

## 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.*

**795 / PERSON**

Rätter att dela för hela bordet, minst två personer  
*Dishes to share for the whole table, minimum 2 people*

## BEVERAGE MENU

Låt våra sommelier kombinera din meny med utvalda drycker.

*Let our sommeliers combine your menu with selected beverages and take your taste buds for a ride!*

**575 / PERSON**

## 4-RÄTTERS SHARINGMENY

Boka en unik matupplevelse där vår kökschef serverar sina favoriträtter. Fråga om dagens sharingmeny.

*Welcome to a unique dining experience where our chefs serve the best from kitchen. Ask about today's sharing menu.*

**595 / PERSON**

Rätter att dela för hela bordet, minst två personer  
*Dishes to share for the whole table, minimum 2 people*

## 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

*Oyster Fine de Claire, pickled cucumber, dill oil, Tobiko roe, green chili sauce*

### CEVICHE NISSEI 175

Tonfisk, tamarind leche de tigre, chulpemajs, lök, picklad chili, koriander, gurka, tsubu arare

*Tuna, tamarind tigers milk, chulpe corn, onion, pickled chili, coriander, cucumber, tsubu arare*

### 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

*Dishes to share for the whole table, minimum 2 people*

## MAINS

### LAMMI YAKINIKU 375

Lammracks i yakinikusås, pumpakräm, shiitake, gulbetor. Serverad 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, shimejisvamp, AMA-furikake, habanero tapioca. Serverad 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, vegansk ost, tagetes, sojabönor, picklad svamp

*Japanese pumpkin sauce, dried potato, vegan cheese, tagetes, soy beans, pickled mushroom*

## ANTICUCHOS

### BAO BUNS 145

Stekt fläskside, spicy teriyaki, vårlök, gurka, srirachamajonnäs, koriander, mynta

*Fried pork belly, spicy teriyaki sauce, spring onion, cucumber, sriracha mayonnaise, coriander, mint*

### KYCKLING SPETT 145

Kycklinglårfilé, 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*

## SNACKS

### JAPANES EWAKAME 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

### ROSTADE MANDLAR 85

Roasted almonds

## 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 55

Chocklad- & apelsinglass

*Chocolate- & orange ice cream*

Körsbärssorbet

*Cherry sorbet*

Serveras med rostade kokosflarn

*Served with toasted coconut*

### PRALIN & KAFFE 65

AMA's egna pralin med brynt smörkola, kakaonibs, chili & valfri kaffe

*AMA's own praline with chili, browned butter caramel, cacao nibs and coffee of your choice*