

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

V E G  
 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.

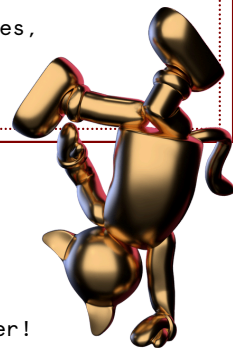
S A K É  
 SPARKLING SAKÉ 25:-/cl 450:-/bottle  
 JUNMAI GINJO 30:-/cl 920:-/bottle  
 DAIGINJO 37:-/cl 1250:-/bottle  
 TARU SAKÉ 38:-/cl 1350:-/bottle  
 UMESHU 40:-/cl  
 Sweet plum sake

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.

C	EVEN COOLER	166:-
O	Don Papa Baroko, Litchi, Passionfruit	
C	KYOTO COOLER	
K	Hernö, Cucumber, Kron Mint, Red bull organic ginger beer	
T		
A	SPICY MARGARITA	
I	1800 reposado, Mezcal, Habanero	
L	PLUM SOUR	
S	Woodford, white chocolate, umeshu, egg white	
	SPRITZ	145:-
	KASAI SPRITZ	
	Aperol, fire water bitters, Watermelon, Thomas Henry pink grape	
	CAMPARI SPRITZ	
	Campari, Cava, Soda	
	SARI ROSA SPRITZ	
	Sari rosa, Cava, Soda	
	MOCKTAILS	85:-
	PASSION & MINT	
	Passion fruit, Mint, Lime, Sugar, Soda	
	FRESH GINGER LEMONADE	
	Ginger, Lemon, Sugar, Soda	

B	TAP	
E	HEINEKEN	88:-
E	5,0%, Lager, Holland	
R	SITTING BULLDOG IPA	95:-
	6,4%, Ale, Sweden	
	ASAHI	98:-
	5,2%, Lager, Japan	
	BOTTLE	
	HEINEKEN	82:-
	5,0%, 33cl, Lager, Holland	
	SAPPORO	88:-
	4,7%, 33cl, Lager, Japan	
	ASAHI	92:-
	5,2%, 33cl, Lager, Japan	
	BRISKA ÄPPLE/ANANAS	82:-
	4,5%, 33cl, Cider, Sweden	
	LA CIDRAIE	82:-
	4%, 33cl, Cider, France	
N	LIVLI KOMBUCHA	65:-
O	Locally produced	
N	SPARKLING TEA	88:-/350:-
	Locally produced alternative to sparkling wine	
A	SOFT DRINKS	45:-
L	Coca Cola, Fanta, Sprite, Coca Cola Zero	
C		
O	HEINEKEN	55:-
H	0,0%, 33cl, Lager, Holland	
O		
L		
I		
C		

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

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

