

at ferment, everything we do, is only based on asian foods.

We are not a **authentic** chinese 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.

likører & vin

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

Umeshu

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
Umeshu (kina) – less sweet	60dkr
Umeshu gold edition (Osaka)- gold flakes	90dkr
Choya Yuzu (Osaka) - citrus fruit liqueur	75dkr

øl

høker bajer – skive	35dkr
hitachino white ale – japan – wheat beer	65dkr
asahi super dry -japan	40dkr
Tsingtao – kina	40dkr

Cocktails

Jasmin – sake – lichi – 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

sodavand spørg efter udvalg /ask for choices	35dkr
isvand pr. flaske	10dkr

moktails

ferment’s kombucca – fermenteret te	45dkr
fàn – fermenteret ris drik	45dkr
virgin ferment – agurk – mynte – yuzu	45dkr
sort of NAM – kombucca – lychee – æble	45dkr
lemonade – yuzu – estragon – brusende vand	45dkr

Sake

sayuri nigori junmai (12.5alc) coarse filtered polished sake – mild, creamy and winelike – sweet	65/300-
hakutsuru junmai ginjo (15alc) polished sake - hint of fresh steamed rice – fresh alcohol aroma - classic	60/295-
kizakura ginjo nama chozo (14.5alc) single pasteurized - hint of fresh melon and fruits	60/295-
mabroshi junmai daiginjo (15alc) highly polished - rich viscosity – hint of fresh steamed rice - complex	75/350-
masumi karakuchi gold lightly polished – aged and stored for extra complexity	60/295-
hitachino junmai ginjo usu nigori (300ml) unpasteurized – unfiltered – natural carbonated – highly drinkable	165-
SAKE flight (3 forskellige glas)	150-
Dasai flight	400-

kaffe

espresso/americano 30dkr

tea

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 - strong body – roasty flavor 88dkr
puer loa ban zhang 2006 - raw honey and vegetal flavor 88dkr
puer xiangung golden tips ripe 2 ripe tea – like raw chocolaite 88dkr

TEA FLIGHT

Tasting af te til 3 retters menu 90-

Tasting af te til tasting menu 110-

3retter 230dkr

tasting menu 300-

Snacks

tusinde års æg. sushi gari - *Century Egg. sushi gari* 40dk
kimchee. springløg. Koriander - *kimchee. Scallion. Coriander* 40dkr

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

dumpling

gyoza – svinekød – kål – ponzu sauce 75dkr
gyoza – pork – cabbage – ponzu sauce

Daikon (vegetar)

Daikon – svampe – tofu – julienne grønt – sort peber blommesauce 75dkr
daikon – mushrooms – tofu – julienne vegt. -black peber plum sauce

Blæksprutte

blæksprutte – panchetta – panko – mema 75dkr
cuttlefish – panchetta – panko – mema

nudler / noodles

ramen

nudler nul kemi – grønt – æg – tang – bouillon – shihimi 115dkr
noodle no chemistry – vejt- egg – seaweed – bouillon – shihimi
vælg mellem,/ choose between

- braiseret svin/ braised pork
- kylling/chicken
- tofu & svampe / tofu mushroom (vegetarian option on request)
- kylling legeret med kimchi tare / chicken with kimchi tara
- kuriimi – kylling – flødeskum – schihimi

mixian

risnudler – yuzu – ingefær – kokos – grønt – koriander – mynte 115dkr
ricenoodle – yuzu – ginger – coconut – vejt – coriander – mint
vælg mellem / choose between

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

dan dan noodle

hakket oksekød - shezuan peber – kinesisk bbq sauce – chilies 115dkr
beef - shezuan pepper – Chinese bbq sauce – pork – chilies

Alt kød er økologisk eller friland / All meats are organic or freerange.

Dessert

æble wontons – sake & umeshu sabayonne – puf sucker 70dkr
apple wontons – sake & umeshu sabayonne – fizzy sugar

hvid chokolade & espresso mousse – citrus frugt 70dkr
white chocolaite mousse espresso & citrus fruits

Nudler til max og andre små maver 50dkr