

## WE ARE AMA

The flavourful LatAsian cuisine matches perfectly with our fresh and fruity cocktails!

The Nikkei bar merges traditional Japanese ingredients with Latin American flavours; think Sake, Umeshu, Tequila & Pisco. Expect playfulness, exciting combinations, and beautiful tastes that combine these incredibly rich cultures. Our cocktails are inspired by the flavours we use in the kitchen, so you can count on the inclusion of herbs, ginger, chili and exotic fruits. Enjoy!

### TONIGHT'S SPECIAL

*Let our fantastic bartenders take your tastebuds to heaven!  
Ask for the drink of the night!  
145 SEK*

## THE FOOD

*We would like to take you for a special gastronomical ride! Indulge in the fresh flavours of Japan with exotic spices from Peru that beautifully work together to create vibrant and amazingly tasty dishes. AMA's kitchen offers sharing menus to enjoy with friends, fresh fish and seafood from the Raw Bar, and plenty of exciting combinations that include lime, corn and aji peppers. Explore our menu that includes grilled prime beef, vegetables and potato dishes bursting with sensational flavour! When you visit us, you must make sure to try our signature Ceviches, the Tiradito Sashimi Platter, and of course, our grilled Anticucho Skewers - all best enjoyed with an authentic Pisco Sour!*

CHECK OUT OUR MENU



## COCKTAIL MENU

5cl / 145 SEK

### ALMOND YUZU SPRITZ

Kozaemon Yuzu Sake, Luxardo Amaretto,  
Lemon, Elderflower Soda

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### CHAI COOLER

Don Julio Reposado, Chai Tea Syrup,  
Lime, Ginger Beer

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### HENDRIJITO

Hendricks Gin, Blackpepper Syrup, Lime,  
Mint, Cucumber, Soda

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### MARACUYÁ

Absolut Vanilla Vodka, Passion Fruit Syrup,  
Lemon, Pineapple Juice

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### LYCHEE DAIQUIRI

Bacardi Carta Blanca, Lychee Syrup, Lime

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### SANDIA CORTA

Beefeater Gin, Aperol, Michi He Sougu Shochu,  
Watermelon Syrup, Chilli Syrup, Lemon

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### ELDERFLOWER PISCO SOUR

Barsol Pisco, St. Germain,  
Sugar, Lime, Egg-white

### AMA NEGRONI

Roku Gin, Choya Extra Shiso  
Umeshu, Campari

### NIKKEI MARTINI

Jinzu Gin, Choya Ujicha Green Tea

## ALCOHOL FREE

95 SEK

### NOJITO

Highball, Mint, Sugar, Lime, Soda

### CHILCANO DE MARACUYÁ

Passionfruit, Passionfruit Syrup,  
Lime, Ginger Ale

## SOMETHING LUXURIOUS

ZACAPA OLD FASHIONED 225 SEK

Zacapa 23, Chai Tea Syrup,  
Angostura Bitters