



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

CRISPY N SPICY

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

AMA EBI TO UNAGI

Sweet prawn and unagi ceviche, served in home made sauce

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 Ice cream served with whipped cream and berry syrup, cookie crumbles and matcha powder

Sushi maki

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| 1. FUTOMAKI - 6 PCS | 3.690 KR. |
| Deep fried maki with sushi rice, sushi nori, crab meat and cucumber, teriyaki sauce and goma dressing on top | |
| 2. 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 | |
| 3. VEGGIE ROLL - 8 PCS | 3.490 KR. |
| Fresh cucumber and carrots wrapped in sushi rice and sushi nori with wasabi, served in yuzu sesame sauce, kelp salad on top | |

Nigiri – 2 pcs

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| 4. SALMON / KANI / EBI | 990 KR. |
| 5. UNAGI | 1.690 KR. |

Sashimi – 4 pcs

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| 6. SALMON | 1.390 KR. |
| 7. UNAGI | 1.690 KR. |

Small courses

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| 8. YASAI SALAD (CAN BE VEGETARIAN CHOICE) | 2.490 KR. |
| Mixed salad with fresh kelp, cucumber, tomato, crab meat, tofu, and sakura dressing | |
| 9. EDAMAME | 1.090 KR. |
| Traditional Japanese Beans salted and Topped with Shichimi | |
| 10. EBI TIGER TEMPURA | 2.490 KR. |
| Deep-fried tempura coated tiger prawns with japanese mayo sauce | |
| 11. LAVA POPUP ICELANDIC LOBSTER | 2.990 KR. |
| Deep-Fried red tempura coated Icelandic langoustine with lava Sauce | |
| 12. AMA EBI TO UNAGI | 2.990 KR. |
| Sweet prawn and unagi ceviche, served in home made sauce | |

Main courses

- 13. 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
- 14. 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
- 15. 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
- 16. 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

Dessert

- 17. MOCHI BALL** **2.590 KR.**
Japanese mochi ball with Ice cream served with whipped cream and berry syrup, cookie crumbles and matcha powder

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