

A la Carte

*All main courses are served with rice (except for the **noodle dishes**).*

Extra bowl of rice will cost 35 DKK

The individual a la carte main courses can also be ordered as a

menu with starters, miso soup and dessert for an

additional 77 DKK.

Nabe

鍋

Hot pot dishes cooked at the table

7. **Sukiyaki** すき焼き 265,-

A hot pot dish served with thin slices of beef and vegetables cooked in a hot pot at the table. It is served in "Warishita" (a seasoned soy sauce) with a beaten raw egg for dipping.
(When ordering, please let the waiter know if you do not wish to have the raw egg)

8. **Shabu-shabu** しゃぶしゃぶ 280,-

A hot pot dish served with thin slices of beef and vegetables cooked in steaming hot broth at the table. It is served with a *Goma daré* (sesame sauce) and *Ponzu* (a citrus-based soy sauce).

9. **Yudofu (Vegetarian)** 湯どうふ 220,-

A hot pot dish served with a selection of vegetables and tofu cubes cooked in steaming hot broth at the table. It is served with *Ponzu* (a citrus-based soy sauce).

10. **Tarachiri** 鱈ちり 253,-

A hot pot dish served with a selection of vegetables and fresh cod fish cubes cooked in steaming hot broth. It is served with *Ponzu* (a citrus-based soy sauce).

11. **Udonsuki (Vegetarian)** うどんすき 230,-

A hot pot dish served with a selection of vegetables and thick wheat *Udon* noodles. Cooked and served in *Men Tsuyu* (fish bouillon and *kombu* based light soya sauce)