

Fu  
Fu's

# THE AMASIAN STEAKHOUSE

JAY'S MAKI  
AND BITES

## FIRE STARTER

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

165 kr

## NORTHERN LIGHT

maki with Kalix bleak roe, wasabi cream cheese, yuzu cucumber, matchstick fries and dill powder

189 kr

## CALI

california roll, grilled green asparagus, "big apple slaw", jalapeño cream cheese, peanut sauce, daikon and lime

165 kr

STARTERS

## STARTER COMBO PLATTER

a selection of jay fu's starters (minimum of 2 persons)

199 kr per person

## PINK HEAVEN

dumpling with lobster and barbecue, grilled pork belly, grilled stewed corn, "vodka sauce" laced with lobster broth and scallions

189 kr

## TEMPURA FU

tempura fried shrimp and vegetables served with chili garlic mayo and mandu dip

155 kr

Veggie style 139 kr

## BLACK BETTY

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

169 kr

## DRAGONBORN

beef tataki, japanese pepper, tarragon-yuzu emulsion, blackened white asparagus, potato flakes and macadamia nuts

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

## ROCCO

grilled veal burger, bread, truffle cheddar, mayonnaise with Italian truffle, semi dried tomatoes, bacon and onion marmalade and dirty fries with truffle, parmesan and butter sauce

259 kr

## CODPLAY

grilled cod, miso glaze, buttered white wine sauce with gari, tempura fried asparagus, pickled avocado, crispy noodles and potato purée with sesame and grilled shrimp

359 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

329 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)

## FANCY

grilled beef tenderloin tournedos, grilled half lobster tail in its shell, champagne béarnaise, pepper-spiced red wine gravy, tomato salad with bloody mary dressing, silver skin onions and deep fried truffle potato purée

499 kr

## BUFFALO SOLDIER

fried chicken, buffalo beurre blanc, grilled green onions, cauliflower-cucumber pico de gallo, spring rolls with "pulled buffalo chicken", fermented chili and cabbage

299 kr

## ORANGE BLOSSOM

grilled mushroom skewer, roasted sesame sauce, grilled green onions, pumpkin seeds, chimichurri pumpkin and "dirty" sweet potato fries

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

## FAKE NEWS

"pound cake" with yuzu-pistachio, white chocolate mousse, champagne sorbet, pomegranate and "fake caviar"

125 kr

## APPLE JACK

butter baked apple, soy meringue, maple syrup, browned butter, macadamia nut and Jack Daniel's ice cream

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 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

175 kr

Alabama Song – Super Nikka Whisky/Choya Umeshu Extra Shiso/Soda-water/Orange  
Tiny Goddess – Tequila Arette/Del Maguey Vida Mezcal/Habanero-sugar/Lime/Gochugaru  
Macho Man – Bulleit 95 Rye/Disaronno Amaretto/Pineapple/Lemon/Sugar/Soda-water  
No Thing On Me – Tito's Handmade Vodka/Okinawa Craft Gin/Lillet Blanc/Lemon  
Night Fever – Hana Hato Sake 8 Y/White Cacao/Galliano/Cream/Nutmeg

## CLASSICS

175 kr

Miss Jay – Four Roses Bourbon/Crème de Mûres/Concentrado de Agave/Lemon/Ginger/Milk (clarified)  
Yellow Cab – Absolut Vodka/Homare Yuzu-saké/Lemon/Ginger/Sugar/Passionfruit  
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 – Yuzu-juice/Lemon/Ginger/Passionfruit

## SPARKLING

Pol Roger Brut, Champagne, France  
Gérard Bertrand Crémant de Limoux Brut, Languedoc-Roussillon, France  
Richard Juhlin Blanc de Blancs Non Alcoholic 20cl

bottle	glass
995 kr	185 kr
795 kr	145 kr
	105 kr

## SNACKS

### CROQUETTES

lobster mac 'n cheese  
69 kr

### TEMPURA FU

tempura fried shrimp and vegetables served with  
chili garlic mayo and mandu dip  
155 kr Veggie style 139 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)

