

MISS VOON
ASIAN BAR



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BAR FOOD

SAVOURY

WASABI PEARS / NUT MIX 30

SHISHITO CHILI 45

EDAMAME – YUZU SALT 45

GYOZA TACO – LOBSTER 2 ST 95 / 5 ST 210

MISS BENTO – SNACK BOX 250

PORK BELLY – BAO, KIMCHI, HOISIN 170

TUNA – CRISPY RICE, TOBIKO, YUZU SOY 160

SASHIMI COMBO – HALF 150 / FULL 250

SWEET

ICE CREAM / SORBET / MOCHI 40

COCONUT 95

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.

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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 too indulgent.

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, what's 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@missvoonupsala.se



NON-ALCOHOLIC COCKTAILS

VIRGIN IN MOSCOW

Blueberry, 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 or Berry Syrup, Citrus & Soda.

Absolute zero waste is now and has always been the theme of this drink. An ever changing drink depending on which fruits remain in the fridge after the weekend.

REFRESHING, TART

YU-ZU FINE

Yuzu, Simple Syrup & Non-Alcoholic Sparkling Wine.

A virgin cocktail with an Asian twist inspired by the old school French 75. Consisting of de-alcoholized sparkling wine and yuzu-juice.

TART, ELEGANT

MISS VOON COCKTAILS

140:-

MO' HONEY MO' PROBLEMS

Tequila Reposado, Suze, Honey & Bitters.

This name comes from the Rap song 'Mo' Money Mo' Problems' by The Notorious B.I.G. We don't agree with him at all. But who are we to judge such a legend? While making this drink for the very first time we quickly realized that too much honey is a no-go for this one. With Reposado in the limelight there just ain't enough light for the honey to shine.

BOOZY. ELEGANT

KOOL-CUMBER

Mezcal, Aperol, Chartreuse, Cucumber, Lemongrass & Lime.

Cucumbers, as the human body, are made up of mostly water. But what if instead of water we could have Mezcal?! That would be FREAKIN' awesome. As awesome as this Naked & Famous twist.

SOUR. FRESH. SMOKEY

ALWAYS AT VOON:

140:-

STRANGER IN MOSCOW #16

Vodka, Ori Sake, Keffir Lime, Blueberry & Ginger.

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.

FRESH. SPICY

ALL HAIL THE KING

Buttered Rum, Lime, Sugar & Coconut Essence.

The King had left the building.
But found his way back in.
We sure missed him up here!

PS: this is a creamy, thick and nice twist of a Daiquiri.

FULFILLING. TART

GOD SAVE THE QUEEN

Bourbon, Yuzu Sake, Demerara, Coconut Cream & Lemon.

Now the Queen of Voon is also back!
We missed her as well..

PS: this is a creamy, thick, vegan twist of a Whisky Sour.

CREAMY. TART

SMACK MY BIRCH UP

Sav Snaps, Miss Voon's Sake, Blueberry, Kombucha & Lemon.

Birch Sap infused with blueberries.
Kombucha mixed with Miss Voon's Sake.
This is what we call a marriage between northern swedish and japanese spirits.

FRESH, SPICY

SALLY CINNAMON

Naked Grouse, Ori Sake, Cinnamon Rolls, Citric Acid, Salt & Bitters.

As the song says:
"Sent to me from heaven - Sally Cinnamon you're my world.."
If you don't know who they are just g**gle it, and listen to both of their records, you won't regret it.

We swear that after trying this you're going to be demanding your bosses to have it in your fikarum - preferably on tap.

SWEET, BOOZY

APERITIF FOR DESTRUCTION

Shochu, Umeshu, Tonic Water & Red Wine Soda.

This is an Asian Americano or an "Asiaticano" as someone said while tasting it. Smooh, fresh and low ABV concoction. Really pleasant before dinner.

Welcome to the jungle!

COOL, FRESH, LOW ABV

DRUNK BUT NOT WASTED

Our 'No Waste Punch' drink gone a little bit bad.
We're gonna put out drinks with ingredients and syrups that otherwise would go in the bin. Sort of "bartenders choice"
Don't worry though, we don't use bad ingredients.

VARIES FROM WEEK TO WEEK

LA VIE EN ROSE

Navy Strength Gin, Chartreuse, Black currant, Bergamot & Rosewater .

'La vie en Rose' - directly translated to 'Life in Pink'. We believe seeing life through a pair of pink sunglasses is something everybody would benefit from. This cocktail has been clarified through milk to help you to see life in pink, at least for a little while.

FRUITY. SMOOTH

PATTY GRANNY SMITH

Calvados, Green Tea Umeshu, Smoked Apples & Citric Acid.

Winter is coming...
And the colder temperatures with it, which means that apple drinks are gonna be poppin' up everywhere.
We dare you though to find a classier one than ours.

CRISPY, ELEGANT, FRUITY, G-L-O-R-I-A!

MIKE SAISON

Punsch, Vermouth, Pineapple, Lemon, & Saison.

A hint to the greatest knockout artist of all time. It's fitting that we use punsch in this creation to make it a one punch K'O, just like the legend himself.
Sometimes one punsch is all you need!

BITTER. TART

BACK ON THE BEETS

Pisco, Dry Vermouth, Beetroot & Hibiscus.

Remember when your parents forced you to eat them?
Now we made 'em really impossible to dislike. You're gonna love to eat (drink) these veggies from now on!

FRUITY, FLORAL