



FLAME SET MENU OF MONTH (SHARING STYLE)

Available for the entire table, minimum of two

Price - 9.990 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

STARTER

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

CRISPY N SPICY

Sushi nori, sushi rice, tempura crumbs, avocado, crab meat, spicy mayo and togarashi on top

MAIN COURSE

Please choose one of the following main courses

GYUNIKU TO JAGAIMO

Grilled beef rib-eye (200 gram) with fresh vegetables, rosemary and garlic in homemade pepper sauce and french fries by the side

OR

SHAKE TERIYAKI-AGE

Grilled salmon and king prawn in homemade teriyaki sauce, fresh vegetables and steamed premium Japanese rice and lemon wedge by the side

DESSERT

MOCHI

2 piece of Japanese mochi balls with tiramisu served with whipped cream and berry syrup, cookie crumbles and matcha powder

Flame a la carte menu



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 picked 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 | |

Main courses

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| 14. GYUNIKU TO JAGAIMO | 6.990 KR. |
| Grilled beef rib-eye (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. |



Flame a la carte menu



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| 15. 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 | |
| 16. 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 | |
| 17. 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 | |

Dessert

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| 18. FLAME AFO GATO | 2.390 KR. |
| 2 ball of Japanese Ice cream topped with matcha syrup and mixed berries, cookie crumbles | |
| 19. MOCHI BALLS | 2.590 KR. |
| 2 piece of Japanese mochi balls with tiramisu served with whipped cream and berry syrup, cookie crumbles and matcha powder | |

