



MAIN

FLAMED SALMON BOWL 16,90

Rice, salmon, kale, cucumber, red onion, seaweed, sesame seeds

ROAST BEEF BOWL 17,90

Rice, beef (FI), pouched egg, kale, red onion, spring onion, wasabi-mayo

TOFU AVOCADO AUBERGINE BOWL (VG) 17,90

Rice, tofu (**or chicken**), avocado, aubergine, kale, cucumber, ginger, garlic, sesame seeds, sesame oil

GRILLED MISO-SALMON RICE SOUP 17,90

Rice, salmon, kale, leak, ginger, seaweed, sesame seeds

WHITE FISH RICE SOUP 17,90

Rice, sea bream, kale, leak, horseradish, seaweed, sesame seeds

TOFU YUZU RICE SOUP (VG) 16,90

Rice, tofu, kale, edamame, leak, ginger, yuzu, seaweed, sesame seeds

SIDE *complementary side dishes

BLACK EYED PEA SALAD (VG)

Black eyed pea, cucumber, coriander, garlic

CARROT RAPPES (VG)

Carrot, curry powder

EXTRA TOPPING

RICE Free (less/more)

AVOCADO +1,50

Pouched egg +1,00

SALMON EXTRA +2,00

SALMON DOUBLE +4,00

WASABI MAYO +0,50

BEEF EXTRA +3,00

BEEF DOUBLE +6,00

WHITE FISH +5,00

DRINK *non-alcoholic

GINGER YUZU 5,90

Hand-crafted ginger and zesty yuzu with fresh mint

RHUBARB HONEY 5,90

Hand-crafted rhubarb and basil infused with honey

MATCHA TONIC 5,90

Sparkling matcha and sweet tonic with fresh lemon

JAPANESE 0% BEER ASASHI 5,90

Alcohol-free Japanese dry lager

PÊT-NAT KOMBUCHA BY NARI 7,90

Hand-crafted Kombucha by a local tea shop

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!