



**NEW YEARS MENU
IN THE RESTAURANT**

NEW YEARS SET MENU

2 persons

SNACKS & STARTERS

2 PCS OF LANGOUSTINE ROLLS

Served with lobster crème.

1 x TEMPURA SALAD

Tempura shrimps with shellfish crème and spring onion. Topped with cress and spicy sesame. Can also be served vegan.

1 x CAVIAR, KARMA SELECTION

15g caviar. Served with rice senbei, avocado crème, spring onion and borage cress.

MENU

1 x DUET OF SALMON AND TRUFFLE

Salmon and truffle crème.
Topped with trout roe, spring onion and citrus soy.

1 x SCALLOP

Scallop with jalapeño marinade. Topped with vinaigrette of dehydrated tomato, pickled wasabi and spring onion, together with wasabi tobiko and borage cress.

1 x 1/1 SIZZLING LOBSTER

Flame grilled lobster.
Topped with yuzu marinade, trout roe and shiso.
Served with citrus soy.

2 x POACHED EGG

Topped with trout roe, fried potato, sweet shrimps, crunch, chives, teriyaki syrup and cress.

1 x JAPANESE STEAK

Entrecôte approx. 300g.

SUSHI

DOUGLAS MENU (32 pcs.)

2 x Salmon
2 x Tuna Tataki
2 x Flamegrilled scallop
2 x Flamegrilled salmon
2 x Gunkan wrapped in cucumber with salmon tartare
2 x Sweet Shrimp
2 x Tsukiji-marinated Yellowfin tuna
2 x Heroki Hosomaki with langoustine, umeboshi, sesame and shiso
4 x Karma Crunch
4 x Cloudy Rainbow
4 x Spicy Tuna
4 x Deluxe Sizzling
1 x Citrus soy

DESSERT

Petit fours
(White chocolate canalé with sweet miso, macarons of the day, macaroon cake with marzipan, ginger, palm sugar and salty peanuts. Served with cherry sauce.)

2 x Coffee/Tea



*The menu has more servings than shown on the picture.

998 DKK
per person

VEGAN NEW YEARS SET MENU

1 person

SNACKS

1 x AVOCADO AVOCADO

Avocado crème, avocado, wasabi tobiko, kombu, yuzu and shiso. Served with rice senbei.

MENU

1 x EDAMAME BEANS WITH VEGAN SRIRACHA BUTTER

Topped with spicy sesame and chives. Served with lemon and lime. Notify the waiter if you want without Sriracha-butter.

1 x JERUSALEM ARTICHOKE

Fermented and fried Jerusalem artichokes with truffle crème, crunch and chives. Topped with fresh truffle.

1 x MUSHROOM CONSOMME

Mushroom consommé made from mushrooms, kombu and spring onion. Served with seaweed salad.

SUSHI

VEGAN MENU (16 pcs.)

- 1 x Avocado
- 1 x Tempura tofu
- 1 x Gunkan wrapped in nori with dehydrated tomato
- 1 x Fermented Jerusalem Artichoke
- 4 x Vegan Crispy Crunch
- 4 x Forrest Bite
- 4 x Avocado Crunch
- 1 x Goma crème
- 1 x Citrus soja

538 DKK
per person



KIDS MENU

1 person

SUSHI (12 pcs)

4 x Hosomaki with salmon
4 x Hosomaki with avocado
4 x Tempura Roll
1 x Rice

118 DKK
per person



EXTRAS

EDAMAME BEANS WITH VEGAN SRIRACHA BUTTER 62 DKK
Topped with spicy sesame and chives.

CAVIAR 50G. (NEW YEARS OFFER) 358 DKK

KARMA CRUNCH 8 PCS. 160 DKK

SEAWEED SALAD 68 DKK
A mix of seaweed, cucumber, spring onion and radish. Topped with sesame, crispy kataifi and jalapeño marinade.

POACHED EGG 82 DKK
Topped with trout roe, fried potato, sweet shrimps, crunch, chives, teriyaki syrup and cress.

CRISPY SALMON SALAD 98 DKK
Tempura shrimps topped with flame grilled salmon, radish salad, trout roe, teriyaki syrup, spicy sesame and spring onion.

DUET OF SALMON AND TRUFFLE 140 DKK
Salmon and truffle crème.
Topped with trout roe, spring onion and citrus soy.

SCALLOP SASHIMI 140 DKK
Scallop with jalapeño marinade. Topped with vinaigrette of dehydrated tomato, pickled wasabi and spring onion, together with wasabi tobiko and borage cress.

TUNA TARTARE 140 DKK
Tuna tartare with daikon, wasabi crème and wasabi tobiko.
Topped with chives and crunch.

TRUFFLE CARPACCIO WITH LANGOUSTINE 188 DKK
With truffle crème, crème made from shitake mushrooms, pickled wasabi, crunch, cress, teriyaki syrup and citrus soy.

DESSERT & COFFEE 138 DKK
(White chocolate canalé with sweet miso, macarons of the day, macaroon cake with marzipan, ginger, palm sugar and salty peanuts -served with cherry sauce, Crispy Chewy Fuji Chunks - caramel, crunch, chocolate and dehydrated coconut)

