

# SENSU

SUSHI & IZAKAYA



# Starters & sides

<b>EDAMAME BEANS</b>  	40	<b>CHICKEN GYOZA (4 STK.)</b>	59
Edamame beans with sea salt & lemon. <i>Edamame bønner med havsalt og citron.</i>		Chicken-filled gyoza dumplings with ponzu sauce. <i>Gyoza med kylling. Serveres med ponzu sauce.</i>	
<b>GOMA EDAMAME BEANS</b>  	43	<b>VEGGIE TEMPURA</b> 	68
Edamame beans with goma dressing. <i>Edamame bønner med goma dressing.</i>		Tempura-fried king oyster mushrooms, asparagus, and sweet potatoes. Served with ponzu sauce. <i>Tempura-stegt kejserhatte, asparges og søde kartofler. Serveres med ponzu-sauce.</i>	
<b>SPICY EDAMAME BEANS</b>  	43	<b>CAULIFLOWER</b>  	45
Edamame beans with Japanese chili dressing. <i>Edamame bønner med Japansk chili dressing.</i>		Fried cauliflower. Served with goma dressing. <i>Friteret blomkål. Serveres med goma dressing.</i>	
<b>WAKAME</b>  	43	<b>GRILLED BROCCOLI</b>  	45
Seaweed salad with dry-roasted sesame & lemon. (Free of MSG & AZO) <i>Tangsalat med ristede sesam og citron. (Uden MSG og AZO)</i>		Grilled broccoli with sesame oil. Served with salt and lemon. <i>Grillet broccoli med sesamolie. Serveret med salt og citron.</i>	
<b>GREEN MISO</b> 	36	<b>VEGAN SPRING ROLLS</b> 	62
Soup cooked with kombu dashi broth and miso. Silken tofu, wakame, and spring onions. <i>Suppe kogt på kombu dashi fond og miso. Silketofu, wakame, forårsløg.</i>		Spring rolls filled with cabbage, green beans, carrots, noodles, and onions. Served with sweet chili sauce. <i>Forårsruller med fyld af kål, grønne bønner, gulerod, nudler og løg. Serveres med sød chilisaucé.</i>	
<b>SHRIMP MISO</b>	45	<b>JAPANESE SPRING ROLLS (2 STK.)</b>	68
Soup cooked with kombu dashi broth and miso. Shrimp, silken tofu, wakame, and spring onions. <i>Suppe kogt på kombu dashi fond og miso. Rejer, silketofu, wakame og forårsløg.</i>		Homemade spring rolls filled with chicken, shrimp, shiitake mushrooms, bamboo shoots, carrots, bean sprouts, spring onions, and glass noodles. Served with sweet chili sauce and Karashi mustard. <i>Hjemmelavet forårsruller med fyld af kylling, rejer, shiitake svampe, bambusskud, gulerod, bænespirer, forårsløg og glasnudler. Serveres med sød chilisaucé og Karashi sennep.</i>	
<b>VEGGIE GYOZA (4 STK.)</b> 	59		
Veggie-filled gyoza dumplings with ponzu sauce. <i>Gyoza med grøntsager. Serveres med ponzu sauce.</i>			



# Starters & sides

## EBI NO TEMPURA (3 STK.) 54

Panko-breaded shrimp. Served with chili mayo.

*Panko paneret rejer. Serveres med chilimayo.*

## EBI NO TEMPURA (5 STK.) 79

Panko-breaded shrimp. Served with chili mayo.

*Panko paneret rejer. Serveres med chilimayo.*

## EBI NO TEMPURA (10 STK.) 139

Panko-breaded shrimp. Served with chili mayo.

*Panko paneret rejer. Serveres med chilimayo.*

## SALMON TARTARE 89

Chopped salmon mixed with lemon zest and Japanese chili dressing. Topped with daikon cress, trout roe, and lotus chips.

*Hakket laks rørt med citronskal og japansk chili dressing. Toppet med radisespirer, ørredrogn og lotus chips.*

## SALMON TATAKI 92

Seared salmon with shichimi nanami togarashi (Japanese chili blend), topped with goma dressing, wasabi mayo, chives, and trout roe.

*Lynstegt laks med shichimi nanami togarashi (japansk chili blanding), toppet med goma dressing, wasabi mayo, purløg og ørredrogn.*

## TUNA TATAKI 96

Seared tuna with shichimi nanami togarashi (Japanese chili blend), topped with goma dressing, wasabi mayo, chives, and trout roe.

*Lynstegt tun med shichimi nanami togarashi (japansk chili blanding), toppet med goma dressing, wasabi mayo, purløg og ørredrogn.*

## HIRAMASA CEVICHE 94

Hiramasa (white fish), cucumber, trout roe, mango, coriander, Japanese dressing (wasabi & yuzu), trout roe and daikon cress.

*Hiramasa (hvidfisk), agurk, ørredrogn, mango, koriander, japansk dressing (wasabi & yuzu) ørredrogn og radisespirer.*

Slices of raw fish.

Served with wasabi and soy sauce.

*Skiver af rå fisk. Serveres med wasabi og soja.*

# Sashimi

## SALMON 87

*Laks*

## HIRAMASA 98

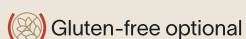
*Hvidfisk*

## TUNA 96

*Tun*

## SASHIMI MIX 189


*Sashimi Mix*



# Menus


## VEGAN VEGAN (12 STK.)

- **Nigiri**—2 Inari, 2 Avocado
- **Uramaki**—8 No-Ebi Tempura

 1 person


## ONE DAY IN KYOTO (12 STK.) 165

- **Nigiri**—1 Salmon, 1 Tuna, 1 Ebi, 1 Hiramasa
- **Uramaki**—8 Ebi Tempura

 1 person


## ALONE TIME (12 STK.) 155

- **Nigiri**—2 Salmon, 2 Tuna
- **Uramaki**—4 California, 4 Alaska

 1 person


## NAGOYA STYLE (12 STK.) 185

- **Nigiri**—1 Salmon, 1 Tuna, 1 Ebi, 1 Sizzling Salmon
- **Kaburimaki**—8 Sizzling Salmon

 1 person


## PERFECT DAY (16 STK.) 165

- **Uramaki**—4 California, 4 Alaska, 4 Spicy Tuna, 4 Ebi Tempura

 1 person

## TIME FOR TWO (24 STK.) 265

- **Uramaki**—8 Alaska, 8 Spicy Tuna
- **Kaburimaki**—8 Rainbow Roll

 2 personer


Selected rolls & dishes for one or more people.

Served with wasabi, ginger, and soy sauce.

Sammensatte menuer til en eller flere personer. Serveres med wasabi, ingefær og soja.


## OSAKA NIGHT (30 STK.) 385

- **Nigiri**—2 Salmon, 2 Ebi, 2 Sizzling Salmon
- **Kaburimaki**—8 Crispy Ebi Fry
- **Uramaki**—4 California, 4 Alaska, 4 Spicy Tuna, 4 Ebi Tempura

 2 personer


## MAKI MAKI (32 STK.) 365

- **Uramaki**—8 California, 8 Boston
- **Kaburimaki**—8 Crispy Ebi Fry, 8 Sizzling Salmon

 2 personer


## FAMILY TIME (56 STK.) 679

- **Nigiri**—3 Salmon, 3 Tuna, 3 Sizzling Ebi, 3 Sizzling Hiramasa
- **Kaburimaki**—8 Tempura Deluxe, 8 Hell's Roll
- **Uramaki**—8 Alaska
- **Futomaki**—6 Salmon, 6 California
- **Hosomaki**—4 Cucumber, 4 Salmon

 3 personer


## TOKYO RUSH (60 STK.) 719

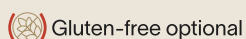
- **Uramaki**—8 Boston, 8 Alaska, 8 Spicy Tuna, 8 Ebi Tempura
- **Kaburimaki**—8 Tempura Deluxe, 8 Hell's Roll
- **Futomaki**—6 California, 6 Salmon

 4 personer

## GEISHA PARTY (82 STK.) 889

- **Uramaki**—8 Spicy Tuna, 8 Alaska, 8 California, 8 Ebi Tempura
- **Kaburimaki**—8 Tempura Deluxe, 8 Hell's Roll, 8 Sizzling Salmon, 8 Rainbow Roll
- **Futomaki**—6 California, 6 Salmon, 6 Tuna

 6 personer



# Menus

## NIGIRI LOVER (10 STK.) 215

- 2 Salmon, 2 Tuna, 2 Hiramasa, 2 Ebi,  
2 Salmon & Avocado

## SIZZLING NIGIRI (8 STK.) 189

- 2 Sizzling Salmon, 2 Sizzling Tuna,  
2 Sizzling Hiramasa, 2 Sizzling Ebi

## YAKI YAKI (KUSHIYAKI) 145

- 1 Iberico Secreto, 1 Teriyaki Chicken, 1 Salmon,  
1 Prawn, 1 Asparagus & Spring Onion

Selected rolls & dishes for one or more people.  
Served with wasabi, ginger, and soy sauce.

*Sammensatte menuer til en eller flere personer. Serveres med wasabi, ingefær og soja.*

## FINDING TURTLE BØRNEMENU 79

2 pcs. chicken meatballs, rice, edamame beans, cucumber, carrot sticks and home-made chocolate.

*2 stk. kyllinge kødboller, ris, edamame bønner, agurk, gulerodsstænger og hjemmelavet chokolade.*

## FINDING NEMO BØRNEMENU 79

2x 8 pcs. hosomaki of your choice, edamame beans, cucumber, carrot sticks and home-made chocolate.

*2x 8stk. valgfri hosomaki, edamame bønner, agurk, gulerodsstænger og hjemmelavet chokolade.*

# Nigiri

Hand-pressed oblong rice ball with topping. Served with wasabi, ginger and soy sauce. Price for 1 piece.

*Håndpresset aflang riskugle med topping. Serveres med wasabi, ingefær og soja. Pris for 1 stk.*

## SIZZLING SALMON 28

Flame-torched salmon, topped with Japanese mayo, trout roe, and spring onions.

*Flamberet laks, toppet med japansk mayo, ørredrogn og forårsløg.*

## SIZZLING TUNA 28

Flame-torched tuna, topped with chili mayo and spring onions.

*Flamberet tun, toppet med chilimayo og forårsløg.*

## SIZZLING EBI 27

Flame-torched shrimp with chili mayo and chili sauce.

*Flamberet reje, toppet med chilimayo og chili sauce.*

## SIZZLING HIRAMASA 28

Flame-torched hiramasa (white fish), topped with teriyaki and chives.

*Flamberet hiramasa (hvidfisk), toppet med teriyaki og purløg.*

## SIZZLING SCALLOP 30

Flame-torched scallop, topped with teriyaki and seaweed.

*Flamberet kammusling, toppet med teriyaki og tang.*



Spicy



Gluten-free



Gluten-free optional





Vegan



# Nigiri

Hand-pressed oblong rice ball with topping. Served with wasabi, ginger and soy sauce. Price for 1 piece.

*Håndpresset aflang riskugle med topping. Serveres med wasabi, ingefær og soja. Pris for 1 stk.*

AVOCADO  	23	SALMON & GARLIC 	27
INARI 	23	SALMON & AVOCADO 	27
TAMAGO	21	TUNA 	26
EBI 	24	HIRAMASA 	26
SALMON 	25	NO-FISH  	25

Vegan tuna imitation  
*Vegansk tun imitation*

# Gunkan

TUNA TARTARE 48	SALMON TARTARE  46
Chopped tuna mixed with chili mayo, chili sauce and spring onion, topped with tempura crunch. <i>Hakket tun blandet med chilimayo, chili sauce og forårsløg, toppet med tempura crunch.</i>	Chopped salmon mixed with Japanese chili sauce. <i>Hakket laks vendt i Japansk chili blanding.</i>
LOBSTER  68	TROUT CAVIAR  46
Lobster, grilled and chopped, mixed with yuzu mayo and topped with trout roe. <i>Grillet og hakket hummer, blandet med yuzu mayo og toppet med ørredrogn.</i>	<i>Ørredkaviar</i>



# Kaburimaki

## NO-FISH VEGAN DELUXE 129

Asparagus, cucumber and avocado topped with tuna imitation, avocado, wasabi mayo & wasabi sesame.

*Asparges, agurk og avocado. Toppet med tun-imitation, avocado, wasabi mayo og wasabi sesame.*

## KING VEGAN ROLL 129

Tempura-fried king oyster mushroom, cucumber, avocado. Topped with avocado, goma dressing and lotus chips.

*Tempura-stegt kejserhatte svampe, agurk, avocado. Toppet med avocado, goma dressing og lotus chips.*

## CRISPY EBI FRY 139

Tempura shrimp, cucumber and chili mayo. Topped with avocado, teriyaki sauce and kataifi.

*Tempura reje, agurk, chilimayo, toppet med avocado, teriyaki sauce og kataifi.*

## TEMPURA DELUXE 149

Tempura shrimp, cucumber, avocado and chili mayo. Topped with flamed salmon, chili mayo, trout roe and spring onions.

*Tempura reje, agurk, avocado og chilimayo. Toppet med flamberet laks, chilimayo, ørredrogn og forårsløg.*

## SENSU SIGNATURE 179

Flame-torched lobster, asparagus, avocado, and chili mayo. Topped with flame-torched salmon, chili mayo, rice paper, trout roe and daikon cress.

*Flamberet jomfruummer, asparges, avocado og chilimayo. Toppet med flamberet laks, chilimayo, rispapir, ørredrogn og radisespireer.*

## ASIAN PASSION 129

Shrimp, cream cheese, lime juice, cucumber and coriander. Topped with avocado, Japanese mayo, and coriander.

*Reje, flødeost, limesaft, agurk og koriander. Toppet med avocado, japansk mayo og koriander.*

Topped inside-out rolls. 8 pieces. Served with wasabi, ginger, and soy sauce.

*Toppede inside-out ruller. 8 stk. Serveres med wasabi, ingefær og soja.*

## SIZZLING SALMON 139

Salmon, cucumber, and avocado. Topped with flame-torched salmon, wasabi mayo, wasabi sesame, and daikon cress.

*Laks, agurk og avocado. Toppet med flamberet laks, wasabi mayo, wasabi sesam og radisespireer.*

## RAINBOW ROLL 119

Surimi, cucumber, and avocado. Topped with salmon, tuna, ebi, and avocado.

*Surimi, agurk og avocado. Toppet med laks, tun, ebi og avocado.*

## HELL'S ROLL 149

Tuna, cucumber and avocado. Topped with tuna, chili mayo and chili sauce.

*Tun, agurk og avocado. Toppet med tun, chilimayo, chili sauce.*

## SENSU DELIGHT 149

Hiramasa (white fish), chives, cucumber, and mango. Topped with avocado, chili mayo, kimchi sesame, and lotus chips.

*Hiramasa(hvidfisk), purløg, agurk og mango. Toppet med avocado, chilimayo, kimchi sesam og lotus chips.*

## DRAGON ROLL 149

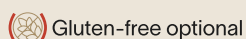
Tempura shrimp, cucumber, avocado and chili mayo. Topped with tuna, chili mayo and kimchi sesame.

*Tempura reje, agurk, avocado og chilimayo. Toppet med tun, chilimayo og kimchi sesam.*

## MANGO PANKO 149

Tempura shrimps, mango and cucumber. Topped with flamed salmon, yuzu mayo, and wasabi sesame.

*Tempura rejer, mango og agurk. Toppet med flamberet laks, yuzu mayo og wasabi sesam.*



# Uramaki

Inside-out rolls. 8 pieces. Served with wasabi, ginger, and soy sauce.

*Inside-out ruller. 8 stk. Serveres med wasabi, ingefær og soja.*

## NO-EBI TEMPURA 95

Tempura-fried tofu, cucumber, avocado, rolled in tosago (vegan masago), topped with teriyaki and tempura crunch.

*Tempura stegt tofu, agurk, avocado, rullet i tosago (vegansk masago), toppet med teriyaki og tempura crunch.*

## GREEN VEGGIE 89

Asparagus, avocado, and sugar snap peas. Rolled in wasabi sesame.

*Asparges, avocado og sukkerærter. Rullet i wasabi sesam.*

## VEGAN PHILLY ROLL 93

Salt-baked smoked and seaweed-marinated carrot, vegan cream cheese and cucumber, rolled in black and white sesame.

*Saltbagt røg og tang-marineret gulerod, vegansk flødeost og agurk, rullet i sort og hvid sesam.*

## CALIFORNIA 86

Surimi, agurk og avocado. Rolled in black and white sesame.

*Surimi, agurk og avocado. Rullet i sort og hvid sesam.*

## BOSTON 89

Shrimp, cucumber and avocado. Rolled in kimchi sesame.

*Reje, agurk og avocado. Rullet i kimchi sesam.*

## TERIYAKI SALMON 92

Grilled teriyaki-marinated salmon, sugar snap peas, pickled red onions, rolled in masago and topped with yuzu mayo.

*Grillet teriyaki marineret laks, sukkerærter, syltede rødløg, rullet i masago og toppet med yuzu mayo.*

## EBI TEMPURA 98

Tempura shrimp, cucumber, avocado and chili mayo. Rolled in masago. Topped with teriyaki sauce and tempura crunch.

*Tempura reje, agurk, avocado og chilimayo. Rullet i orange masago. Toppet med teriyaki sauce og tempura crunch.*

## SALMON CLASSIC 87

Salmon, cucumber, and avocado. Rolled in kimchi sesame.

*Laks, agurk og avocado. Rullet i kimchi sesam.*

## ALASKA 93

Salmon, cream cheese, cucumber and chives. Rolled in orange masago.

*Laks, flødeost, agurk og purløg. Rullet i orange masago.*

## SPICY TUNA 93

Chopped tuna with chili mayo, chili sauce, spring onion, and cucumber. Rolled in wasabi masago.

*Hakket tun med chilimayo, chili sauce, forårsløg og agurk. Rullet i wasabi masago.*

## TUNA CLASSIC 89

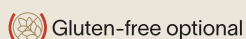
Tuna, cucumber and avocado. Rolled in wasabi sesame.

*Tun, agurk og avocado. Rullet i wasabi sesam.*

## CRISPY CHICKEN 96

Panko-fried chicken, cucumber, avocado, and chili mayo. Rolled in kimchi sesame seeds. Topped with teriyaki sauce.

*Friteret panko-paneret steget kylling, agurk, avocado og chilimayo. Rullet i kimchi sesam. Toppet med teriyaki sauce.*







# Hosomaki

Small rolls served with wasabi, ginger, and soy sauce.  
8 pieces.

*Små ruller. Serveres med wasabi, ingefær og soja. 8 stk.*

CUCUMBER   40


Agurk


AVOCADO   40

Avokado


TAMAGO 40

Omelet


MANGO   40

EBI  44

Reje

SALMON  47

Laks

TUNA  49

Tun


HIRAMASA  49

Hvidfisk

# Futomaki

Large rolls served with wasabi, ginger, and soy sauce.  
6 pieces.

*Store ruller. Serveres med wasabi, ingefær og soja. 6 stk.*

SWEET VEGAN  72

Inari, asparagus, avocado and seaweed salad.  
*Inari, asparges, avocado og tangsalat.*


SPICY EBI  72

Shrimp, cucumber, avocado and chili mayo.  
*Reje, agurk, avocado og chilimayo.*

CRISPY EBI 79

Tempura shrimp, cucumber, avocado and chili mayo.  
Topped with teriyaki sauce.

*Tempura reje, agurk, avocado og chilimayo.*  
*Toppet med teriyaki sauce.*

SALMON  74

Salmon, cucumber, avocado, and chili mayo.  
*Laks, agurk, avocado og chilimayo.*

TUNA  76

Tuna, cucumber, avocado and chili mayo.  
*Tun, agurk, avocado og chilimayo.*

CALIFORNIA 69

Surimi, cucumber and avocado.  
*Surimi, agurk og avocado.*

CRISPY CHICKEN 79

Panko-fried chicken, cucumber, avocado, and chili mayo. Topped with teriyaki sauce.

*Friteret panko-paneret kylling, agurk, avocado og chilimayo.*  
*Toppet med teriyaki sauce.*



# Rice Paper Rolls

## VEGAN 80

Inari, asparagus, cucumber, avocado, and salad.  
Topped with goma dressing.

*Inari, asparges, agurk, avocado, salat.  
Toppet med goma dressing.*

## EBI 82

Shrimp, cucumber, avocado and salad. Topped with  
goma dressing.

*Reje, agurk, avocado og salat. Toppet med goma dressing.*

## CRISPY EBI 85

Tempura-fried shrimp, cucumber, avocado and salad.  
Topped with chili mayo and teriyaki sauce.

*Tempura reje, agurk, avocado og salat. Toppet med  
chilimayo og teriyaki sauce.*

## SALMON 82

Salmon, cucumber, avocado, and salad. Topped with  
goma dressing.

*Laks, agurk, avocado og salat. Toppet med goma dressing.*

## CRISPY CHICKEN 85

Panko-fried chicken, cucumber, avocado, and salad.  
Topped with chili mayo and teriyaki sauce.

*Friteret panko-paneret kylling, agurk, avocado og salat.  
Toppet med chilimayo og teriyaki sauce.*

# Kushiyaki

Fish, meat, or vegetable skewers grilled on a  
Japanese konro charcoal grill. Price per skewer.

*Fisk, kød eller grønt spyd, grillet på japansk konro-kulgrill.  
Pris pr spyd.*

## PADRON PEPPER 29

## ASPARAGUS & SPRING ONION 29

*Asparges og forårsløg*

## KING OYSTER MUSHROOM 32

*Kejsehatte svampe*

## PRAWNS 32

*Reje*

## SALMON 40

*Laks*

## SCALLOP 34

*Kammusling*

## SCALLOP & BACON 39

*Kammusling og bacon*

## CHICKEN MEATBALLS 28

*Kyllingekødboller*

## ASPARAGUS & BACON 30

## GOAT CHEESE & PARMA 34

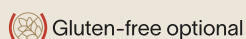
*Gedeost og parma*

## TERIYAKI CHICKEN 30

## WAGYU BEEF 42

## IBERICO SECRETO 39

*Iberisk Sortfodsgris*



# Poké Bowls

## THE VEGGIE BOWL 139

Deep-fried tofu, avocado, sugar snap peas, asparagus, radish, marinated red onion, edamame beans and seaweed salad on a bed of rice. Topped with teriyaki sauce.

*Friteret tofu, avocado, slikærter, asparges, radise, marineret rødløg, edamame kerner og tangsalat, på bund af ris. Toppet med teriyaki sauce.*

## THE SENSU SALAD 149

Salmon, tuna tataki, avocado, radish, edamame beans, and marinated red onions on a bed of lettuce. Topped with lotus chips, trout roe, black and white sesame seeds. Served with Japanese dressing (wasabi & yuzu).

*Laks, tun tataki, avocado, radise, edamame bønner og marineret rødløg på bund af salat. Toppet med lotus chips, ørredrogn, sort og hvid sesam. Serveret med japansk dressing (wasabi & yuzu).*

## THE SENSU BOWL 159

Salmon, tuna tataki, tempura shrimps, avocado, cucumber, radishes, and sugar snap peas. Served on a bed of organic rice, topped with chili mayo, teriyaki sauce and black & white sesame.

*Laks, tuntataki, tempura reje, avocado, agurk, radise, slikærter på bund af øko ris, toppet med chili mayo, teriyaki sauce, sort og hvid sesam.*

## TERIYAKI CHICKEN BOWL 159

Coal-grilled teriyaki-marinated chicken thighs, avocado, cucumber, radish, sugar snap peas, marinated red onion and edamame beans on a bed of rice. Topped with teriyaki sauce and spring onions.

*Kulgrillet teriyaki marinerede kyllingeoverlår, avokado, agurk, radiser, slikærter, marineret rødløg og edamame bønner, på bund af ris. Toppet med teriyaki sauce og forårsløg.*

## THE SALMON BOWL 159

Coal-grilled salmon, avocado, cucumber, radish, sugar snap peas, marinated red onions, edamame beans. Served on a base of rice, topped with teriyaki sauce and spring onions.

*Grillet laks, avocado, agurk, radise, sukkerærter, marinerede rødløg, edamame bønner. Serveret på en bund af ris, toppet med teriyaki sauce og forårsløg.*

## SHRIMP UDON 149

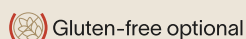
Wok-fried udon noodles, shrimps, king oyster mushrooms, broccoli and carrots. Topped with edamame beans.

*Wok-stegte nudler, rejer, kongeøsterssvampe, broccoli og gulerødder. Toppet med edamame bønner.*

## WAGYU BEEF UDON 149

Wok-fried udon noodles, wagyu beef, king oyster mushrooms, broccoli and carrots. Topped with edamame beans.

*Wok-stegte udon-nudler, wagyu-oksekød, kongeøstershatte, broccoli og gulerødder. Toppet med edamame-bønner.*



# Izakaya Food

## WAGYU BEEF - A5 MBS 10-12 475

Indulge in the ultimate meat lover's dream with our Itoham Japanese Wagyu Striploin. This pure breed 'Japanese black' from Kagoshima Prefecture is known for its incredible juiciness and unbeatable flavor. After grilling both sides on our konro, the meat rests for 5 minutes before being cut into beams and grilled again to medium-rare perfection. Served with chopped cabbage and roasted black/white sesame.

*Forkæl din indre kødelsker med vores Itoham japanske Wagyu striploin. Denne renracede 'japanske sort' fra Kagoshima præfektur er kendt for sin utrolige saftighed og uovertrufne smag. Efter at have grillet begge sider på vores konro, hviler kødet i 5 minutter, inden det skæres i bjælker og grilles igen til medium-rare perfektion. Serveres med snittet spidskål og ristet sort/hvid sesame.*

## RIB FINGERS - MOLLENDO WAGYU 265 MBS 5+

Our beef is grain-fed for over 500 days, resulting in exceptional flavor. Can contain a small tendon. Served with ponzu-dressed daikon and carrot, and toasted black sesame, enjoy a delicious and satisfying meal.

*Vores oksekød er foderet med korn i over 500 dage, hvilket resulterer i en exceptionel smag. Kan indeholde en lille sene. Serveret med daikon og gulerod vendt i ponzu-dressing og ristet sort sesamfrø, kan du nyde et lækkert og tilfredsstillende måltid.*

## TONKATSU 158

Panko breaded cutlet, with tonkatsu sauce. Served with chopped cabbage and goma dressing.

*Panko-paneret kotelet med tonkatsu sauce. Serveres med snittet spidskål og goma dressing.*

## TONKATSU WITH RICE 158

Panko-fried cutlet, with tonkatsu sauce. Served with organic rice.

*Friteret panko-paneret kotelet med tonkatsu sauce. Serveres med øko ris.*

## KARAAGE 125

Chicken thigh fillet marinated in soy / ginger marinade, turned in a mixture of potato flour and rice flour and fried twice. Served with lemon, ponzu sauce and yuzu mayo.

*Kyllingelår filet marineret i soja/ingefær marinade, vendt i en blanding af kartoffelmel og ris mel og stegt to gange. Serveres med citron, ponzu sauce og yuzu mayo.*

## HAMACHI KAMA WITH RICE 175

Coal-grilled hiramasa collar, served with organic rice, ponzu dressing and lemon.

*Kul-grillet Hamachi Kama (hvidfisk kæbe), serveret med øko ris, ponzu dressing og citron.*

## AHI TUNA POKE 89

Tuna sashimi, avocado, spring onion marinated in spicy lemon/soy sauce, topped with roasted sesame and shichimi togarashi (Japanese chili mixture)

*Tuna sashimi, avocado, forårsløg marineret i krydret citron-/sojasauce, toppet med ristet sesam og shichimi togarashi (japansk chili mix).*

## DAIKON SALAD 74

Fine-chopped crispy daikon and cucumber, stirred in ume/ponzu dressing and topped with trout roe.

*Finsnittet sprød daikon og agurk, vendt i ume/ponzu dressing og toppet med ørredrogn.*

## ORGANIC POTATO FRIES 58

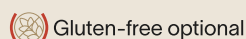
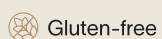
Served with truffle mayo.

*Økologisk friterede kartofler, serveres med trøffelmayo.*

## RENKON CHIPS 69

Fried slices of lotus root, spiced with Nori and Himalayan pink salt. Served with sweet chili sauce.

*Friterede skiver af lotusrod, krydret med nori og Himalayan pink salt. Serveres med sweet chili sauce.*





# Dressings & Add-ons

SHRIMP CHIPS (🍷)	35	HOME-MADE YUZU MAYO (🍷)	15
ORGANIC SUSHI RICE (🍷) 🌿	35	JAPANESE CHILI DRESSING 🌿 (🍷)	15
EXTRA SOYA 🌿 (🍷)	10	HOME-MADE GOMA DRESSING 🌿 (🍷)	15
EXTRA WASABI 🌿 (🍷)	10	TERIYAKI SAUCE (🍷) 🌿	15
EXTRA GINGER 🌿 (🍷)	10	HOME-MADE WASABI MAYO 🌿 (🍷)	15
JAPANESE MAYO (🍷)	15	SWEET CHILI SAUCE 🌿 (🍷)	15
HOME-MADE CHILI MAYO (🍷) 🌿	15		

# Desserts

CHOCOLATE CAKE	55	MATCHA ICE CREAM (🍷)	45
HOME-MADE STRAWBERRY-YUZU SORBET 🌿 (🍷)	45	BLACK SESAME ICE CREAM (🍷)	45

# Coffee & Tea

AMERICANO	35	ESPRESSO DOUBLE	30
CAFE LATTE	40	ESPRESSO SINGLE	20
CAPPUCCINO	40	ICE COFFEE (DOBLE)	50
CORTADO	30	ICE COFFEE (SINGLE)	40
ORGANIC ROASTED JAPANESE GREEN TEA	65	SENCHA GREEN TEA WITH QUINCE TASTE	65
 2 personer		 2 personer	



# Sake

SAKE DE LUXE (GLASS)	55	KUBOTA JYUNMAI DAIGINJYO (GLASS)	80
DAIMON 35 (GLASS)	90	KUBOTA JYUNMAI DAIGINJYO (BOTTLE)	475
DAIMON SERZAN (GLASS)	65	100 NIN NO KIKISAKE (GLASS)	75
DAIMON IWAFUNE (GLASS)	65	100 NIN NO KIKISAKE (BOTTLE)	475

# Beers

SAPPORO	45	CARLSBERG	40
ASAHI DRY	45	BROOKLYN EAST IPA	55
KIRIN ICHIBAN	45	CARLSBERG NORDIC 0.0% PILSNER	40
DAURA GLUTEN-FREE BEER	45	GINGER BEER	40

# Soda & Soft Drinks

COCA-COLA	35	JAPANESE SODA BLUEBERRY	35
COLA ZERO	35	JAPANESE SODA LITCHI	35
HOME-MADE LEMONADE	45	JAPANESE SODA MELON	35
SPRITE	35	ORGANIC PEACH ICED TEA (GLASS)	35
ORGANIC SOFT DRINK WITH RHUBARB (GLASS)	35	ORGANIC SOFT DRINK WITH ELDERFLOWER (GLASS)	35

# Water

FILTERED SPARKLING WATER (GLASS)	20	FILTERED WATER (GLASS)	20
FILTERED SPARKLING WATER (PITCHER)	40	FILTRERET WATER (PITCHER)	40

