DINE-IN NEW YEAR MENU 2026

The menu includes a glass of champagne or non-alcoholic sparkling sauvignon blanc

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BITES

Edamame. Grilled, supreme soy & soya sesame

Lobster Udon Bisque. Lobster bisque with gochujang, lobster, Udon noodles, sake-tamari marinated trout roe & daikon

Ebi Sando. Crispy sando with prawn, truffle, miso aïoli, Parmesan & chives

Hotate Carpaccio. Scallops with white soy & yuzu ponzu, black pepper, extra virgin olive & truffle oil, daikon & shiso

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

HOUSE ROLLS

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

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

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

NIGIRI

Wagyu Aburi & Caviar. Seared Japanese wagyu with miso aïoli & Rossini Caviar

Hiramasa Aburi. Seared yellowtail kingfish with yuzu koshō, shiso, tsume & tosazu gel

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

STICKS

Wagyu Yaki. Japanese Wagyu beef from Kyushu

Gindara No Miso. Miso-marinated black cod

DESSERTS

Gateau Marcel. Dark chocolate cake topped with raspberries

White Chocolate Mousse. With passionfruit sauce & mango

Per person 1.099 kr.

STICKS | N | SUSHI