

# Experimental Kitchen Uppi

₹

## EXPERIMENTAL

Langoustine  
*wasabi ponzu butter and  
grilled pineapple*

15.900

1/2 8.200

Wagyu tataki  
*Black pepper soy, truffles,  
spring onions*

5.000

Fried broccolini  
*with yuzu barley miso*

3.900

Wagyu A5+ Carpaccio  
*Bulgogi dressing and  
garlic aioli*

7.900

Iberico  
*Black pepper miso, pickled pears,  
truffle soy sauce*

8.900

1/2 4.900

Wagyu A3 sirloin  
*Miso eggplant, tsuma salad,  
yuzu kosho mayo*

8.900

Wagyu A5+ Ribeye  
*with bok choy, cherrytomatoes,  
chimichurri, crispy chili oil and Japanese  
BBQ sauce\**

7.900 - per 100g

## TARTAR

Yellowtail tartar  
*Lime truffle soy, green chili,  
masago roe*

2.300

Scallop tartar  
*Apple wafu, shallots,  
chives, yuzu roe*

2.300

Tuna tartar  
*Ponzu, egg yolks, shallots,  
chives, wasabi roe*

2.500

Tartar party  
*All three served together on a plate*

6.500

## NIGIRI OG SASHIMI

2 pieces nigiri — 3 pieces sashimi

Tuna 1.100

Salmon 1.050

Teriyaki Salmon 1.050

Yellowtail 1.200

Scallop 1.200

12 pieces of nigiri - 15 pieces of sashimi  
mix

6.800

## STURGEON CAVIAR | 50 G

The waiter can offer you a selection\*

\*Served with sour cream,  
chives and brioche buns

14.900 / 24.900

## FROM FISKMARKADURINN

Eggplant (v)  
*miso marinated eggplant  
with pickled mushrooms*

4.400

King prawns  
*dipped in tempura batter and fried,  
served with sweet melon balls, yuzu  
jalapeno dressing and wakame*

4.500

Volcano langoustine maki  
*langoustine tartare, 7 spice  
and chili on top of a salmon  
and cucumber maki roll*

4.900

Yellowtail  
*perfectly sliced with truffle  
dressing and green chili*

4.800

Miso "black cod"  
*miso marinated black cod,  
coconut rice and cucumber  
with sesame seeds*

8.100

Beef ribeye  
*with crispy small potatoes, chimichurri,  
crispy chili oil and Japanese BBQ sauce\**

10.900