

## FOUR COURSES

Miso soup with apple and blue mussels

Sashimi of skrei, oyster and ponzu

Chirashi sushi, seared scallop, pickled onion,  
cress mayonnaise, soured rice

Yuzusorbet, licorice, meringue

Menu 525

Beverage package 395

## CHEF'S CHOICE MENU

We combine a menu of seven dishes with the best that the season has to offer.  
(Ordered for the entire table)

Menu 995

Beverage package 895

## OYSTERS

Our oysters come from two different places in Bohuslän.

Our wild oysters are hand picked in Grebbestad by the Klemmings and from Havstenssund we get farmed oysters from Sweden's first oyster farm.

Wild Ostrea Edulis 55/pc

Wild Crassostrea Gigas

Cultured Ostrea Edulis

## PLANT BASED

Rye tempura of today's harvest 55

Today's pickles 45

Algae chips, vegan mayonnaise 45

Rice with crispy furikake 45

Miso soup with mushroom 65

Gyoza filled with cabbage and mushroom from Östragärde gård, chili ponzu 175

## SUSHI AND SASHIMI

Sushi moriawase, fresh horseradish 125/250

Temaki sushi 95

Sashimi moriawase, fresh wasabi 185/295

Sashimi "new style" 185

## WARM

Chirashi sushi, seared scallop, pickled onion  
cress mayonnaise, soured rice 295

Ichiju-issai — miso soup, rice, pickles  
and seared fish with vegetables 295

## DESSERT

Baked apple, ice cream with  
Japanese whisky, ginger and fudge sauce 125

Yuzu sorbet, licorice, meringue 125

One scoop of soy and  
caramel ice cream 75

A small treat 45

We serve fish, shellfish, vegetables and meat from environmentally sustainable fishermen, crops and farms.

We also serve vegetarian and vegan alternatives to both our menus.

**vRÅ**

Modern Nordic gastronomy meets  
Japanese technique and tradition