TASTING MENU

MENU 1

COURSE 1

Edamame

Sashimi special and maki

—

COURSE 2

Tataki beef with ginger and shallot dressing

Roasted farm chicken with ginger and marukome miso marinade

Rice and salad

—

DESSERT

Chef's choice

350,-

Spør din servitør om allergener.

MENU 2

COURSE 1

Edamame

Sashimi special

—

COURSE 2

Tataki beef with ginger and shallot dressing

Tempura scampi

—

COURSE 3

Maki

—

COURSE 4

Marinated sous vide rack of pork with pork and teriyaki reduction

Rice and salad

—

DESSERT

Chef's choice

550,-

MENU 3

COURSE 1

Edamame

Sashimi special

—

COURSE 2

Slow cooked pork belly with apple miso and artichoke chips

Tempura scampi

—

THREECOURSE 3

Maki

—

COURSE 4

Teriyaki salmon with fennel and spinach

—

COURSE 5

Spicy beef tenderloin

Rice and salad

—

DESSERT

Chef's choice

650,-

MENU 4

COURSE 1

Edamame

Sashimi special

—

COURSE 2

Tataki beef with ginger and shallot dressing

Tuna tartar with jalapeño foam and pomegranate

Miniburger with wagyu

—

COURSE 3

Maki

—

COURSE 4

Black Cod

—

COURSE 5

Spicy beef tenderloin

Rice and salad

—

DESSERT

Chef's choice

800,-

HINOKI

SUSHI & GRILL