

Ju
Fu

JAY'S MAKI
AND BITES

THE AMASIAN STEAKHOUSE

FIRE STARTER

nigiri with habanero blackened salmon, mint, cucumber, yuzu and trout roe
155 kr

POP STAR

maki with "popcorn shrimp", jalapeño emulsion, chili popcorn and grilled corn
165 kr

2 DIE 4

california style maki with mayonnaise on grilled shiitake, crispy glass noodles, pickled onion and truffle
165 kr

STARTERS

STARTER COMBO PLATTER

a selection of jay fu's starters (minimum of 2 persons)
199 kr per person

SAY CHEESE

"mac and cheese", cheddar cheese, panko breaded shrimp, chili ketchup and béchamel with grilled prawns
179kr

TEMPURA FU

tempura fried shrimp and vegetables served with chili garlic mayo and mandu dip
155 kr
Veggie style **120 kr**

BLACK BETTY

gyoza dumplings filled with artichoke and grilled mushroom, artichoke foam, ginger ponzu, marcona almond, apple gari and truffle tapioca
169 kr

HALO

Norway lobster carpaccio, "hot sauce", rainbow roe, dashi vinaigrette, rice chips, soybeans and blood grape
169 kr

GLORY DAYS

grilled thinly sliced beef tenderloin, duck liver mousse, milk bread, pine nuts and maple syrup
189 kr

EASY LOVER

charcoal grilled tuna tartare, "tostadas pequeñas", pico de gallo, jalapeño crème, pickled cilantro cream and finger lime
169 kr

TIGER TACOS

grilled shrimp with mayonnaise, yuzu, jalapeño, cilantro, and "cucumber salsa"
165 kr

MAIN
COURSES

KINGPIN

grilled burger with tempura fried shrimp, brioche, "pico tomatoes", buffalo mayo, chili cheese, smashed avocado and french fries with togarashi
229 kr

SUCCESSION

grilled salmon, wasabi sauce, tempura bean fries, furikake, steamed greens with dressing of grilled trout roe and yuzu
299 kr

WHITE LOTUS

nori grilled tuna, yuzu hollandaise, broccoli lollipops, lotus root, mango, rainbow roe and arancini on japanese rice
329 kr

GUN SMOKE

grilled venison, truffle barbeque, smoked miso-flavored hollandaise, grilled corn, mushroom, pomegranate and jerusalem artichoke taquitos
325 kr

JAY FU'S MIXED GRILL

beef tenderloin, ribeye, pork side and venison served with steamed vegetables, mix salad, jay's original sauces, french fries and potato purée
399 kr per person (minimum 2 persons)

TOP DOG

grilled beef tenderloin, tiger béarnaise, chili gravy, sesame stewed spinach, variation on tomato and fried mac and cheese with lobster cream and parmesan
429 kr

CHICKADEE

deep fried corn chicken, emulsion with roasted sweetcorn-parmesan, holy BBQ, ribbon pickles, grilled gem salad, chili popcorn and sweet potato fries
299 kr

FLOWERS

grilled "cauliflower steak", spring roll with grilled greens, avocado bearnaise, pico tomatoes, cilantro and stewed cauliflower gratin
265 kr

JAY'S STEAKS

see our separate menu with a selection of steaks depending on the season

SWEETS

ONE BITE

35 kr

I SCREAM

Jay's ice cream or sorbet
49 kr/ scoop

CHOCOLATE MELTDOWN

chocolate, "snickers", peanuts, popcorn ice cream and caramel sauce with sea salt
139 kr

BUGSY

carrot cake, carrot ice, lime sorbet, silken tofu and yuzu glazed carrots
125 kr

MI-SO BLUE

deep fried donut with blueberry, tiramiso ice cream and deep fried almonds
125 kr

SWISSH

rum flambéed banana, toberone ice cream, Madagascar pannacotta, meringue granola and dark chocolate sauce
125 kr

Kindly advise us if you have any allergies or are in need of special dietary

SIDEKICKS

jay fu's béarnaise sauce **35 kr** chili garlic mayo **35 kr** bbq sauce **35 kr**
french fries **49 kr** dirty fries **129 kr** steamed broccoli & haricots verts **55 kr**
sesame stewed spinach **59 kr** lobster mac and cheese croquette **69 kr**

FOR A FEW DOLLARS MORE MENU

695 kr per person
with beverage package **1395 kr per person**

SNACKS & BEVERAGES

We offer a large selection of wines and digestifs, please ask us!

Fu
nFB

COCKTAILS

165 kr

Rock Your Baby – Absolut Vodka//Organics Ginger Beer/Maraschino/Ginger/Lime
Macho Man – Bulleit 95 Rye//Disaronno Amaretto/Pineapple/Lemon/Sugar
Atlantic Avenue – Plymouth Gin/Absolut Vodka/Martini Bianco/Laphroaig 10Y
Night Fever – Hana Hato Sake 8 Y/White Cacao/Galliano/Cream

CLASSICS

155 kr

Miss Jay – Four Roses Bourbon/Creme de Mures/Ginger/Lemon/Sugar
Yellow Cab – Absolut Vodka/Yuzu Saké/Fruits de la Passion/Organics Tonic Water
Cosmopolitan – Absolut Vodka/Cointreau/Cranberry/Lime/Sugar
Old Fashioned – Four Roses Bourbon/Angostura Bitters/Sugar

MOCKTAILS

95 kr

Coconut - Coconut/Lime/Matcha Green Tea/Cream
Yellow Submarine - Passionfruit/Lemon/Organics Tonic Water

SPARKLING

Pol Roger Brut, Champagne, France
Gustave Lorentz Crémant d'Alsace Brut, Alsace, France
Richard Juhlin Blanc de Blancs Non Alcoholic 20cl

bottle	glass
995 kr	165 kr
695 kr	120 kr
95kr	

SNACKS

Lobster Mac 'n Cheese Croquettes **69 kr**
Tempura Bean Fries **85 kr**
Torpedo Shrimp with Spicy Mayo **125 kr**

TEMPURA FU

tempura fried shrimp and vegetables served with
chili garlic mayo and mandu dip
155 kr Veggie style **120 kr**

TIGER TACOS

grilled shrimp with mayonnaise,yuzu,
jalapeño, cilantro,and "cucumber salsa"
165 kr

FOR A FEW DOLLAR\$ MORE MENU

695 kr per person
with beverage package **1395 kr** per person
(our tasting menu requires the participation of the entire table)

