

Ferment.

Snacks 40-

Tusinde års æg – syltet ingefær
ristede mandler – salt – schihimi
kimchee

forret. 65-

Havsnegle. "florians chili" sesam. Springløg. Coriander
Blæksprutte. Yuzu ponzu. Syltede rødøløg
Asparges. Schihimi. Svampe soya. Krydderurter. Sesam
Pakchoi. Fermenterede radisser.
Te røget Andebryst. Syrlige grønne mangoer.
Gyoza – svinekød – kål – "ferment ponzu"

Bao 50-

Bao . kylling. kimchi. Saltet agurk. Stegt mayo. Koriander
Bao . svin. kimchi. Saltet agurk. Stegt mayo. Koriander
Bao . stegt tofu. kimchi. Saltet agurk. Stegt mayo. Koriander (VEGETAR)
Bao . svampe. kimchi. Saltet agurk. Stegt mayo. Koriander (VEGETAR)

Ramen 110- (m. chili +5kr & m. kimchee +10dkr)

Ramen. Svine. Håndlavede nudler. Grønt. Æg. Tang. Ramen bouillon
Ramen. kylling. Håndlavede nudler. Grønt. Æg. Tang. Ramen bouillon
Ramen. Stegt tofu. Håndlavede nudler. Grønt. Æg. Tang. miso bouillon (V)
Ramen. Svampe. Håndlavede nudler. Grønt. Æg. Tang. miso bouillon (V)

Mixian 110-

Mixian. Kylling. Risnudler. Yuzu. Ingefær. Grønt. Krydderurter. Æg. Tang. Bouillon
Mixian. svin. Risnudler. Yuzu. Ingefær. Grønt. Krydderurter. Æg. Tang. Bouillon
Mixian. Tofu&svamp. Risnudler. Yuzu-Ingefær & miso bouillon. Grønt. Bouillon (V)

Dessert 50-

Creme catalan. Schezuan caramel sauce.
Blåbær & marcapone mousse

3.retter 200dkr. 5.retter 300 dkr.

Saké & umeshu & vin

masumi karakuchi gold 180ml 125dkr
umehsu choya 70/350dkr
hvid/rosé/rød – purato øko – italien 50/295dkr

Cocktails 70

"old- fashion" – rom – ginger alé
opium – rom – kombucca – ginger alé
ferment – agurk – mynte – ingefær – saké
W:G:T:S – wasabi gin – tonic – wakame – yuzu

Øl

Asahi super dry – japan 40dkr
kirin iciban – japan 45dkr
viru – estland 35dkr

Sodavand

Oh so fair – organic KOLA 30dkr
seichá sparkling MATCHA 30dkr
ginger beer 30dkr
lemonaid + blodappelsin 30dkr
charitea rød 30dkr
charitea grøn 30dkr
isvand 10dkr

Virgin drinks

Kombucca – fermenteret te 45dkr
virgin ferment – agurk – mynte – yuzu 45dkr
sort of NAM – kombucca – lichi – æble 45dkr

Ferment.

Snacks 40-

Century egg – pickled ginger
roasted almonds – salt – schihimi
kimchee

starter. 65-

seasnails. “florians chili” . sesam. Scallion. Coriander
sepia octopuss. Yuzu ponzu. Pickled redonions
asparagus. Schihimi. Mushroom soy. Herbs
pakchoi. Fermented radish – black vinagrette
tea smoked duck – pickled green mango
gyoza – pork – cabbage – “ferment ponzu”

Bao 50-

Bao . chicken. Kimchi. Salted cucumber. Fried mayo. coriander
Bao . pork. Kimchi. Salted cucumber. Fried mayo. coriander
Bao . fried tofu. Kimchi. Salted cucumber. Fried mayo. coriander (VEGETAR)
Bao . mushroom. Kimchi. Salted cucumber. Fried mayo. Coriander (VEGETAR)

Ramen 110- (add chili +5dkr /add kimchee +10dkr)

Ramen. pork. Handmade noodle. Vegetables. Egg. Seaweed. Ramen stock
Ramen. chicken. Handmade noodle. Vegetables. Egg. Seaweed. Ramen stock
Ramen. Tofu. Handmade noodle. Vegetables. Egg. Seaweed. Ramen stock (V)
Ramen. Mushroom . Handmade noodle. Vegetables. Egg. Seaweed. stock (V)

Mixian 115-

Mixian. Chicken. Ricenoodle. Yuzu. Ginger. Vegt. Egg. Seaweed. Stock
Mixian. Tofu&mushroom. Ricenoodle. Yuzu. Ginger. Vegt. Egg. Seaweed. Stock(V)

Dessert 50-

Creme catalan. Schezuan caramel sauce.
Blueberry mousse

3.course 200dkr. 5.course 300 dkr.

Saké & umeshu & wine

masumi krakuchi gold 180ml	125dkr
umehsu choya	70/350dkr
white/rosé/red puratto – organic – Italy	50/295dkr

Cocktails 70

”old- fashion” – rom – ginger alé
opium – rom – kombucca – ginger alé
ferment – cucumber – mint – ginger – saké
W:G:T:S – wasabi gin – tonic – wakame – yuzu

Øl

Asahi super dry – japan	40dkr
kirin iciban – japan	45dkr
viru – Estonia	35dkr

Sodavand

Oh so fair – organic KOLA	30dkr
seichá sparkling MATCHA	30dkr
ginger beer	30dkr
lemonaid + orange	30dkr
charitea red	30dkr
charitea green	30dkr
icewater	10dkr

Virgin drinks

Kombucca – fermented tea	45dkr
virgin ferment – cucumber – mint – yuzu	45dkr
sort of NAM – kombucca – lichi – apple	45dkr