

# 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*

Japansk taco, grillad svamp, kål 85  
*Japanes taco, grilled mushrooms, cabbage*

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

Silkestofu, rostade sojaböner, yuzu 95  
*Silk tofu, roasted soybeans, yuzu*

Tsukemono moriawase 95

Flower sprouts, ponzu, bonito 85

Gomasallad, krispig kimchi 85  
*Gomasalad with kimchi crisps*

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

## FISK OCH SKALDJUR/FISH AND SHELLFISH

Sashimi moriawase 135

Tartar på lax 145  
*Tartar of salmon*

Helgrillad dorade 225  
*Whole grilled dorade*

## KÖTT OCH FÅGEL/POULTRY, BEEF AND PORK

Tartar på Svensk hängmörad biff 145  
*Tartar of Swedishbeef*

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, currywurst 175

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*