

## KLASSIKER

<b>SASHIMIKOCKENS VAL</b> — halv/hel	195/325
<b>OSTRON</b> — yuzumignonette	50
<b>EDAMAME</b> — chilisesam	55
<b>FJORDLAX</b> — tartar, jalapeño, forellrom, rättika	195
<b>HUMMER</b> — taco, ananas, shiso, shishimi	240
<b>OXYRGG</b> — råbiff, tosazu, rosélök, kimchi	190
<b>SKOGSSVAMP</b> — dumpling, tryffel, nashipäron	185
<b>BLACK COD</b> — gratinée, den miso, ingefärsskott	215
<b>FLÄSKSIDA</b> — bao, kimchi, hoisin, koriander	175
<b>MAJSKYCKLING</b> — yakitori, shisopickles, japansk peppar	185

---

<b>OMAKASE</b> — Sjurättersmeny	895 P.P
---------------------------------	---------

"KÖKSMÄSTARENS VAL"  
När du väljer vår avsmakningsmeny tillsammans med utvalt dryckespaket kan du bara luta dig tillbaka och njuta av Miss Voon i full kraft

---

<b>DRYCKESPAKET</b>	695 P.P
---------------------	---------

## NYHETER

<b>TONFISK</b> — crispy rice, avruga, wasabi, yuzusoja	195
<b>GRÖN SPARRIS</b> — tempura, furikake, sudachi, shiso	190
<b>KALVENTRECÔTE</b> — negimaki, vit sparris, chubo	230
<b>LAMMRACKS</b> — robata, ramslök, yuzu-kosho, morot	215

## SÖTT

<b>CHOKLAD</b> — fondant, körsbär, thaibasilikaglass	130
<b>MATCHA</b> — crème brûlée tarte, hallon, kokossorbet	135
<b>RABARBER</b> — pavlova, ingefära, sakura, citrusglass	125
<b>GLASS/SORBET</b>	45
<b>MOCHI ICE</b>	45
<b>UMESHU</b> — petit four	55

---

Allergies? Just let us know!

# MISS VOON



Vi serverar filtrerat premiumvatten från Nordaq och med varje beställning  
kolsyrat vatten går 20 kr oavkortat till Läkare utan gränser.

## CLASSICS

<b>SASHIMI CHEF'S CHOICE</b> — half/full	195/325
<b>OYSTER</b> — yuzu mignonette	50
<b>EDAMAME</b> — chili, sesame	55
<b>FJORD SALMON</b> — tartar, jalapeño, trout roe, radish	195
<b>LOBSTER</b> — taco, pineapple, shiso, shishimi	240
<b>SIRLOIN</b> — tataki, tosazu, daikon, kimchi	190
<b>MUSHROOM</b> — dumpling, truffle, nashi pear	185
<b>BLACK COD</b> — gratinée, den miso, ginger	215
<b>PORK BELLY</b> — bao, kimchi, hoisin, coriander	175
<b>CORN-FED CHICKEN</b> — yakitori, shiso pickles, japanese pepper	185

---

<b>OMAKASE</b> — Seven course menu	895 P.P
------------------------------------	---------

"CHEF'S CHOICE"

Omakase is known as Chef's choice and together with our wine & sake flight you can just relax and enjoy Miss Voon in full power.

## WINE & SAKE FLIGHT

695 P.P

## NEW

<b>TUNA</b> – crispy rice, avruga, wasabi, yuzu soy	195
<b>GREEN ASPARAGUS</b> — tempura, furikake, sudachi, shiso	190
<b>VEAL ENTRECÔTE</b> — negimaki, white asparagus, chubo	230
<b>LAMB RACKS</b> — robata, wild garlic, yuzu-kosho, carrot	215

---

## SWEET

<b>CHOCOLATE</b> — fondant, cherry, thaibasil ice cream	130
<b>MATCHA</b> – crème brûlée tarte, raspberry, coconut sorbet	135
<b>RHUBARB</b> — pavlova, ginger, sakura, citrus ice cream	125
<b>ICE CREAM/SORBET</b>	45
<b>MOCHI ICE</b>	45
<b>UMESHU</b> — petit four	55

---

Allergies? Just let us know!

MISS VOON



We serve filtered premium water from Nordaq, with every order of carbonated water, 20 SEK goes directly to Doctors Without Borders.