

All you can eat

ISK 5,990 / person, ISK 10,990 / 2 persons

Sushi



Futomaki crab

Deep fried crab meat, cucumber, cream cheese, teriyaki sauce, spicy mayo, red tobiko



Salmon in black

Salmon, wasabi, cucumber, black sushi rice, cream and crushed peanuts, sweet teriyaki on top



Futomaki veggie

Fresh asparagus, cucumber, carrots, wasabi, goma dressing, crispy leeks



Ebi tempura nigiri

Deep fried Ebi tempura, hollandaise mayonnaise, sweet chili sauce, green tobiko



Salmon belly nigiri

Torched salmon belly, hollandaise mayonnaise, teriyaki, red tobiko, green taunuki



Salmon nigiri

Salmon, wasabi, mustard mayonnaise by the side



Unagi nigiri

Unagi, unagi sauce, sesame



Inari nigiri

Deep fried tofu skin, sushi rice, teriyaki sauce

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

 Vegetarian

Small dishes



Pork spring roll

Deep fried pork spring roll with sweet teriyaki



Vegetarian dim sum

Vegetable dumpling and spring roll with sweet chili and teriyaki



Tempura fish black momo

Black Momo, tempura fish, tomato, salad in hollandaise mayonnaise



Tempura shrimp white momo

White momo, tempura shrimp, tomato, salad in teriyaki



Egg, bacon and pan cake

Scrambled eggs, bacon, pan cake with syrup and berry - classical brunch plate



Miso soup

House-blended miso soup with fresh wakame seaweed, tofu, spring onions



Yasai salad

Mixed salad with fresh kelp, cucumber, tomato, crab meat, tofu, Japanese pickles and sakura dressing



Bento box

Traditional meal box in Japanese style, it includes edamame, sushi, tempura shrimp and stir-fried noodle with soya sauce and premium bonito flakes and mayo on top

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



Vegetarian

Mothers day special

(Not included in the all you can eat menu)



2.490 kr.

Mochi and chocolate cake

Two classic Japanese strawberry mochi balls with chocolate lava cake, topped with cream and berries, and mocha syrup