



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

MOCHI

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

Sushi maki

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| 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, 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

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| 6. SALMON / KANI / EBI | 990 KR. |
| 7. UNAGI | 1.690 KR. |

Sashimi – 4 pcs

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| 8. SALMON | 1.390 KR. |
| 9. UNAGI | 1.690 KR. |

Small courses

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| 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 japanese mayo sauce | |
| 13. LAVA POPUP ICELANDIC LOBSTER | 2.990 KR. |
| Deep-Fried red tempura coated Icelandic langoustine with lava Sauce | |
| 14. AMA EBI TO HAMACHI CEVICHE | 2.990 KR. |
| Sweet prawn and yuzu ponzu marinated yellow tail with mayo and deep fried carrot strips | |

Main courses

- 15. GYUNIKU TO JAGAIMO** **7.490 KR.**
Grilled beef tenderloin (200 gram) with fresh vegetables, rosemary and garlic in homemade pepper sauce and french fries by the side
- UPGRADE TO EXCLUSIVE 30 DAGS DRYAGED RIBEYE (200 GRAM)** **8.990 KR.**
- 16. SHAKE TERIYAKI-AGE** **5.490 KR.**
Grilled salmon and king prawn in homemade teriyaki sauce, fresh vegetables and steamed premium Japanese rice by the side
- 17. TORI KATSU CURRY** **4.990 KR.**
Deep-fried panko-coated chicken breast served with homemade Japanese curry sauce. fresh salad and steamed premium Japanese rice on the side
- 18. TONKATSU CURRY** **4.990 KR.**
Deep-fried panko-coated pork with homemade tonkatsu sauce. fresh salad and steamed premium Japanese rice as a side dish, served with homemade curry sauce
- 19. GRILL PLATTER** **13.490 KR.**
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
Perfect for sharing 2 persons
- 20. ROBUSUTA NO KYOKI** **18.990 KR.**
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- 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 scallions and fried garlic, and grilled mushroom, asparagus in Flame signature homemade lobster sauce, served with Japanese Udon noodle and Japanese pickles

Dessert

- 21. FLAME AFO GATO** **2.390 KR.**
2 ball of Japanese Ice cream topped with matcha syrup and mixed berries, cookie crumbles
- 22. MOCHI BALLS** **2.590 KR.**
Japanese mochi ball with tiramisu served with whipped cream and berry syrup, cookie crumbles and matcha powder

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