

# 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!  
155 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 / 155 SEK

### PEPINO SPRITZ

Cucumber shrub, michi sake, lemon juice,  
champagne

### AMA MARTINI

Sakura vermouth, Roku gin, dill oil

### ROWDY TEA

Chai tea, umeshu, pisco, lemon juice,  
black berry sirop

### GINGER TOWN

Yuzu, ginger, lemon, shiso, absinth, gin

### PENULTIMATE WORD

Chartreuse, Tequila, lime, Maraschino, coriander

## ALCOHOL FREE

95 SEK

### BLACKBERRY ICE TEA

Tea infused blackberry cordial with lemon  
and sparkling ginger

### BLOOD ORANGER COBBLER

Blood orange with non alcoholic white wine,  
lemon and orange, topped with soda

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