

contemporary interpretations of asian inspired food
SINCE 2015

Follow us on [Instagram.com/fermentkbh](https://www.instagram.com/fermentkbh)

tasting menu	350-
tasting menu drikke menu	350-
daily 3 rets menu	250-
"lets go crazy" menu, alt incl. Du siger stop <i>menuer serveres helst til hele bordet</i>	900-

Forretter

okse tataki -sriracha – svampe - tomat	80-
gyoza - svin - kinesiske løg - yuzu sesam ponzu	80-
blæksprutter - grønsager - schihimi – koriander	80-
f.f.f – ferment fried frog	80-
rejer – dybstegte med panko – fermenteret chili sauce	80-
”tofu” kara age – blomme sauce -syltet vandmellon	80-
agurk - spicy knuste agurker - sort edikke - chili	50-
kimchee - fermenteret kål & kinaradisse	50-
edame bønner - schihimi -yuzu - salt	50-
1000 års æg - sushi gari	50-

hovedretter

ramen - hvede nudler - grønt - æg - tang – bouillon	
135- vælg mellem - svin / kylling / tofu & svampe (v)	
mixian - risnudler - grønt – æg - yuzu - tang – koriander	135-
vælg mellem - svin / kylling / tofu & svampe (v)	
ris nuddel salat - oceaner af grønt - sesam soya -	
ristede skalotter - nødder - koriander –	135-
vælg mellem - svin / kylling / tofu & svampe (v)	
"dry ramen" - hvede nudler - grønt - æg - tang - kimche -	
kylling	135-
dumpling suppe - svinekød dumpling - spicy syrlig	
bouillon	135-
beef noodle – fried rare beef – noodles – mayo – grønt –	
ristede løg	155-
dessert	
moochi is - forskellige smage	50-
is	50-
miso is – oliven olie – raindrop cake	65-

drikkevarer

øl

asahi super dry	40-
kirin iciban	50-

coedo premium Japanese craft beer

ruri, pilsner	65-
beniaka, imperial sweet potato amber	65-
kyara, india pale lager	65-
shiro, hefe weizen	65-
shikkoku, black lager	65-
marihuana, session ipa	65-

cider

pommier cidre brut	45-
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vin

hvid/rose

purato – pinot grigio 2019 (IT/ØKO)	50/300-
purato – rose 2019 (IT/ØKO)	50/300-
weingut heitlinger – rieslinger baden 19 (DE/BIO)	80/450-
menade nosso – verdejo 2018 (SP/NATUR)	110/550-

rød

purato - nero dávolo (IT/BIO)	50/300-
boira - sangiovese 2017 (BIO)	70/400-
sessola appasiment 2018 (IT/BIO)	75/450-
chianti (IT/BIO)	80/500-
musso - contra soarda 2015 (NATUR)	110/550-

Sake – shochu and umeshu selection	20g/glass/bootle
Kizakura ginjo nama chozo	15/60/450-
Stored single pasteraurized sake – mellon hints – easy drinkable	
Karakuchi gold	20/65/500-
Fresh sake – hint of fresh steamed rice	
Masumi karakuchi ki-ippon Junmai daiginjo	25/70/600-
Highly polished -Pure sake – mature flavour	
Mabroschi Junmai ginjo	30/75/650-
Junmai sake – mild complex flavour – house favorite	
Hakutsuru sayuri nigori	20/65/500-
Unfiltered sweet sake – milky and creamy	
Dassai Junmai daiginjo 50	35/80/700-
Cult sake – rich complex – best for just enjoyment	
Amanoto Junmai ginjo diamond dust	40/85/750-
Polished diamond filtered rich sake – smooth	
Kawabe shochu	35/80/700-
Shochu – distilled sake	

Umeshu	60/450-
Iced - Plum wine from Osaka – sweet and rich	
Umeshu kukoto	80/600-
Organic -cane sugar – almost like portwine	
Umeshu green tea	70/500-
Plum wine – hint of green tea	
Umeshu sparkling	70/500-
Lighly sparkling plum wine	
Hana awaka	80-
Sparkling yuzu umeshu	
Choya yuzu umeshu	80-
Refreshing yuzu based umeshu	
Kook soon dang peach	50-
Fermented rice beverage with plum flavour 3%ALC	

cocktails (enhedspris)

85-

1. lichi - rum - kinesisk ris brændevin
2. suntory whiskey - ginger ale - yuzu
3. matcha likør - vodka – brus
4. hybenrose likør - gin - brus
5. sake - umeshu - mandarin - brus
6. hojicha (risted grøn te) milkshake - rum
7. olong te vodka - tonic - yuzu
8. fordimurto (bitter) - ginger ale - yuzu
9. rum - kombucca - ginger ale
10. “white a...” vodka – kahlua – kokos
11. Nin jiom pei pa koa (kinesisk hostesaft) – rhum - tonic
12. espresso – tonic – gin
13. “kind of negroni” Campari – gin – ginger alé
14. youngwei mijuzhi (fermenteret ris) – hirsebrændevin – vodka
15. kinesisk brændevin – campari – matcha energi drink

h20 / Softdrinks

tap water (pr. Flaske)	20-
vand m. brus	25-
buho granatæble & hibiscus (Mexico)	35-
buho passionsfrugt & mango (Mexico)	35-
coca cola	35-
Tomomasu mango (japan)	45-
ginger ale	30-
ramune forskellige smage	35-
speciel	
matcha "milkshake"	50-
kombucca "varierende smage"	50-
hybenrosen / yuzu lemonade	50-

kaffe&te

espresso	30-
americano	30-
espresso / tonic (kold)	30-
grøn te	40-
sort	40-
botanisk	40-
gul	60-
spørg efter andet te	

convincible foods

sriracha sauce	45-
chili oil	45-
ponzu sauce	45-
4 noodles sauce	45-
tonics sirup (enough for 1l)	45-

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daily 3course menu	250-
”lets go crazy” menu, all inclusive – you say stop	900-

starters

beef tataki -sriracha – mushroom - tomato	80-
gyoza - pork – Chinese onions - yuzu sesam ponzu	80-
cuttlefish – veegt. - schihimi – coriander	80-
prawns – panko – fermented chili sauce	80-
f.f.f – ferment fried frog	80-
”tofu” kara age – plum sauce -pickled watermellon	80-
cucumber – black vinager - chili	50-
kimchee -	50-
edame beans - schihimi -yuzu - salt	50-
centuary egg - sushi gari	50-

mains

ramen – wheat noodles - veegt - egg - nori – bouillon	
135- choose between- pork / chicken / tofu & mushroom (v)	
mixian - ricenoodle - veegt – egg - yuzu - nori – coriander	
135- choose between- pork / chicken / tofu & mushroom (v)	
rice noodle salad - veegt - sesame soy – onions – nuts	135-
choose between- pork / chicken / tofu & mushroom (v)	
”dry ramen” – wheat noodle - veegt - egg - nori - kimchee - chicken	135-
dumpling soup – pork - spicy bouillon	135-
beef noodle – fried rare beef – noodles – mayo – grønt – ristede løg	155-

dessert

moochi ice	50-
ice	50-
miso icecream – oliveolie – raindrop cake	65-

drinks**beer**

asahi super dry 40-

kirin iciban 50-

coedo premium Japanese craft beer

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vin**white/rose**

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buho pommengrate & hibiscus (Mexico)	35-
buho passions fruite & mango (Mexico)	35-
coca cola	35-
Tomomasu mango (japan)	45-
ginger ale	30-
ramune	35-

speciel

matcha "milkshake"	50-
kombucca "varierende smage"	50-
rosehip / yuzu lemonade	50-

coffee & tea

espresso	30-
americano	30-
espresso / tonic (kold)	30-
grøn te	40-
sort	40-
botanisk	40-
gul	60-

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