

O M A K A S E  
 EDAMAME 795:-  
 SUSHI MORIAWASE  
 -  
 SHRIMP TEMPURA  
 Candied walnuts, chili majo  
 CRISPY RICE  
 Spicy tuna, jalapeno  
 SALMON TACO  
 Jalapeno ponzu, roe  
 GRILLED ANGUS  
 Yuzu kusho, ramson  
 RICE  
 Browned butter, Marcona almonds

O M A K A S E  
 EDAMAME 795:-  
 SUSHI MORIAWASE  
 -  
 BRCCOLI TEMPURA  
 Togarashi, Shizo vinaigrette  
 CRISPY RICE  
 Avocado, yuzu  
 WASABI TACO  
 Roasted mushrooms, chili  
 AGEDASHI TOFU  
 Cabbage salad, chilibeans  
 RICE  
 Browned butter, Marcona almonds

I Z A K A Y A  
 EDAMAME 75:-  
 Ginger and garlic dressing  
 CRISPY RICE SPICY TUNA 3pcs 175:-  
 Spicy tuna, Tobiko roe, Jalpeño  
 CRISPY RICE AVOCADO 3pcs 175:-  
 Yuzu  
 SHRIMP TEMPURA 180:-  
 Chili mayo, Candied Walnuts,  
 Spring onion  
 TEMPURA BELLAVERDE BROCCOLI 180:-  
 Togarashi, Shizo vinaigrette  
 SALMON TACO 185:-  
 Wasabi ponzu, trout roe, spring onion  
 WASABI TACO 185:-  
 Wasabi cream, roasted mushroom, chili

PORK BELLY BAO 105:-  
 Crisp salad, Chili bean sauce,  
 Pickled onion, Chili mayo  
 MUSHROOM BAO 105:-  
 Crisp salad, Chili bean sauce,  
 Pickled onion, Chili mayo  
 CRISPY SHRIMP 145:-  
 Soy glaze, grana pandano, Garlic  
 CRISPY CHICKEN 145:-  
 Korean BBQ glaze

SNACKS COLLECTION 1395:-  
 8 Crispy rice  
 4 Bao  
 8 Shrimp tempura  
 4 Salmon taco

R O B A T A  
 GRILLED ANGUS 335:-  
 Ramson, yuzu kusho  
 GRILLED AGADASHI TOFU, 280:-  
 Ramson dressing, sugar snap, sallad  
 S I D E S  
 JAPANESE KIMCHI 65:-  
 Shizo, Cabbage  
 RICE 55:-  
 Browned butter, Marcona almonds  
 CUCUMBER SALLAD 65:-  
 Salt, risvinäger, mirin, soya,  
 sesame  
 CHILI MAYO 55:-

S U S H I  
 SUSHI MORIAWASE 265/325:-  
 Chef's Choice 9/12pcs  
 SASHIMI MORIAWASE 275/355:-  
 Chef's Choice 9/12pcs  
 &  
 MAKI  
 S A S H I M I  
 CRISPY TEMPURA ROLL 285:-  
 Chili mayo, Tobiko roe, chives,  
 Spicy tuna  
 SALMON ROLL 230:-  
 Cucumber, pickled red onion, chili  
 mayo, trout roe, wasabi, spring  
 onion  
 MUSHROOM ROLL 230:-  
 Grilled portobello, ramson mayo,  
 parmesan

SUSHI COLLECTION 1395:-  
 16pcs Nigiri  
 16pcs Maki  
 16pcs Sashimi

D E S S E R T  
 CHOCOLATE DOOM 165:-  
 Vanilla ice cream, Candied  
 hazelnuts, Miso caramel  
 MOCHIS 1 pcs 55:-  
 SORBET / ICE CREAM 85:-  
 Chefs Choice

KIDS MENU for Children up to 12 yr  
 CRISPY CHICKEN BOWL 120:-  
 Miso mayo, rice  
 SALMON NIGIRI 8pcs 160:-

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.

S A K É  
 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

S P I R I T S  
 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 10yo 34:-  
 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:-

Guest favorites 285:-  
 CRISPY TEMPURA ROLL  
 Chili mayo, Tobiko roe, chives,  
 Spicy tuna

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.

## TERRACE

C O C K T A I L S	EVEN COOLER Don Papa Baroko, Litchi, Passionfruit	166:-
	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	
	FROZEN TROPICAL TSUNAMI Bacardi, Mango, Coconut, Lemon, sugar, Chili	
	FROZEN KYURO Bacardi, Melon, Cucumber	
	SPRITZ	145:-/695:-
	KASAI SPRITZ Aperol, fire water bitters, Watermelon, Thomas Henry pink grape	
	CAMPARI SPRITZ Campari, Cava, Soda	
	SARI ROSA SPRITZ Sari rosa, Cava, Soda	
	SANGRIA	695:-
	CAVA Tropical fruits, cava	
	RED WINE Red berries	

B E E R	TAP HEINEKEN 5,0%, Lager, Holland	88:-
	SITTING BULLDOG IPA 6,4%, Ale, Sweden	95:-
	BOTTLE HEINEKEN 5,0%, 33cl, Lager, Holland	82:-
	SAPPORO 4,7%, 33cl, Lager, Japan	88:-
	ASAHI 5,2%, 33cl, Lager, Japan	92:-
	BRISKA ÄPPLÉ/ANANAS 4,5%, 33cl, Cider, Sweden	82:-
	LA CIDRAIE 4%, 33cl, Cider, France	82:-
N O N	LIVLI KOMBUCHA Locally produced	65:-
	SPARKLING TEA Locally produced alternative to sparkling wine	88:-/350:-
A L C O H O L I C	SOFT DRINKS Coca Cola, Fanta, Sprite, Coca Cola Zero	45:-
	HEINEKEN 0,0%, 33cl, Lager, Holland	55:-

S P A R K L I N G	LOS MONTEROS CAVA BRUT Valencia, Spain	120:-/590:-
	MOËT & CHANDON BRUT Champagne, France	175:-/950:-
	VEUVE CLIQUOT BRUT Champagne, France	185:-/995:-
	DOM PERIGNON 2012, Champagne, France	3295:-
	MOËT & CHANDON BRUT 3L Champagne, France	5995:-
W I N E	DOM PÉRIGNON LUMINOUS Champagne, France	3300:-
	DOM PÉRIGNON 1,5L Champagne, France	7525:-
	DOM PÉRIGNON LUMINOUS 1,5L Champagne, France	8495:-
	KRUG GRAND CUVÉE Champagne, France	3145:-
	RUINART BLANC DE BLANCS Champagne, France	1225:-
	LOUIS ROEDERER CRISTAL Champagne, France	3900:-
W I N E	WHITE WINE DA LUCA Pino Grigio, Italy	130:-/530:-
	CLOUDY BAY 2022, Sauvignon Blanc, New Zealand	165:-/715:-
	MAGIC MOUNTAIN 2022, Riesling, Germany	168:-/705:-
	GOBELSBURG 2022, Riesling, Austria	170:-/725:-
	MAISON DES HÂTES 2021, Chardonnay, Chablis, France	170:-/725:-
	MÂCON LA ROCHE-VINEUSE 2022, Chardonnay, France	175:-/815:-
	KELLERBERG SMARAGD 2016, Riesling, Wachau, Österreich	1645:-
	WILLIAM FEVRE 1,5L MGN 2015, Chardonnay, Chablis, France	1945:-
	VINCENT GIRARDIN 2018, Puligny-Montrachet, Chardonnay, France	3345:-

W I N E	ORANGE CLEMENTINE 2022, Pinot Gris, Australia	130:-/520:-
	RED WINE DA LUCA Nero D'Avola, Italy	130:-/530:-
	LES DAUPHIN 2019, Côtes du Rhône, France	145:-/595:-
	MUD HOUSE 2021, Pinot Noir, New Zealand	165:-/715:-
	TERRAZAS DE LOS ANDES 2021, Malbec, Argentina	165:-/715:-
	BODEGAS NUMANTHIA 2017, Toro, Spain	795:-
	CHATEAUNEUF DU PAPE 2017, France	1295:-
	FONTANAFREDDA 2016, Barolo, Italy	1495:-
	VINCENT GIRARDIN POMMARD 2014, Les Vieilles Vignes, Pinot Noir, France	1845:-
	ECHÉZEAUX GRAND CRU 2013, Pinot noir, Bourgogne, France	3200:-
	VINCENT GIRARDIN VOLNAY 2017, 1er Cru Les Santenots, Pinot Noir, France	3795:-
	ROSÉ WINE MONTECAMPO Rosato, Italy	130:-/530:-
	PEYRASSOL CUVÉE DES COMMANDEURS 2021, France	165:-/715:-

