

NEW YEAR'S MENU 2025

STARTERS

Soy Almonds.

Hotate Carpaccio. Cured scallops, white soy & yuzu ponzu, black pepper, extra virgin olive-truffle oil, with daikon & shiso cress.

Ikura Bites. Croustades with smoked salmon from Samsø, sake-tamari marinated trout roe & wasabi crème.

Lobster Bisque. Lobster bisque with gochujang, Udon-noodles, miso-marinated black cod & daikon cress.

Ebi Sando. Crispy mini sandwich with shrimp & truffle, topped with parmesan & chives.

TEMAKI SETTO

Salmon with miso. Soy marinated salmon with spicy miso, spring onion & sake-tamari marinated trout roe.

Lobster with yuzu. Lobster with yuzu kosho-mayonnaise, chives & yuzu tobiko.

Both served with crisp nori seaweed and sushi rice.

DESSERT

Gateau Marcel. Chocolate cake topped with raspberries.

White chocolate mousse. With passion fruit sauce.

Liquorice crème. With liquorice sauce.

Kr. 995 – for two people



STICKS | N | SUSHI