

KAPPO RYORI - AMA EXPERIENCE

Kappo är en avslappnad middagsstil där våra kockar tillagar maten genom vårt öppna kök. Sju noga utvalda rätter serveras i fyra omgångar.

Kappo is a more relaxed style of dining in which you get to watch the chefs preparing your food through our open kitchen. Seven dishes are served over four courses selected by our chefs.

695 / PERSON

Rätter att dela för hela bordet, minst två personer
Served to the whole table for a minimum of two people

BEVERAGE MENU

*Låt våra sommelierer kombinera din meny med utvalda drycker.
Let our sommeliers combine your menu with selected beverages and take your taste buds for a ride!*

495 / PERSON

RAW BAR

*Färsk fisk, skaldjur & kött i mindre serveringar
Fresh fish, shellfish & meat in small servings*

OSTRON 35

Ostron Fine de Claire, picklad gurka, dillolja, Tobikorom, grön chilisås
Pickled cucumber, dill oil, Tobiko roe, green chili sauce

CEVICHE NISSEI 175

Tonfisk, tamarind leche de tigre, chulpemajs, lök, picklad chili, koriander, gurka, tsubu areare
Tuna, tamarind tigers milk, chulpe corn, onion, pickled chili, coriander, cucumber, tsubu areare

GYUUNIKU TARTAR 185

Biff, senap, Ama-dressing, friterade risnudlar, schalottenlök, krasse
Beef tatar, AMA dressing, crispy rice noodles, shallots, cress

USUZUKURI TIRADITO 175

Lättgravad lax, kanderad aji amarillosås, chili oroshi, glaserad sötpotatis, majs, svart sesamfrö, krasse
Cured salmon, candied, aji amarillo sauce, chili oroshi, glazed sweet potato, corn, sesame seeds, cress

AMA POKE BOWL 245

Sushiris, avokado, marinerad lax, gurka, sojabönor, mango, sticklök, srirachamajonnäs, sesamfrö, bonitoflingor, teriyakisås
Sushi rice, avocado, marinated salmon, cucumber, soy beans, mango, spring onion, sriracha, mayonnaise, sesame seeds, bonito flakes, teriyaki sauce

SIGNATURE MORIAWASE SASHIMI PLATTER

*Sashimi platter, kökets val av fisk serveras på is med ponzusås, Tobikorom, riven pepparrot
Sashimi platter, chefs choice of fish served on ice with ponzu sauce, Tobiko roe, shredded horseradish*

155 / PERSON

Rätter att dela för hela bordet, minst två personer
Served to the whole table for a minimum of two people

SNACKS

JAPANESE WAKAME 55

Wakame i shoyu, ingefärasås & furikake
Wakame in shoyu ginger sauce & furikake

SPICY EDAMAME 85

Anticuchera, sake, sesamfrön, flingsalt
Anticuchera sauce, sake, sesame seeds, sea salt

RÄKCHIPS MED DIPP 45

Prawn chips & dip

FRITERADE MANDLAR 85

Deep fried almonds

MAINS

LAMM I YAKINIKU 375

Lammracks i yakinikusås, pumpakräm, shiitake, gulbetor.
Serveras med friterad potatis
Lamb racks in yakiniku sauce, pumpkin puré, shiitake mushroom, beets. Served with fried potato

GRILLAD TORSK 345

Torsk, ingefära- & misosås, höstens primörer, shimejjsvamp, AMA-furikake, habanero tapioca.
Serveras med friterad potatis
Cod, ginger miso sauce, autumn vegetables, shimeji mushrooms, AMA furikake, habanero tapioca.
Served with fried potato

VEGAN KABOCHA STEW 275

Japansk pumpasås, torkad potatis, veganost, tagetes, sojabönor, picklad svamp
Japanese pumpkin sauce, dried potato, vegan cheese, tagetes, soy beans, pickled mushroom

ANTICUCHOS

BAO BUNS 145

Stekt fläksida, spicy teriyaki, vårlök, gurka, srirachamajonnäs, koriander, mynta
Fried pork belly, spicy teriyaki sauce, spring onion, cucumber, sriracha mayonnaise, coriander, mint

KYCKLINGSPETT 145

Kycklinglårfile, panka chili, spicy teriyaki, sesamfrön, picklad chili, krasse
Chicken thigh, panka chili, spicy teriyaki, sesame seeds, pickled chili, cress

OSTRONSKIVLING 125

Ostronskivling, anticuchera, chimichurri, srirachamajonnäs, vårlök
Oyster mushrooms, anticuchera, chimichurri, sriracha mayonnaise, spring onion

SEIKA - DESSERT

MANDELKAKA 125

Choklad- & apelsinglass, inkokt päron, blåbärskräm, crumble
Chocolate- & orange ice cream, poached pear, blueberry gel, crumble

MÖRK CHOKLADGANACHE 125

Körsbärssorbet, dulce de leche, ananas, torkade körsbär
Cherry sorbet, dulce de leche, pineapple, dehydrated cherry crisp

GLASS/SORBET 125

Chocklad- & apelsinglass
Chocolate- & orange ice cream
Körsbärssorbet
Cherry sorbet

Serveras med rostade kokosflarn
Served with toasted coconut

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