

MISS VOON

ASIAN BAR



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BAR FOOD

食事

(SHOKUJI - "MEAL")

WASABI PEAS 30

SHISHITO CHILI 45

EDAMAME – YUZU SALT 45

GYOZA TACO – LOBSTER 2 ST 95 / 5 ST 210

SPRING ROLLS – TRUFFLE KALE 85

MISS BENTO – SNACK BOX 225

PORK BELLY - BAO, SPICY-MISO, GREEN SHISO 170

WILD SHRIMP - TEMPURA, AJI AMARILLO, EDAMAME 175

TUNA - SATAY, PAPAYA, PEANUT, CORIANDER, LIME 170

SASHIMI COMBO – HALF 150 / FULL 250

ASK STAFF FOR VEGETARIAN OPTIONS!

ALLERGY INFORMATION

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering. We craft our cocktails in house, and use a variety of ingredients to create the complexity of our servings which may mean certain ingredients are not listed.

NON-ALCOHOLIC COCKTAILS

VIRGIN IN MOSCOW #14

Honey, Lime & Ginger Beer.

An original Miss Voon non-alcoholic cocktail that changes a bit with every menu, as well as Miss Voon's classic/signature cocktail: Stranger in Moscow.

FRESH, SPICY



NO WASTE PUNCH

Fruit and/or Berry Syrup, Citrus & Soda.

Absolutely zero waste is and has always been the theme of this concoction. It changes all the time, depending on which fruits we have left after a shift.

SOUR, FRUITY

HOKKAIDO 75

Yuzu, Lemon, Riesling Syrup & Soda.

A virgin cocktail with an asian twist inspired by the old school french 75. Consisting of de-alcoholized riesling wine syrup and yuzu-juice.

FRESH, CLASSY



STRANGER IN MOSCOW #14

Vodka, Lime, Honey, Ginger & Umeshu.

An original Miss Voon signature cocktail that changes a bit with every menu, using the concept of making a twist on the classic Moscow Mule. The drink has been around for over seven years now, that must mean we're doing something right.



FRESH. SPICY

COCKTAIL OMAKASE BY MISS VOON BAR

If you are five persons or more and want to try our cocktail menu, book a cocktail omakase in the bar.

You will get five servings of cocktails in half size, so you can properly enjoy them all without being to overindulgent.

You will be seated at the bar where a bartender will prepare the drinks in front of you and explaining what concoction is landing in your cocktail glass.

Here you also have the opportunity to ask questions, how to improve your drinks at home, whats trendy now or just questions about alcohol in general. Our bartenders are more than happy to share their knowledge in the field.

FIVE COCKTAILS 495:- PER PERSON.

Book at info@missvoon uppsala.se



RED WINE REDEMPTION

Shinobu Blended Whisky, Amaro Montenegro, Red Wine Reduction, Saline & Bitters .

In an era where overconsumption is law, the most rebellious thing one can do is minimize the waste. Some oxidized red wines ended up being the great syrup base that balanced this great outlaw stiff.

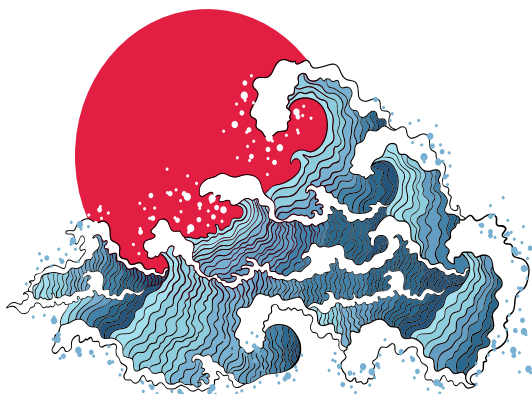


STIFF. ELEGANT

LA VALLE DEL MARE

Italicus, Elderflower Snaps, Green Tea, Matcha & Cava.

A light cocktail recommended in the early evening. Made with bergamot, green tea, elderflower akvavit and cava. Transient and elusive like the warmth of spring.



FRESH. FLORAL

ALWAYS AT VOON:

GOD SAVE THE QUEEN

Bourbon, Lemon, Yuzu, Coconut Cream & Demerara.

For many bartenders, the classic Whisky Sour is the queen of cocktails. And of course everyone knows that a queen is nothing without a king, so we made this creamy twist with a japanese touch to counterpart the one underneath. Gender equality for the people!

SWEET-TOOTH, FRESH

ALL HAIL THE KING

Buttered Rum, Lime, Sugar & Coconut Bitters.

...For some others, the classic Daiquiri is the king of cocktails. This is our homage to the drink that's made itself all over the entire world. In our version, we've added some of our favourite ingredients that really highlight what a good cocktail should be. An original Miss Voon signature and the perfect crowd pleaser.

FULFILLING, PLAYFUL





CALVADUCE

Calvados, Rice Wine, Saline & Ananas.

A delectable cocktail designed to be enjoyed later at night or perhaps after dinner. Made with aged chinese rice wine, coffee infused rum and coconut caramel. It will surely satisfy more than just your sweet tooth.

SWEET. TASTY

LOVE IN A TRASHCAN

Strawberry Yoghurt, Mezcal, Simple Syrup & Bitters.

Clarified Strawberry almond Yoghurt through Mezcal (our favorite Tequila's-evil cousin), for extra smoothness and creaminess.

BOOZY. SMOKEY. SURVE



ACID LINDGREN

Scotch, Drambuie, Honey, Lemon & Sea Buckthorn.

Bitter and sweet are the two words that describe this cocktail. Honey is the summer's gold and sea buckthorn is the bitterness that comes with the spring. So welcome the spring with this drink.



SOUR, FRUITY



KAIZOKU NO UME

Spiced Rum, Umeshu, Simple Syrup & Plum Sorbet .

If Pirates would become bartenders, this would be their signature cocktail.

Ok, well, nice Pirates...

BOOZY, SWEET

NAKED KAHUNA

Naked Grouse, Falernum, Lemon, Yuzu, Tar Syrup & Bitters.

Time for a refreshing-spicy-smokey Tiki-twist with a favorite Scotch Whisky! You'll wish you were catching waves in Hawaii... We do at least.



SWEET & SOUR. TASTY



PUMPA UP THE JAM

Cognac, Sweet Sherry, Roasted Pumpkin Seeds & Licorice bitters

A well rounded sweet-stiff, perfect for the swedish winter, though we didn't have a proper one this year... Well, at least WE tried!

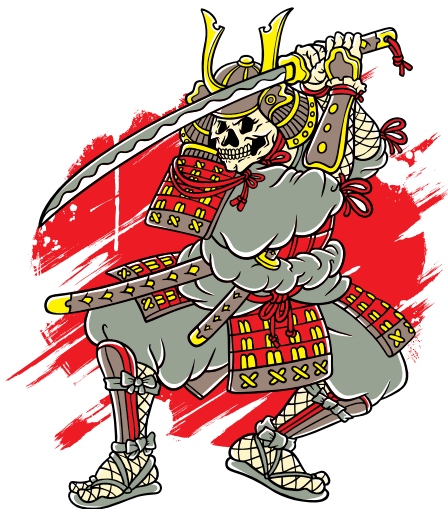
BOOZY. SWEET

CITY SLANG

Tequila, Amaro Montenegro, Yuzu & Timut Pepper.

Ok, so one japanese, one italian, one nepalese and a mexican goes into a bar and...

SOUR. SPICY



OKINAWA SHOGUN

Okinawa Gin, Sweet Vermouth & Strawberry infused Green Chartreuse.

Rumour says that Shoguns favorite snack was strawberries, and the period from January to May was the best time to pick up these berries in Okinawa.

We decided to infuse some Chartreuse with 'em, and make a classic "Bijou" twist.

BOOZY. ELEGANT