

SHIBUMI

IZAKAYA 居酒屋

Shibumi is our interpretation of the Japanese pub culture Izakaya.

The food is shared at the table and served when ready from the kitchen.

Most dishes are made for two people to share.

The sizes of the dishes vary slightly but we recommend around three dishes per person.

GRÖNSAKER/VEGETABELS

Tartar på saltbakad rödbeta 125
Tartar of beatroot

Äggplanta i dashi, svart sesam 80
Eggplant in dashi, blacksesame

Chawanmushi, rökt dashi, grillad shiitake 85
Chawanmushi, smoked dashi, grilled shiitake

Tsukemono moriawase 95

Majstempura 85
Corntempura

Gomasallad, krispig kimchi 85
Gomasalad with kimchi crisps

Svampbuljong, grillad zucchini, ångad kål, 130
friterad enoki
*Mushroom broth,grilled zucchini, steamd cabbagde,
fried enoki*

FISK OCH SKALDJUR/FISH AND SHELLFISH

Sashimi moriawase 135

Tartar på lax 145
Tartar of salmon

Japansk taco, makrill, ramslök, äpple 85
Japanes taco, mackerel, ramson, apple

Helgrillad dorade 225
Whole grilled dorade

Knivmussla, chili, rökt avocado, yuzukosho, 110
bovete
Razorclams, chili,smoked avocado, yuzukosho, buckwheat

KÖTT OCH FÅGEL/POULTRY, BEEF AND PORK

Tartar på Svensk hängmörad biff 145
Tartar of Swedish beef

Vaktel (grillad medium), house tare, grillad sallad 160
Quail (grilled medium), house tare, grilled salad

Grillat lammrib, plommon, honung, soja 175
Grilled lambrib, plum, honey, soy

Shibumi tonkatsu, kotlett, japansk senap 175
Shibumi tonkatsu, porkchop, japanes mustard

Okonomiyaki, kycklingskinn, kimchi, kewpie mayo 160
Okonomiyaki, chickenskin, kimchi, kewpie mayo

`Yakitori´, kycklinghjärtan, house chili paste 85
`Yakitori´, chickenhearts, house chili paste

Beef slider, 48h short ribs, kimchi, 135
brioche, kewpie mayo (two per serving)

Gyoza buta, svart vinäger 160
Gyoza buta, black vinegar

Japansk curry, kycklinggump 135
Japanese curry,chicken rump