

likører & vin

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| mei kuei lu chiew – rosenvin fra tianjin – kraftig (54%) 4ml | 55dkr |
| mei kuei lu chiew 2 - hirsevin fra tiajin – kraftig (54%)4ml | 55dkr |
| suntory cherry blossom – likør på sakura blomster | 60dkr |
| purato – hvid/rose/rød – øko vin fra sicilien | 55/300 |
| mari / vincocktail Vine elderflower & mate | 50dkr |

yellow wine

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| la fagou le guishu demi sec – made with rice – dry | 60dkr |
| la fagou le guishu sec – made with rice – sweet | 60dkr |

Sake

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| sayuri nigori junmai (12.5alc)– coarse filtered polished sake – mild, creamy and winelike | 65/300 |
| hakutsuru excelent junmai (15alc) – polished sake - hint of fresh steamed rice – fresh alcohol aroma | 60/295 |
| kizakura ginjo nama chozo (14.5alc) – single pasteurized – aged sake - hint of fresh melon and fruits | 60/295 |
| hitachino junmai ginjo usu nigori (300ml) unpasteurized – unfiltered – natural carborated – highly drinkable | 165- |
| choya (15alc) – straight forward everyday sake – mild can be served hot | 60/275 |

Umeshu

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| Choya umeshu – (Osaka) – plum wine sweet and refreshing | 65dkr |
| choya kishum (Osaka) – strong – hint of herbs | 70dkr |
| choya silver red (Osaka) – umeshu & red wine | 60dkr |

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| høker bajer – skive | 35dkr |
| kitachino white ale – japan – orange peel | 65dkr |
| kitachino anbai ale – japan – lightly sour beer (ume blommer) | 65dkr |
| kitachino red rice ale – japan – fermenteret røde ris - | 65dkr |
| kitachino ginger ale – japan – ale m. ginger saft | 65dkr |
| asahi super dry -japan | 40dkr |

Cocktails

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| Jasmin – sake – lichi – kinesisk umeshu | 70dkr |
| Claire – mandarin likør – yuzu – tonic | 70dkr |
| Akvilde – ”nim jium” sirup – rhum – tonic | 70dkr |
| rytme pede – kombucca – rhum – ginger ale | 70dkr |
| ferment – agurk – mynte – sake | 70dkr |
| antonia – rhum – kokos – aloe vera | 70dkr |
| marie – gin – tonic – yuzu | 70dkr |
| ollin – fàn – mint – umeshu | 70dkr |

sodavand

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| sodavand spørg efter udvalg /ask for choices | 30dkr |
| isvand pr. flaske | 10dkr |

virgin drinks

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| ferment´s kombucca – fermenteret te | 45dr |
| fàn – fermenteret ris drik | 40dkr |
| virgin ferment – agurk – mynte – yuzu | 45dkr |
| sort of NAM – kombucca – lychee – æble | 45dkr |

kaffe & te

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| espresso | 30dkr |
| berry pomp (p&t) – caffeine free – organic berries | 38dkr |
| mighty green (p&t) – premium sencha green | 38dkr |
| green panda (p&t) – green – black – bamboo – rich | 48dkr |
| keemum black – fragrant & rich | 48dkr |
| shi feng longjin – green – shifeng mountain – nutty & floral | 58dkr |
| yellow tea – rich – extremely rare | 58dkr |
| red phoenix – olong from wudong | 58dkr |
| ying hong no9. – wild tea – hint of grapes and fruit | 48dkr |
| rose jasmin pearl – green tea - jasmin | 48dkr |
| sweet olive – sweet floral tea | 48dkr |
| camomilie anhui – fruity – add sugar | 48dkr |
| damascene rose – sweet and honey like | 48dkr |
| xin yang mao jian – nutty – hint of peas and rice cake | 58dkr |
| uji matcha (48c) – green powder tea – slightly bitter | 58dkr |
| tie guang yin lan yun – rich long lasting aroma | 58dkr |
| lapsang soudong – black tea – strong – (jin juan mei) | 68dkr |
| shui jin gui – olong rich & fragrant | 58dkr |
| phoenix jin yu lan – full bodied – malty hints | 58dkr |
| puer | |
| puer bulong wang 2007 | 88dkr |
| strong body – roasty flavor | |
| puer loa ban zhang 2006 | 88dkr |
| raw honey and vegetal flavor | |
| puer xiangung golden tips ripe 2 | 88dkr |
| ripe tea – like raw chocolaite | |

Snacks

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| tusinde års æg. sushi gari - <i>Century Egg. sushi gari</i> | 40dkr |
| kimchee. springløg. Koriander - <i>kimchee. Scallion. Coriander</i> | 40dkr |
| saltede blommer – salted plums | 25dk |

til at dele eller spise alene / to be shared or not to be shared.

dumpling (*)

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| gyoza – svinekød – kål – ponzu sauce <i>gyoza – pork – cabbage – ponzu sauce</i> | 70dkr |
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reje(*)

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| reje kager – sesam – ris papir – sriracha sauce prawn cake – sesame – rice paper – sriracha sauce | 70dkr |
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okse

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| kinesisk pandekage med grønne løg - stegt okse – chili – kimchi – agurk – koriander – hoisin – chili mayo chinese green onion pancake – fried beef – chili – kimchi – cucumber – coriander – hoisin – chili mayo | 70dkr |
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dessert (***) /spørg / ask

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| 3retter 230dkr (*+*+**(+**)) 5+ retter 300dkr (tasting/ferment bestemmer) Nudler til max og andre små maver 50dkr | 70dkr |
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All meats are organic or freerange.

nudler / noodles

ramen (**)

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| nudler nul kemi – grønt – æg – tang – bouillon – shihimi <i>noodle no chemistry – veegt- egg – seaweed – bouillon – shihimi</i> | 115dkr |
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vælg mellem,/ choose between

- braiseret svin/ braised pork
- kylling/chicken
- tofu & svampe / tofu mushroom (vegetarian option on request)

special ramen (**)

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| nudler nul kemi – grønt – æg – tang – bouillon – shihimi <i>noodle no chemistry – veegt- egg – seaweed – bouillon – shihimi</i> | 115dkr |
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- kylling legeret med kimchi tare / chicken with kimchi tara
- kokos – yuzu – svampe / coconut – yuzu - mushroom

mixian (**)

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| risnudler – yuzu – ingefær – kokos – grønt – koriander – mynte <i>ricenoodle – yuzu – ginger – coconut – veegt – coriander – mint</i> | 115dkr |
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vælg mellem / choose between

- kylling /chicken
- svampe - tofu / mushroom/tofu (vegetarian possible)

dan dan noodle (**)

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| hakket oksekød - shezuan peber – kinesisk bbq sauce – chilies <i>beef - shezuan pepper – Chinese bbq sauce – pork – chilies</i> | 115dkr |
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haka style beef noodle soup (**)

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| spids kommen – braiseret okse – fermenteret daikon – peber – chili <i>cumin – braised beef – fermented daikon – peber - chilies</i> | 115dkr |
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at ferment, everything we do, is only based on asian foods. We are not a

authentic chienne or japanese restaurant.

we "find inspirations in everything" as sir paul smith would say.

We cook the food **we like to eat**. We serve the drinks and beers that we like to drink. We listen to the music we like to hear. We do not follow trends.

We do have public wifi, but the passkey is very long, you are welcome to have it.

We do however suggest that you instead sit down, enjoy the food, and **talk together**. Who knows the guest next to you might have something interesting to say. and then check that **instagram** feed when youre at home.