

FOUR-COURSE MENU

Sashimi and dashi of scallop, pear, yuzu

Baked celeriac, roasted sesame, mushrooms, soy

Chirashi sushi, onion, cabbage, onsen egg, hay smoked beef from Ölanda gård, soured rice

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

Menu 525
Beverage package 395

CHEF'S CHOICE MENU

Seven dishes with the best that the season has to offer – a delightful experience for all your senses!
(Ordered for the entire table)

Menu 1095
Beverage package 895

*We serve fish, shellfish, vegetables and meat from environmental sustainable fishermen, crops and farms.
We also have our roof top garden that we use depending on the seasons.*

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

Today's harvest from our farmers 55

Crispy cabbage, chili oil 45

Algae chips, vegan mayonnaise 45

Rice with crispy furikake 45

Miso soup with mushroom 65

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

Chirashi sushi, tofu, sesame dressing, cabbage, mushrooms, soured rice 275

SWEDEN MEETS JAPAN

Sashimi moriawase, fresh wasabi 185/295

Sushi moriawase, fresh horseradish 125/250
(Also available as vegan)

Temaki sushi 95

WARM

Butter fried pike-perch, hokkaido pumpkin, soy, mushrooms, sesame 295

Chirashi sushi, onion, cabbage, onsen egg, hay smoked beef from Ölanda gård, soured rice 315

DESSERT

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

Sea buckthorn sorbet, matcha, shiso 125

One scoop of soy and caramel ice cream 75

A small treat 45

VRA
Modern nordisk gastronomi möter
japansk teknik och tradition