



MAIN

FLAMED SALMON BOWL	16,90	DIPPING NOODLE	17,90
Rice, salmon, kale, cucumber, red onion, seaweed, sesame seeds		Wheat noodle, chicken (FI), egg, rucola, leak, sesame seeds, seaweed	
ROAST BEEF BOWL	17,90	VEGAN NOODLE (VG)	17,90
Rice, beef (FI), pouched egg, kale, red onion, spring onion, wasabi-mayo		Wheat noodle, tofu, aubergine, shiitake, rucola, yuzu, koji (rice-malt)	
TOFU AVOCADO AUBERGINE BOWL (VG)	16,90		
Rice, tofu (or chicken +1,00), avocado, aubergine, kale, cucumber, ginger, sesame seeds, sesami oil			

SIDE *We offer two complementary side dishes

BLACK EYED PEA SALAD (VG)	CARROT RAPPES (VG)
Black eyed pea, cucumber, coriander, garlic	Carrot, curry powder

EXTRA TOPPING

RICE	Free (less/more)	SALMON EXTRA	+2,00	BEEF EXTRA	+2,50
AVOCADO	+2,00	SALMON DOUBLE	+4,00	BEEF DOUBLE	+5,00
Egg	+1,00	WASABI MAYO	+0,50		

DRINK

GINGER YUZU	5,90	JAPANESE BEER ASASHI 0%	5,90
Hand-crafted ginger and zesty yuzu with fresh mint		Alcohol-free Japanese dry lager	
RHUBARB HONEY	5,90	PÊT-NAT KOMBUCHA BY NARI	7,90
Hand-crafted rhubarb and basil infused with honey		Hand-crafted Kombucha by a local tea shop	
MATCHA TONIC	5,90		
Sparkling matcha and sweet tonic wtih fresh lemon			

DESSERT

MATCHA TIRAMISU	6,90	MISO PECAN BANANA BREAD (VG)	6,90
------------------------	-------------	-------------------------------------	-------------

Please ask more information about the allergens from staff.
We accept card payments only!