

**SNACKS All dishes 95:-**

- EDAMAME  
Ginger, Garlic dressing
- CRISPY RICE SPICY TUNA 2pcs  
Spicy tuna, Tobiko roe, Jalpeño
- CRISPY RICE AVOCADO 2pcs  
Yuzu, Shizo
- PORK BELLY BAO  
Crisp salad, Chili bean sauce, Pickled onion, Chili mayo
- MUSHROOM BAO  
Chili bean sauce, Pickled onion, Chili mayo

**IZAKAYA All dishes 125:-**

- SHRIMP TEMPURA  
Chili mayo, Candied Walnuts, Spring onion
- CAULIFLOWER TEMPURA  
Togarashi, Shizo vinaigrette
- WASABI TACO 2pcs  
Wasabi cream, Chili
- SALMON TACO 2pcs  
Jalpeño, Ponzu, Roe
- CRISPY CHICKEN  
Korean BBQ glaze

**BOWLS All dishes 175:-**

- DAKGANGJEONG  
Crispy chicken, Fried gari, Furikake
- HOT BOWL PORK  
Poached egg, Soy glaze, Green onion, Furikake

**ROBATA**

- GRILLED BEEF 255:-  
Miso mayo, Timut glaze, Togarashi
- GRILLED AGADASHI TOFU 215:-  
Ramson dressing, Timut glaze, Togarashi

**SIDES All dishes 35:-**

- JAPANESE KIMCHI  
Shizo, Cabbage
- RICE  
Browned butter, Marcona almonds
- CHILI MAYO

**SUSHI & SASHIMI**

- SUSHI MORIAWASE 165:- /215:-  
Chef's Choice 9/12pcs
- SASHIMI MORIAWASE 185:- /235:-  
Chef's Choice 9/12pcs
- MAKI
- CRISPY TEMPURA ROLL 255:-  
Chili mayo, Tobiko roe, Chives, Spicy tuna
- SALMON ROLL 225:-  
Cucumber, Chili mayo, Pickled red onion, Trout roe, Wasabi, Spring onion
- MUSHROOM ROLL 215:-  
Grilled portobello, Parmesan, Ramson mayo

SUSHI COLLECTION 2 OR 4 PERSONS 695:-/ 1385:-  
Nigiri  
Maki  
Sashimi

**DESSERT**

- CHOCOLATE DOOM 165:-  
Vanilla ice cream, Candied hazelnuts, Miso caramel
- MOCHI 1 pcs 55:-
- SORBET / ICE CREAM 55:-  
Chefs Choice

KIDS MENU for Children up to 12 yr  
CRISPY CHICKEN BOWL 115:-  
Miso mayo, Rice  
SALMON NIGIRI 8pcs 145:-

**OMAKASE 595:-**

- EDAMAME
- SUSHI MORIAWASE  
-
- SHRIMP TEMPURA  
Candied walnuts, Chili majo
- CRISPY RICE  
Spicy tuna, jalapeno
- SALMON TACO  
Jalapeno ponzu, roe
- GRILLED BEEF  
Miso mayo, Timut glaze, Togarashi
- RICE  
Browned butter, Marcona almonds

**OMAKASE VEG 595:-**

- EDAMAME
- SUSHI MORIAWASE  
-
- BRCCOLI TEMPURA  
Togarashi, Shizo vinaigrette
- CRISPY RICE  
Avocado, yuzu
- WASABI TACO  
Wasabi cream, Chili
- AGEDASHI TOFU  
Ramson dressing, Timut glaze, Togarashi
- RICE  
Browned butter, Marcona almonds

**Guest favorites**

CRISPY TEMPURA ROLL 255:-  
Chili mayo, Tobiko roe, chives, Spicy tuna

Sake is a rice brew that has been made in Japan since the 21st century where rice, sweet rice, yeast and water are the only ingredients.

Depending on which of the 107 types of rice you use, how much you polish your rice, which yeast and water you include in the brewing process, the final product will obviously be different.

**SAKÉ**

- SPARKLING SAKÉ 25:-/cl 450:-/bottle
- JUNMAI GINJO 30:-/cl 920:-/bottle
- DAIGINJO 37:-/cl 1250:-/bottle
- TARU SAKÉ 38:-/cl 1350:-/bottle
- UMESHU 40:-/cl  
Sweet plum sake

**SPIRITS**

- WHISKEY KR/CL
- OBAN 14yo 35:-
- MACALLAN Double cask 12yo 36:-
- THE KURAYOSHI 8yo 37:-
- HATOZAKI pure malt 43:-
- YAMAZAKURA 54:-
- CALVADOS
- BOULARD PAYS D'AUGE VSOP 32:-
- RUM
- DIPLOMATICO reserve 12yo 32:-
- DON PAPA sherry cask 58:-
- DON PAPA rye aged rum 60:-
- DON PAPA port cask 64:-
- COGNAC
- GRÖNSTEDTS VS 29:- 29:-
- HENNESSY XO 75:- 75:-
- TEQUILA
- 1800 REPOSADO 34:- 34:-
- DON JULIO 1942 98:- 98:-



Allergies? Talk to a waiter!

# 火 K A S A I

Since 2016, we have worked hard to create an atmosphere where Japanese fusion meets exclusivity. Where our guests desire and anticipation, are just as important, as quality and really good food.

In the menu you will find three kitchens where we mix Japanese barbecue, Izakaya and sushi with creative interpretations of Japanese cuisine. The idea is that you share small dishes, three is a good start.

## COCKTAILS All cocktails 166:-

**EVEN COOLER**  
Don Papa Baroko, Litchi, Passionfruit

**KYOTO COOLER**  
Hernö, Cucumber, Kron Mint, Red bull organic ginger beer

**SPICY MARGARITA**  
1800 reposado, Mezcal, Habanero

**PLUM SOUR**  
Woodford, White chocolate, Umeshu, Egg white

**KASAI SPRITZ**  
Aperol, fire water bitters,  
Watermelon, Thomas Henry pink grape

## MOCKTAILS All mocktails 75:-

**PASSION & MINT**  
Passion fruit, Mint, Lime, Sugar, Soda

**FRESH GINGER LEMONADE**  
Ginger, Lemon, Sugar, Soda

## BEER

TAP

HEINEKEN 72:-  
5,0%, Lager, Holland

ASAHI 88:-  
5,2%, Lager, Japan

BOTTLE

HEINEKEN 72:-  
5,0%, 33cl, Lager, Holland

SAPPORO 80:-  
4,7%, 33cl, Lager, Japan

SITTING BULLDOG IPA 88:-  
6,4%, 33cl, Ale, Sweden

ASAHI 88:-  
5,2%, 33cl, Lager, Japan

BRISKA ÄPPLÉ/ANANAS 72:-  
4,5%, 33cl, Cider, Sweden

## NON ALCOHOLIC

LIVLI KOMBUCHA 65:-  
Locally produced

SPARKLING TEA 88:-/350:-  
Locally produced  
alternative to sparkling wine

SOFT DRINKS 45:-  
Coca Cola, Fanta, Sprite,  
Coca Cola Zero

HEINEKEN 55:-  
0,0%, 33cl, Lager, Holland

## SPARKLING WINE

CODORNIU ECOLOGICA BRUT 115:-/545:-  
Cava, Spain

MOËT & CHANDON BRUT 175:-/950:-  
Champagne, France

VEUVE CLIQUOT BRUT 185:-/995:-  
Champagne, France

RUIPART BLANC DE BLANCS 1225:-  
Champagne, France

DOM PERIGNON 3295:-  
2012, Champagne, France

DOM PÉRIGNON LUMINOUS 3300:-  
Champagne, France

DOM PÉRIGNON 1,5L 7525:-  
Champagne, France

KRUG GRAND CUVÉE 3145:-  
Champagne, France

LOUIS ROEDERER CRISTAL 3900:-  
Champagne, France

## WHITE WINE

DA LUCA 115:-/545:-  
Pino Grigio, Italy

CLOUDY BAY 165:-/715:-  
2022, Sauvignon Blanc, New Zealand

THE GRAPE COLLECTIVE 139:-/625:-  
2022, Riesling, Rheingau, Germany

MAISON DES HÂTES 165:-/715:-  
2021, Chardonnay, Chablis, France

MÂCON LA ROCHE-VINEUSE 175:-/815:-  
2022, Chardonnay, France

KELLERBERG SMARAGD 1645:-  
2016, Riesling, Wachau, Austria

MAGIC MOUNTAIN 695:-  
2022, Riesling, Germany

## RED WINE

DA LUCA 115:-/545:-  
Nero D'Avola, Italy

LES DAUPHIN 145:-/595:-  
2019, Côtes du Rhône, France

HENRI DE VILLAMONT, PRESTIGE 155:-/695:-  
2021, Pinot Noir, Bourgogne, France

TERRAZAS DE LOS ANDES 165:-/715:-  
2021, Malbec, Argentina

BODEGAS NUMANTHIA 795:-  
2017, Toro, Spain

CHATEAUNEUF DU PAPE 1295:-  
2017, France

BRUNO CLAIR, FIXIN 1845:-  
2021, Bourgogne  
Pinot Noir, France

ECHÉZEUX GRAND CRU 3200:-  
2013, Pinot noir, Bourgogne, France

VINCENT GIRARDIN VOLNAY 3795:-  
2017, 1er Cru Les Santenots,  
Pinot Noir, France

## ROSÉ WINE

MONTECAMPO 115:-/545:-  
Rosato, Italy

PEYRASSOL CUVÉE DES COMMANDEURS 165:-/715:-  
2021, France

