

火災 K A S A I  
N Y Å R  
S T O C K H O L M



### Nigiri

Wagyu, hamachi, lax

### Oyster

Jalapeño, kokos, finger lime

### Crispy Hamachi Caviar

Hamachi, caviar, silverlök

### Lobster Taco

Hummer, yuzu, gyoza

### Tuna Tataki

Gurka, furikake, senap

### Grill Wagyu

Ris, marconamandel & brynt smör

### White Chocolate and Yuzu

Vit chokladbavaroise, rostad vit choklad, hallon

### Pris

Tidig sittning 995 // Sen sittning 1195 // Dinner Club 1195



## Vinpaket

550 SEK

NV Veuve Clicquot Brut  
Champagne, Frankrike

2022 The Grape Collective  
Tyskland, Rheingau, riesling

2021 Henri De Villamont, Prestige  
Frankrike, Bourgogne, pinot noir

Ninki-Ichi yuzu sake  
Söt yuzusaké

火災 K A S A I  
NEW YEARS EVE  
S T O C K H O L M



**Nigiri**

Wagyu, hamachi, salmon

**Oyster**

Jalapeño, coconut, finger lime

**Crispy Hamachi Caviar**

Hamachi, caviar, silver onion

**Lobster Taco**

Lobster, yuzu, gyoza

**Tuna Tataki**

Cucumber, furikake, mustard

**Grill Wagyu**

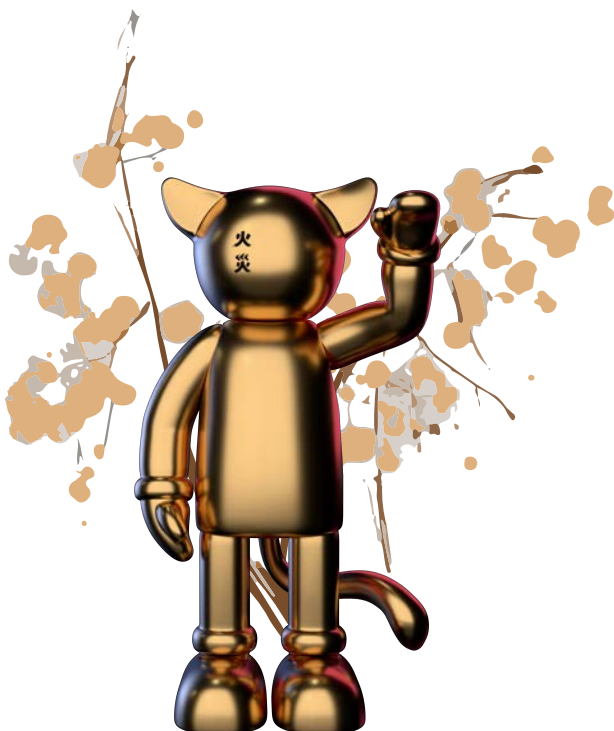
Rice, marcona almonds & browned butter

**White Chocolate and Yuzu**

White chocolate bavaroise, roasted white chocolate, raspberry

**Price**

Early seating 995 // Late seating 1195 // Dinner Club 1195



**Winepackage**

550 SEK

NV Veuve Clicquot Brut  
Champagne, France

2022 The Grape Collective  
Germany, Rheingau, riesling

2021 Henri De Villamont, Prestige  
France, Bourgogne, pinot noir

Ninki-Ichi yuzu sake  
Sweet yuzusaké