

Flame A La Carte Menu



Signature Sushi

- 1. SUSHI CHEF 'S CHOICE - 8 PCS** **3.990 KR.**
Fresh sushi maki choice from sushi chef, please ask your waiter for more details
- 2. FUTOMAKI - 5 PCS** **3.290 KR.**
Flame Signature deep fried maki with sushi rice, sushi nori, mixed sashimi, spicy mayo, scallions, cream cheese, and goma wakame, crispy kani on the bottom and eel sauce, wasabi dressing, goma dressing on top
- 3. TENAGA EBI MAKI - 8 PCS** **4,390 KR.**
Flame Signature maki with sushi nori, sushi rice, tempura shrimp, pop lobster, chili threads and scallions with glazed teriyaki, spicy mayo, ponzu, hokkaido
- 4. WAGYU SUSHI - 8 PCS** **10.990 KR.**
Flame signature ITO A5 Japanese Wagyu Sushi maki with sushi rice, sushi nori, crab meat and unagi, torched A5 wagyu and topped with atlantic salmon caviar, a little spicy mayo and Japanese sweet soya
- 5. MAKI-MONO-OKI** **11.990 KR.**
Sushi sharing plate with 28 pcs of mixed maki, nigiri, sashimi. Perfect for sharing
Please ask your waiter for more details

Maki - 8 pcs

- 6. CALIFORNIA** **3.890 KR.**
Sushi nori, sushi rice, orange tobikko, surimi mix, avocado, japanese mayo
- 7. SPICY SALMON** **3.890 KR.**
Sushi nori, sushi rice, cucumber, salmon tartare, spring onions, red tobiko, eel sauce
- 8. SPICY TUNA** **3.990 KR.**
Sushi nori, sushi rice, cucumber, tuna tartare, spring onions, black tobikko, wasabi dressing
- 9. VEGGIE ROLL**  **3.490 KR.**
Fresh Avocado, cucumber and carrots wrapped in sushi rice and sushi nori with wasabi

Tempura Maki - 8 pcs

- 10. CRISPY N SPICY** **3.890 KR.**
Sushi nori, sushi rice, tempura crumbs, avocado, surimi mix, spicy mayo and togarashi on top
- 11. SURF ´N TURF** **4.290 KR.**
Sushi rice, sushi nori, cream cheese, avocado, tempura shrimp, seared beef carpaccio on top and served with teriyaki sauce

ADD ICELANDIC WASABI **890 KR.**

Classic nigiri – 2 pcs

- 12. SALMON / TUNA / KANI / EBI** **990 KR.**
- 13. HAMACHI** **1.490 KR.**
- 14. UNI** **1.690 KR.**
- 15. UNAGI** **1.690 KR.**

Fusion nigiri – 2 pcs

- 16. BEEF TATAKI** 1.190 KR.
Aburi “flame-seared” beef tataki with chili threads, cress and chimichurri
- 17. GOMA TUNA** 1.190 KR.
Aburi “flame-seared” tuna with green tobikko, chili, cress and goma dressing
- 18. SPICY SALMON** 1.190 KR.
Aburi “flame-seared” salmon with red tobikko, lemon zest, cress, garlic chips and spicy mayo
- 19. MAYO EBI** 1.190 KR.
Aburi “flame-seared” ebi with salmon, red tobikko, lemon zest, cress, garlic chips and mayo
- 20. PEPPER-MUSTARD WHALE** 1.190 KR.
Aburi “flame-seared” whale meat with pepper-mustard sauce, chimichurri and togarashi
- 21. SEASAME HAMACHI** 1.690 KR.
Aburi “flame-seared” hamachi with black tobikko, fried leeks, cress and sesame dressing
- 22. NIGIRI PARTY** 7.990 KR.
14 pcs of mixed of classic or fusion nigiri. perfect for 2 person to share
Please ask your waiter for more details

Sashimi – 4 pcs

- 23. SALMON / TUNA** 1.390 KR.
- 24. UNI** 1.690 KR.
- 25. UNAGI** 1.690 KR.
- 26. HAMACHI** 1.690 KR.
- ADD ICELANDIC WASABI** 890 KR.

Flame Tacos

- 27. SALMON TACOS** 2.690 KR.
Icelandic salmon, green tobikko, pico de gallo, garlic mayo sauce, chilli on top.
- 28. TUNA TACOS** 2.790 KR.
Tuna, green tobikko, pico de gallo, spicy Mayo, chilli on top.
- 29. LOBSTER TACOS** 2.990 KR.
Icelandic lobster, pico de gallo, black tobikko, hokkaido sauce
- 30. VEGAN TACOS** 2.490 KR.
Inare age, pico de gallo, shiso leaves, sesame seeds, vegetable sauce, goma wakame, cress on top.

Small courses - Cold

- 31. YASAI SALAD (CAN BE VEGETARIAN CHOICE)** 2.490 KR.
Mixed salad with fresh kelp, cucumber, tomato, crab meat, tofu, and sakura dressing
- 32. SHAKE SAIKYO** 2.690 KR.
Thin slices of 48-hour wet-aged, marinated salmon with homemade Japanese soya sauce
- 33. WHALE TATAKI** 2.690 KR.
Thin slices of whale meat marinated with garlic sauce, truffle oil and pepper, served with home made truffle mushroom sauce and berry jam on top

34. TUNA TARTARE **2.590 KR.**
Ground tuna mixed with spicy mayo, scallions, sesame oil and ponzu sauce, black tobiko, and crunchy kani on top

35. SALMON TARTARE **2.790 KR.**
Ground salmon mixed with spicy mayo, scallions, sesame oil and ponzu sauce, orange tobikko, and topped with atlantic salmon caviar and salsa

Small courses - Hot

36. EDAMAME  **1.090 KR.**
Traditional Japanese Beans salted and Topped with Shichimi

37. MISO SHIRU  **1.090 KR.**
House-blended miso soup with fresh wakame seaweed, tofu, and spring onions

38. MISO SHIRU TO ROBO **2.590 KR.**
House-blended miso soup with Icelandic langoustine tail, fresh wakame seaweed, tofu and spring onions

39. HOTATE SAIKYO **2.990 KR.**
Pan-grilled scallops with melted cheese and atlantic salmon caviar on the top

40. TOGARASHI IKA **2.490 KR.**
Deep fried cuttle fish sprinkled with shichimi togarashi with lemon garlic mayo

Small course - Tempura

41. EBI TIGER TEMPURA **2.490 KR.**
Deep-fried tempura coated tiger prawns with homemade tempura sauce

42. LAVA POPUP ICELANDIC LOBSTER **2.990 KR.**
Deep-Fried red tempura coated Icelandic langoustine with lava Sauce

43. YASAI TEMPURA  **2.390 KR.**
Deep-Fried tempura coated vegetables, served with homemade tempura sauce

Flame Essentials

44. YAKI SOBA **2.990 KR.**
Classic stir-fry Japanese noodles with chicken and vegetables in homemade yakisoba sauce, and served with yasai salad and Japanese pickles on the side

45. YAKI UDON **2.990 KR.**
Classic Stir fry Japanese Udon with vegetables and prawns with homemade yaki soba sauce, and served with yasai salad and Japanese pickles on the side

46. YAKI TOFU  **2,690 KR.**
Yaki Udon noodles with vegetables mixed with fried tofu and homemade yaki soba sauce and served with yasai salad and Japanese pickles on the side

47. TORI TERIYAKI TO YASAI **5.490 KR.**
Pan grilled chicken breast with vegetables in homemade teriyaki sauce, serve with Japanese yaki soba noodles

48. GYUNIKU TO JAGAIMO **6.990 KR.**
Pan grilled beef rib-eye (200 gram) with vegetables in homemade pepper sauce and steak fries by the side

**UPGRADE TO EXCLUSIVE 30 DAGS
DRYAGED RIBEYE (200 GRAM)** **8.990 KR.**

49. SHAKE TERIYAKI-AGE **5.490 KR.**

Pan grilled salmon with vegetables in homemade teriyaki sauce and serve with Japanese yaki soba noodles

50. STEAK PLATTER **19.990 KR.**

Grilled beef rib-eye, tenderloin and lamb steak with vegetables, serve with steak fries and pepper sauce on the side.

Perfect for sharing 2-4 persons

Flame Signature

51. TORI KATSU CURRY **4.990 KR.**

Deep fried panko coated chicken breast served with homemade Katsu sauce. Japanese pickles and rice on the side

52. TORI KATSU BURGER **3.490 KR.**

Deep fried juicy chicken breast coated with panko on a toasted bun, sushi nori, bacon, cheese, Tomato, and pickled Japanese radish with teriyaki sauce and kewpie mayo with potato wedges

53. ROBUSUTA NO KYOKI **13.990 KR.**



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

54. TIRAMSUBUMU **2.390 KR.**

Tiramisu served with mixed fruits, mint leaves, cream and cookie crumbles

55. SAKE GATO **2.590 KR.**

Japanese Ice cream topped with matcha syrup and mixed berries, cookie crumbles, served with Japanese sake

56. UJIKINTOKI **2.390 KR.**

Chocolate lava cake with ice cream, matcha syrup, cookie crumbles, chocolate candies and mixed seasonal fruits

57. MOCHI BALLS **2.290 KR.**

3 pieces classic mochi balls served with chocolate sauce and mixed fruits

58. KAKIGORI-MONO (DESSERT PLATTER) **5.990 KR.**

Mochi balls, yuzu sorbet, lychee and matcha ice cream, tiramisu, and chocolate cake. served with whipped cream cookie crumbles, raspberries, blueberries and strawberries, matcha and chocolate syrup, icing sugar, mint leaves and chocolate candies

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