

LUNCH

appetizers

edamame (v) 7.00

steamed soy beans, sea salt

shishito pepper (v) 10.00

shishito pepper, sea salt

nasu dengaku (v) 11.00

miso glazed japanese eggplant

grilled seasonal fish 18.00

chef's selection fish and special sauce

yuzu tuna tartare 22.00

yuzu kosher tuna, avocado, sesame, scallions, rice cracker

shrimp ebi panko 15.00

fried crispy shrimp with panko, japanese style tartar sauce

karaage 13.00

japanese fried chicken

takoyaki 12.00

grilled octopus ball, bonito flakes, kewpie mayonnaise, takoyaki sauce

agedashi tofu 14.00

crispy tofu, japanese dashi broth, grated daikon radish, scallions

potato croquettes (v) 11.00

crispy mashed potatoes with panko, chef's special sauce

sushi & sashimi

mini sashimi 14.00

3 pieces (tuna, salmon or yellowtail)

sashimi platter 38.00

4 pcs salmon, 4 pcs tuna, 4 pcs yellowtail

unagi special roll 22.00

eel, shrimp tempura, tobiko, avocado, japanese cucumber, roasted sesame, hot kew pie mayo sauce

burrata avocado special roll 22.00

burrata, avocado, salmon, black tobiko, cucumber, crispy gobo, pesto sauce

vegan forest roll (v) 20.00

wakame seaweed salad, taken (avocado, greens, cucumber), crispy gobo, daikon radish

spicy devil tuna roll 22.00

shrimp tempura, spicy tuna, avocado, japanese cucumber, spicy chef's special sauce

nem's

japandi bistro

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salads

shrimp salad with remoulade 19.00

mixed herbs green salad, cherry, tomatoes, hand-peeled swedish shrimps, baked tomatoes, rye crouton, tarragon oil, swedish remoulade

grilled salmon salad 24.00

grilled salmon, mixed green, fingerling potato salad, rostad lök (crispy onion), pickled cucumber, quinoa

kale salad with roasted sesame dressing (vg) 16.00

quinoa, kale, fennel, grand smith apple, cranberries, edamame, avocado, pecan, roasted sesame dressing

hot miso mushroom bowl (v) 18.00

crimini mushroom, quinoa, 7 grains rice, red miso, sesame oil, scallions, cabbage, pickled carrot & daikon, avocado, edamame, cucumber, nori, chili oil, romaine

teriyaki tofu salad bowl (v) 18.00

teriyaki tofu, mixed green, red cabbage, cucumber, carrot, avocado sesame, scallions, 7 grains rice, daikon sprout

add ons: gruyere cheese +5 fontina cheese +5 goat cheese +5 roasted fingerling potatoes +5 gravlax +8 bacon +5.5 egg+3 fillet of salmon +14 tofu +9 chicken +7 avocado +4 salad +5 fruit salad +5 rye bread or sourdough +2 substitute gluten-free bread +2 (gf) bread & butter 2.50 nordic rye bread (2 pieces) +4

chirashi & soup

yukke tuna chirashi 23.00

tuna, yukked sauce (ginger, miso, soy sauce), avocado, shiso, house-made pickled ginger, crispy shallot, sesame, nori, sushi rice

spicy hamachi bowl 23.00

jalapeno, yellowtail, yuzu citrus sauce, house-made pickled daikon radish, shiso, tobiko, scallion, renkon chips (lotus root), sushi rice

miso soup 5.00

tofu, miso, scallion

teishoku sets

served with miso soup, two seasonal vegetables, dashi omelette, and tsukemono (house made pickles)

grilled seasonal fish 32.00

seven grain rice, spinach gomaae (sesame paste), nasu dengaku (miso glazed eggplant), dashimaki tamago (sweet omelette), tsukemono pickled

chicken seasonal chef choice 28.00

seven grain rice, spinach gomaae (sesame paste), nasu dengaku (miso glazed eggplant), dashimaki tamago (sweet omelette), tsukemono pickled

vegan tofu 28.00

seven grain rice, spinach gomaae (sesame paste), nasu dengaku (miso glazed eggplant), green salad, tsukemono pickled, vegan miso soup

sushi rice +5, 7 grains rice+ 6 miso soup +5 spicy mayonnaise +2 ginger +2, wasabi +2, tamari +1.50 tobiko +6 tamago +3 ponzu & grated radish +2

dessert

uji matcha affogato (v) 11.00

creme fraiche gelato, koicha cream, fresh strawberry

matcha anmitsu (v) 15.00

matcha gelato, yaki mochi (grilled mochi) cacao nibs, gf granola, adzuki red bean, strawberries

apple galette with fior di latte gelato 13.00

gelato 1 scoop (v) 7.00

choice: creme fraiche / matcha

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