

# SUSHI

## Menus

<b>1 person</b> Mix of uramaki & nigiri, 12 pieces in total	200kr
<b>2-3 persons</b> Mix of uramaki & nigiri, 26 pieces in total	400kr
<b>4-5 persons</b> Mix of uramaki & nigiri, 56 pieces in total	800kr

## Uramaki

Sushi roll with the rice on the outside.  
Served in four or eight pieces.

<b>4 pcs of the same taste</b>	70kr
<b>8 pcs of the same taste</b>	130kr

### Pork

Cilantro & cumin

### Arctic prawn

Eggsallad, dill & cucumber

### Salmon

Smoky waxbean & sesame

### Salmon

Grilled green asparagus, wild garlic & crispy caper

### Mackerel

Ginger, spring onion & cucumber

### Tempura fried prawn

Chutney & potato crisp

### Fennel

Lemon zest & potato crisp

### Soy infused mushrooms

Avocado, teriyaki & crispy caper

Vegan

## Nigiri

Rice that is hand-pressed into an oval-shaped ball with fish or other on top.

<b>Served in pairs</b>	60kr
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### Pikeperch

Lime

### Halibut

Green peas

### Salmon

Garlic & soy tapioca

### Rainbow trout

Crispy rainbow trout skin

### Arcitic char

Trout roe & shredded horseradish

### Tamago

A sweeter omelett

### Green asparagus

Soy tapioca & roasted garlic

### Gunka

Chanterelle

### Celery

Low temperature cooked

Vegan

## Sashimi

Sliced pieces of raw fish, served with thinly chopped radish.

<b>3 mix</b>	90kr
<b>6 mix</b>	165kr
<b>12 mix</b>	300kr

# JAPAS

Japanese inspired tapas

	<b>Bulgogi</b> Marinated and grilled pork, fermented soybean paste & sesame marinated cabbage salad	110kr
	<b>Chicken wings</b> Chili- & misoglased	90kr
	<b>Lamb</b> Seven spice & teriyaki	90kr
	<b>Low temperature cooked egg</b> Miso & seaweed	65kr
	<b>Saiko ribs</b> Ribs glazed in japanese soy & mustard from Skåne	105kr
	<b>Tataki</b> Horse, pickled greens & sake dip	125kr
Vegan	<b>Gyoza</b> Fried/steamed dumplings with shiitake & celery	95kr
	<b>Tempura fried vegetables</b> Tonkatsu dip	75kr
	<b>Wonton</b> Deep fried dumplings with spinach, oyster mushroom & ginger	80kr

# EXTRAS

	Before and during main course	25kr
	<b>Miso</b> Soup on homemade fishstock & misopaste	
	<b>Kimchi</b> Fermented cabbage salad	
Vegan	<b>Edamame</b> Hot soybeans with sea salt & lemon	
	<b>Pickles</b> Varying pickled vegetables	
	<b>Seaweed salad</b> Chili & sesame marinated wakame	

# DESSERT

	Matcha tea flavoured Creme brulée	50kr
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## Phone #

040-616 05 75

## Adress

Sankt Knuts väg 7  
211 57 Malmö

## Service hours

Tue - Sat  
17:00 -



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