

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

We are not an **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 its very slow, you are welcome to use 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.

Everyone is welcome here, no matter who you are, who you believe in, or how you look. **if you don't agree – please go somewhere else.**

We price our sake and food low compared to other places in the city – so that you can..

"come often - enjoy more – stay offline

likører & vin

mei kwei lu chiew – rosenvin fra tianjin – kraftig (54%) 4ml	55dkr
mei kwei lu chiew 2- hirsevin fra tianjin – kraftig (54%)4ml	55dkr
bai nuo mi chiew (søde ris 10%)	60dkr
purato – hvid/rød – øko vin fra sicilien	55/300
catanga – rose -tempranillo – spanien	65/220

Umeshu

Choya umeshu – (Osaka) – plum wine sweet and refreshing	65dkr
Umeshu (kina) – less sweet	60dkr
Sarari yuzu (Osaka)	60dkr

øl

høker bajer – skive	35dkr
asahi super dry -japan	40dkr
Tsingtao – kina	40dkr

sodavand

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

Cocktails

jasmin – sake – lichi – umeshu	75dkr
claire – mandarin likør – yuzu – tonic	75dkr
akvilde – ”nim jium” sirup – rhum – tonic	75dkr
rytme pede – kombucca – rhum – ginger ale	75dkr
ferment – agurk – mynte – sake	75dkr
antonia – rhum – kokos vand	75dkr
marie – gin – tonic – yuzu	75dkr
katharina – umeshu – club soda	75dkr

fermenterede specialiteter

ferment´s kombucca – fermenteret te	45dkr
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drinks moktails

pmq – grøn te – yuzu – mynte	45dkr
virgin ferment – agurk – mynte – yuzu	45dkr
sort of NAM – kombucca – lychee – æble	45dkr
lemonade – yuzu – brusende vand – hint af lichi	45dkr

Sake

Atsu-kan sake (warm sake. Pr.glas)	65-
hakutsuru superior junmai ginjo	65/420
smooth polished – made with roko springwater – well balanced -	
hakutsuru execlent junmai	60/400-
polished easy drinkable sake – hint of fresh alcohol	
sayuri nigori Junmai	65/420-
coarse filtered sake – polished – mild and creamy - sweet	
Amanoto junmai ginjo diamond dust	70/450-
polished fresh – hint of pineapple and fresh steamed rice – diamond dust filtered	

tea

keemum black – fragrant & rich	48dkr
red phoenix – olong from wudong	58dkr
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
phoeinix jin yu lan – full bodied – malty hints	58dkr
bamboo – olong te – floral bamboo aroma	48dkr

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	175dkr
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Snacks

tusinde års æg/ <i>Century Egg</i> .	40dkr
kimchee	40dkr
nødder /nuts	40dkr
edame bønner / schihimi & salt	40dkr

dumpling

kød/meat

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

vegetar/vegetarian

gyoza / kinesiske løg / svampe / ponzu sauce (vegetar)	75dkr
gyoza / Chinese onions / mushrooms /ponzu sauce (vegetarian)	

Dumpling soup (maincourse)

kogte dumplings m. svin & kål – tang – sort edikke - syrlig spicy suppe	130dkr
cooked dumplings with pork and cabbage – seaweed – black vinegar -sour and spicy soup	

Forret/starters

Hofèn - reje

tynde plade af risnuddel / rejer / soya fra Kowloon	75dkr
thin sheets of ricenoodles /prawns /soy from kowloon	

Sommer rulle

thailandsk inspireret forårsrulle / tofu / svampe / grønt / sødet chili sauce	75dkr
thai inspired spring rolls / tofu / mushroom / vejt / sweet chili sauce	

Short rib

braiseret shortrib / kimchee / coriander	75dkr
braised shortrib / coriander / kimchee	

Blæksprutte salad

pocheret blæksprutte / schihimi / yuzu / krydderurter	75dkr
poached cuttlefish /schihimi /yuzu / spices	

nudler / noodles

ramen 120dkr

nudler nul kemi – grønt – æg – tang – bouillon – shihimi
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 med kimchi / chicken with kimchi

mixian 120dkr

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

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

tsukumen 120dkr

temperet nudler nul kemi – grønt – kylling – stærk kokos bouillon serveret a part
tempered *noodle no chemistry – vejt. – chicken – spicy coconut broth a part*

dan dan noodle 130dkr

oksekød – kinesisk bbq sauce – chilies – schezuan peber (stærk)
beef – *Chinese bbq sauce – pork – chilies – schezuan peber (spicy)*

Ban ban mein summer 130dkr

håndtrukket brede nudler – gulerødder – ærter – katsoubushi – yuzu ponzu
handpulled noodles – carrots – peas – katsoubushi – yuzu ponzu

FermentDON 130dkr

stegt oksekød – fermenteret grønt – nødder – coriander- ris
fried beef – fermented greens – nuts – coriander – rice

Dessert / spørg

from 45dkr

Nudler til Max og andre små maver

Tasting menu (helst hele bordet) 65dkr
320dkr