

Ju
Fu

JAY'S MAKI
AND BITES

THE AMASIAN STEAKHOUSE

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

I'M SO CORNY

tempura fried maki, "creamy corn", cabbage, truffle and grilled pickled king oyster

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

#HASHTAG#

grilled venison, hash brown, miso gravy with grilled shiitake, spicy cheese crème, spruce shoots pickled red onion and Kalix bleak roe

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

THE BIG BOUEF

180g grilled burger, milk bread, bacon-horseradish crème, "house pickles", tallow fried onions, American cheese, onion rings and fries with grilled bone marrow butter

259 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

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 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!

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COCKTAILS

169 kr

Super Freak – Tequila Arette Blanco/Del Maguey Vida Mezcal/Habanero/Lime/Concentrado de Agave
Macho Man – Bulleit 95 Rye/Disaronno Amaretto/Pineapple/Lemon/Sugar
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

169 kr

Miss Jay – Four Roses Bourbon/Crème de Mûres/Concentrado de Agave/Lemon/Ginger/Milk
Yellow Cab – Absolut Vodka/Yuzu Saké/Fruits de la Passion/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/Tonic Water

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	175 kr
750 kr	125 kr
	105 kr

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 **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)

