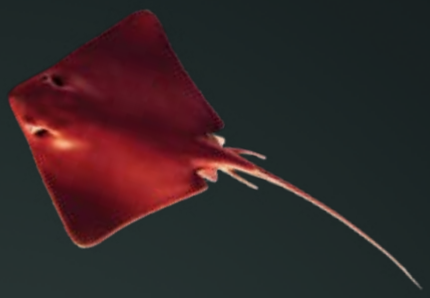


GROUP MENUS

A selection of group menus offering
all the best from our kitchen.
Pick your favourite menu and we will serve the dishes
sharing style for all guests to enjoy.



TASK AHEAD

Choose a set menu
for your group

JOB DONE

Then select your drinks

SET FOR SUCCESS

Our group menus are served sharing style

STARTERS – *for the table*

BROCCOLI. Grilled, with supreme soy, soya sesame and served with goma

EBI BITES. Tempura shrimp, miso aïoli, chilli, lime & coriander

SHAKE TATAKI. Seared salmon, sake-tamari marinated trout roe, daikon, miso, ponzu & daikon cress

BEEF TATAKI. Beef fillet, miso aïoli, spring onion, Jerusalem artichoke chips, shiitake & truffle ponzu

MAKI – *2 pcs. of each per person*

EBI PANKO. Tempura shrimp & spicy sauce, avocado, tsume & sesame

HELL'S KITCHEN. Tempura shrimp, avocado & spicy sauce, yellowfin tuna & barbecue

PINK ALASKA. Salmon, avocado, cream cheese & umeboshi sesame

NANBAN. Chicken, avocado, soya sesame, tsume, yuzu koshō, kataifi & coriander

STICKS – *1 of each per person*

AKA EBI. Shrimp, spicy gochujang & garlic butter

TSUKUNE CHILLI. Chicken meatballs, chilli dip, teriyaki & spring onions

GYU KATZU. Fried beef fillet, okonomiyaki sauce, Japanese mayonnaise & daikon cress

PRICE PER PERSON 435 KR.



The image shows a set menu for two people

AS GOOD AS IT GETS

Our group menus are served sharing style

STARTERS – *for the table*

EDAMAME. Grilled, supreme soy & soya sesame

HIRAMASA KATAIFI. Yellowtail kingfish, kataifi, chives, shiso, truffle oil & ponzu

SHAKE CEVICHE. Salmon, tiger's milk, red onion, green chilli, crunchy chilli, Jerusalem artichoke chips & coriander

MAGURO CARPACCIO. Yellowfin tuna, white soy & yuzu ponzu, Parmesan aïoli, tosazu gel, extra virgin olive oil, daikon & shiso

KANI KOROKKE. Crab croquettes with wasabi Caesar

SPICY TORI. Crispy marinated chicken, spicy garlic chilli glaze, soya sesame, Japanese mayonnaise & daikon cress

EBI BITES. Tempura shrimp, miso aïoli, chilli, lime & coriander

HOUSE ROLLS – *2 pcs. of each per person*

SOFT SHELL CRAB. Soft shell crab, masago, chives, spicy sauce & tsume

LOBSTER ABOKADO. Yuzu mayonnaise lobster, avocado, cucumber, soya sesame, chives & coriander

ABURI – *1 of each per person*

SHAKE ABURI. Seared salmon with miso aïoli, sake-tamari marinated trout roe & daikon cress

HIRAMASA ABURI. Seared yellowtail kingfish, yuzu koshō, shiso, tsume & tosazu gel

WAGYU ABURI. Seared Japanese wagyu, miso aïoli, tsume & kizami wasabi

STICKS – *1 of each per person*

GYU HABU. Beef fillet with miso herb butter

YAGI YAKI. Goat's cheese & serrano ham

GINDARA NO MISO. Miso-marinated black cod

PRICE PER PERSON 550 KR.



The image shows a set menu for two people

NOTHING BEYOND

Our group menus are served sharing style

STARTERS – *for the table*

EDAMAME BEANS. Grilled, supreme soy & soya sesame

BLACK COD UDON & LOBSTER BISQUE. Lobster bisque with miso-marinated black cod & udon noodles

EBI SANDO. Crispy sando with prawn, truffle, miso aïoli, Parmesan & chives

HIRAMASA CARPACCIO. Hiramasa with white soy & yuzu ponzu, black pepper, olive and truffle oil, daikon & shiso

CAVIAR & LOBSTER. Rossini Black Label caviar, lobster, yuzu aïoli & chives on bread grilled in wagyu fat

SUSHI

WAGYU ABURI. Japanese Wagyu, Parmesan, shiitake & soya sesame korokke & miso aïoli, tsume & kizami wasabi

MAGURO TEMPURA. Crispy tempura shrimp, yellowfin tuna tartare, spicy sauce, masago, spring onion & coriander cress

SHAKE ABOKADO. Soy-cured salmon, smoked cheese, cucumber, avocado, miso aïoli, marinated trout roe & shiso

STICKS – *1 of each per person*

AKA EBI. Shrimp, spicy gochujang & garlic butter

WAGYU YAKI. Japanese wagyu from Kyushu

DESSERT – *1 of each per person*

MANGO. Coconut rice pudding, passionfruit coulis & fresh mango

GOMA. Vanilla crème brûlée with black sesame crumble

GATEAU MARCEL. Chocolate cake topped with raspberries

PRICE PER PERSON 775 KR.



SOMETHING SWEET TO FINISH?

All four desserts for sharing. 355 kr.

For group sizes 15+, a pre order is required



MATCHA
Dark chocolate fondant with matcha core. Vanilla ice cream & matcha cookie crumble. 109 kr.



SAKURA
Cherry & umeshu compote, dark chocolate, vanilla ice cream, amber cookie, cherry foam & shiso leaves. 105 kr.



GOMA
Vanilla crème brûlée with black sesame crumble. 89 kr.



MANGO
Coconut rice pudding, mango sorbet and passionfruit coulis with basil seeds. 95 kr.

Mini desserts

Both for 60 kr.

MINI MANGO. Coconut rice pudding, mango sorbet and passionfruit coulis with basil seeds

MINI GOMA. Vanilla crème brûlée with black sesame crumble

WINE MENU

Add welcome cocktail for 115 kr.

KIHON

BRUT PROSECCO, MIRABELLO, VENETO, ITALY
Fresh, elegant Prosecco with notes of green apple, white peach & citrus

RIESLING, TROCKEN, STEFAN BIETIGHÖFER, PFALZ, GERMANY
Juicy, mouthwatering and fruity. Finishes with great purity & aroma

CABERNET SAUVIGNON/MERLOT, CLOMANET, COTEAUX D'ENSÉRUNE, FRANCE
Fruity and soft with notes of blackcurrant, blackberry, plum and light spice. Well-balanced with soft tannins and a fresh finish

Price per person. 255 kr.

CHŌJŌ

BRUT CHAMPAGNE, BARON ALBERT, LA PARTICULIERE, FRANCE
Pure and elegant Champagne with a seductive scent of citrus and green apples

SAUVIGNON BLANC, SANCERRE, DOMAINE DES CHASSEIGNES, LOIRE, FRANCE
Crisp, mineral and aromatic. Notes of elderflower, white flint & green apple in beautiful harmony

PINOT NOIR, TRADITION, MARKUS MOLITOR, MOSEL, GERMANY
Elegant and fruity with juicy notes of red berries and a silky-smooth finish

Price per person. 385 kr.

YUUGA

PETIT CHENIN BLANC, KEN FORRESTER, STELLENBOSCH, SOUTH AFRICA
Fresh, fruity Chenin Blanc with notes of apple, pear, tropical fruit and citrus. Crisp, lively and refreshing with a clean finish

ALBARIÑO, ADEGAS TERRA DE ASOREI, RÍAS BAIXAS, SPAIN
Fresh and aromatic with notes of peach, citrus, green apple and white flowers. Elegant, mineral and wellbalanced with a crisp, refreshing finish

PINOT NOIR, HAHN SLH ESTATE, CALIFORNIA, USA
A full-bodied Pinot Noir that is juicy, elegant and balanced by natural acidity with dark cherry flavors

YUZU SAKE, HEIWA SHUZO, JAPAN
A refreshing blend of pure and sour yuzu juice based on sake

Price per person. 449 kr.

NON'ARUKŌRU

VIRGIN SHOJITO
Fresh mint & citrus stirred with crushed ice. Available in several varieties: Rhubarb, raspberry or ginger

YUZU LEMONADE
Japanese yuzu with apple juice, honey & citrus

MORI HIKARI
Everleaf Forest (0%), chamomile cold brew, lemon & sparkling water

Price per person. 185 kr.

ANYTHING MISSING FROM YOUR MENU?

Black Cod instead? Simply pay the difference
- Upgrades will be applied to the entire group

HOUSE ROLLS

Wagyu. Wagyu tartare with kizami wasabi, tsume & crispy kataifi

Aka Ebi. Spicy gochujang shrimp, avocado, snow peas, miso aïoli & sake-tamari marinated trout roe

Black Cod. Miso-marinated black cod with Jerusalem artichoke chips & pickled red onion

Spicy Beef. Seared beef fillet, cucumber, snow peas, pickled red onion, green chilli, spicy sauce, crunchy chilli & spring onion

Soft Shell. Soft shell crab, masago, chives, spicy sauce & tsume

Lobster Abokado. Yuzu mayonnaise lobster, avocado, cucumber, soya sesame, chives & coriander

STICKS

Gindara No Miso. Miso-marinated black cod

Wagyu Yaki. Japanese Wagyu beef from Kyushu

SASHIMI DELUXE

– We recommend one per three guests
Salmon, yellowfin tuna, yellowtail kingfish, lobster daikon roll, tamago ikura & shake ceviche

CAVIAR

Rossini Black Label [10 gr] 205 kr.

CHOOSE YOUR DRINKS

WELCOME COCKTAIL ON ARRIVAL

Yuzu Zoo or Elderflower Spritz. 125 kr.

ALCOHOL-FREE COCKTAIL

Mori Hikari. 79 kr.

SIGNATURE COCKTAIL UPGRADE

Price upon request

ASAHI

Bottle. 59 kr.

GLASS OF WINE

Chardonnay. 89 kr.

Cabernet Sauvignon/Merlot. 89 kr.

TEA OR COFFEE

French press coffee. 30 kr.

Genmaicha Green Tea, pot. 49 kr.

WATER

Still or sparkling

Price per person. 25 kr.

Spoil yourself

NI – ALL INCLUSIVE DRINKS PACKAGE

House wine, beer, soda, still/sparkling water, tea/French press coffee.
Price per person. 399 kr.

ICHI – ALL INCLUSIVE DRINKS PACKAGE

Welcome drink on arrival, house wine, beer, soda, still/sparkling water, tea/French press coffee
Price per person. 499 kr.

ALL YOU CAN SIP – OPEN BAR FOR EXCLUSIVE HIRES

Beer, house wine, spirit+mixer (excluding premium spirits and cocktails), soda, still/sparkling water, tea/French press coffee

Price per person. 599 kr.

PREMIUM SAKE TRAY EXPERIENCE

Choose your sake & cup tray-style service
Price upon request

DOMO ARIGATO – SOMETHING TO END YOUR MEAL

Digestif of either Sake, Japanese Whisky, Negroni or Espresso Martini
Price upon request

ABOVE & BEYOND ADD-ONS FOR PRIVATE EVENTS



NEED A DJ?
Exclusive hires only.
Available in most restaurants for 2,5 hours
5.000 kr.

EXPERIENTIAL ADD-ONS
Japanese calligrapher
Sushi masterclass
Cocktail masterclass
Sake tasting
Whisky tasting
Live theatre food stations (sashimi / maki)
Price upon request





PRINT
Custom menus
Custom name place cards
Mini daruma place setting
Price upon request