.
	BOOK STATE	A luxury seafood that has been prized by chefs for years, premium giant rock lobster harvested fresh from the Pacific Ocean has the sweetness of lean meat and the crispy goodness of the tendons' fibre. That's why this delicacy is a must-try seafood dish	
		Grilled Atlantic rock lobster (750g) together with lic, and grilled mushroom, asparagus in Flame lobster sauce, served with Japanese Udon noodle and	
		Dessert	
			2.390 KR.
	2 ball of Japanese Ice cream topped with matcha syrup and mixed berries, cookie crumbles		
22.	MOCHI BALLS	ith tiramisu served with whipped cream and berry	2.590 KR.

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

syrup, cookie crumbles and matcha powder

