

NEW YEAR'S MENU 2025

BITES

Edamame Beans. Grilled
with supreme soy & soya sesame

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

Ebi Sando. Crispy mini sandwich with shrimps,
Rød Krystal cheese & chives

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

Kakiage. Jerusalem artichoke tempura
topped with wasabi crème & caviar

HOUSE ROLLS

Aka Ebi. Shrimp, spicy gochujang, avocado,
snow peas, miso aioli & trout roe

Lobster Abokado. Lobster, avocado, cucumber,
sesame, chives & coriander

Ebi Maguro. Tempura shrimp, tuna, spicy sauce
& masago roe

NIGIRI

Wagyu Aburi. Japanese Wagyu, shiitake,
soy & sesame rice croquette, miso aioli,
tsume glaze & kizami wasabi

Shake. Salmon

Hiramasa Yaki. Seared yellowtail kingfish

STICKS

Wagyu Yaki. Japanese Wagyu from Kyushu

Gindara No Miso. Black cod & miso

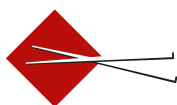
DESSERTS

Gateau Marcel. Dark chocolate cake
topped with raspberries

White Chocolate Mousse. With passionfruit sauce

Liquorice Crème. With liquorice sauce

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