

YUTAKA SPISEHUS

MENU

YUTAKAS FABULOUS GINS AND DRINKS

Edlesgrün

Grey Goose vodka

Edlesgrün (elderflower, green tea, lemon, guarana and acerola),
lime and mint.

Moscow Mule

Grey Goose vodka and organic ginger beer with
lime and fresh ginger. Served in copper mugs.

Dark'n Stormy

Rum, organic ginger beer, lime and fresh ginger.

Mojito Gin & Tonic

Skin Gin 42%, lime peel, mint and Indi & Co. Lemon Tonic.

G&T Orange

Four Pillars Rare Dry Gin 41.8%

Australian gin served with Gents Tonic and homemade orange jam.

Rosemary Gin & Tonic

Gin Mare 42,7%, rosemary and 1724 Tonic.

Mosel Dry Martini

Ferdinand's Saar Dry Gin 44% and Ferdinand's White Vermouth 18%.

Triple Strawberry Gin & Tonic

Wint & Lila Strawberry Gin 37,5%, freeze dried strawberries and Indi & Co. Strawberry
Tonic.

Spicy Gin & Tonic

Blind Tiger Piper Cubeba Gin 47%, ginger, juniper berries and Doctor Polidori's Tonic.

Champagnebrus Gin & Tonic

Bruni Gin 39%, lime peel and 1724 Tonic.

Ice Tea Gin & Tonic

Hernö Sloe Gin 30%, lime peel and Indi & Co.



Unit Price
All Gins and Drinks
4 cl. 90,00 kr.

Snack



01] Edamame beans with lime and salt flakes	49,00 kr.
02] Edamame beans with chili and soy sauce.	49,00 kr.
03] Mixed zensai	89,00 kr.
2 pcs. crispy prawns with Japanese mayo and chili	
2 pcs. sticky rice with salmon	
2 pcs. squid, edamame hummus with soy almonds and crispy roots	
04] Crispy chicken gyozas with ponzu sauce	49,00 kr.
05] Crispy vegetarian quinoa gyozas with ponzu sauce	49,00 kr.

Miso soup

06] With tofu, spring onions and chili	45,00kr.
07] With tiger prawns, chili, garlic and vegetables of the season	55,00kr.
08] With salmon, seaweed and mushrooms	65,00kr.

Tempura

09] 3 large prawns with chili mayo	69,00 kr.
10] Mixed vegetables with chili mayo	69,00 kr.
11] Crispy sweet potatoes with garlic mayo	69,00 kr.
12] Crispy sweet potato fries with chili mayo, double breaded.	74,00 kr.

Kataifi

13] 4 prawns in kataifi with garlic mayo	79,00 kr.
14] 4 scallops in kataifi with garlic mayo	89,00 kr.

Menus

	Price per person
15] The Fish Plank: one serving - [min 2 pers.]	325,00 kr.
Edamame beans, kataifi, tempura prawns, sashimi, 2 nigiri, 8 pieces of sushi roll, fresh rice paper rolls, and sticks with salmon and tuna	
16] Walk the Plank: one serving - [min 2 pers.]	325,00 kr.
Edamame beans, crispy surprise, fresh rice paper rolls, 8 spieces of sushi roll, sticks with beef tenderloin and chicken, tempura fried vegetables and sweet potatoes	

Information about allergens - ask us!

Rice Paper 8 pcs.

- 19] Prawns in crunchy salad, fresh greens, chili oil, mint and coriander 74,00 kr.
- 20] Grilled salmon in crunchy salad, fresh greens, garlic oil, mint and coriander 74,00 kr.
- 21] Sashimi tuna in crunchy salad, fresh greens, ponzu sauce, mint and coriander 74,00 kr.
- 22] Beef in crunchy salad, fresh green, teriyaki sauce, mint and coriander 74,00 kr.
- 23] Grilled chicken in crunchy salad, fresh greens, soy almonds, mint and coriander 74,00 kr.
- 24] Grilled vegetables in crunchy salad, avocado, mint and coriander69,00 kr.

Nigiri 2 pcs.

- 25] Salmon40,00 kr.
- 26] Tuna40,00 kr.
- 27] Prawn40,00 kr.
- 28] Scallop40,00 kr.
- 29] Yellowtail40,00 kr.
- 30] Tuna tataki40,00 kr.
- 31] Sweet tofu30,00 kr.
- 32] Avocado35,00 kr.
- 33] Grilled pepper35,00 kr.
- 34] Grilled asparagus35,00 kr.
- 35] Salmon flamed in chili40,00 kr.
- 36] Scallop flamed in garlic40,00 kr.
- 37] Yellowtail topped with creme cheese and fresh dill40,00 kr.
- 38] Salmon topped with garlic40,00 kr.

Maki 4 pcs.

- 39] Spicy tuna, Japanese mayo, chili and avocado64,00 kr.
- 40] Tuna tataki, avocado and sweet teriyaki64,00 kr.
- 41] Salmon, grilled vegetables, chili mayo and sweet teriyaki64,00 kr.
- 42] Prawns, sweet pepper, cucumber and garlic mayo64,00 kr.
- 43] Grilled vegetables and basil pesto64,00 kr.

Futomaki 5 pcs.

- 44] Grilled salmon, vegetables, avocado, salad, herbs and garlic mayo 74,00 kr.
- 45] Grilled scallop, vegetables, avocado, salad, herbs and garlic mayo 74,00 kr.
- 46] Grilled monkfish, vegetables, salad and Japanese mayo 74,00 kr.
- 64] Grilled beef, vegetables, avocado topped with crunchy serrano 69,00 kr.
- 65] Grilled chicken, vegetables, Japanese mayo topped with crunchy serrano . 69,00 kr.

Uramaki 4 pcs.

- 47] Smoked, cured salmon with creme cheese and sweet pepper 64,00 kr.
- 48] Tuna tartare, avocado and wasabi mayo 64,00 kr.
- 49] Crispy prawn, avocado, sweet pepper and chili mayo 64,00 kr.
- 50] California Roll, crab meat, avocado, sweet pepper and chili mayo 64,00 kr.
- 51] Avocado, spring onions and vegetables 64,00 kr.
- 52] Avocado and tempura vegetables 64,00 kr.

Yutaka's favorites 4 pcs.

- 53] Kaburimaki, crispy prawn, avocado, sweet pepper,
topped with flamed salmon 79,00 kr.
- 54] Dragon Roll, crispy prawn, sweet pepper,
topped with avocado, Japanese mayo and hot chili 79,00 kr.
- 55] Kaburimaki, tuna tartare, avocado,
topped with tuna tataki and Japanese mayo 79,00 kr.
- 56] Kaburimaki, crab meat, avocado, sweet pepper,
topped with yellowtail and herb creme 79,00 kr.
- 57] Kaburimaki, crab meat, avocado, sweet pepper,
topped with salmon and garlic mayo 79,00 kr.
- 58] Rainbow Roll, avocado and tempura vegetables,
topped with prawn, salmon, tuna and yellowtail 79,00 kr.
- 59] Kaburimaki, avocado and tempura vegetables,
topped with tuna and Japanese mayo 79,00 kr.
- 60] Kaburimaki, avocado and tempura vegetables,
topped with flamed scallop 79,00 kr.

Yutaka's fried favorites 4 pcs.

- 61] Tempura fried crab roll in panko with avocado, sweet pepper and chili mayo 79,00 kr.
62] Maki Roll with tiger prawn, vegetables and garlic 79,00 kr.
63] Maki Roll with salmon and grilled vegetables 79,00 kr.

Sashimi

- 66] Choose between: tuna, salmon, yellowtail, tuna tataki and scallop 74,00 kr.
67] Fishbowl 79,00 kr.
The bowl includes: rice, salmon, tuna, teriyaki marinated tuna, flamed salmon, grilled scallop and crispy prawn

Side Dish

- 68] Wakame salad with chili and sesame 39,00 kr.
69] Extra sauce 12,00 kr.
Choose between: ponzu, teriyaki, chili mayo, garlic mayo and sesame sauce

Sticks 2 pcs.

- 70] Monkfish topped with yuzu butter and spring onions 74,00 kr.
71] Salmon topped with yuzu butter and fresh dill 74,00 kr.
72] Tuna, ponzu and coriander 74,00 kr.
73] Chicken breast marinated in garlic, chili and sesame oil 74,00 kr.
74] Beef tenderloin topped with herb butter 79,00 kr.
75] Beef tenderloin in teriyaki and fresh chili 79,00 kr.

Ramen

- 76] Choose one variation from each category and combine your own ramen . 175,00 kr.
Your ramen is served with: poached egg, dried seaweed, red onions, mushrooms, cabbage and carrots

Category	Variation
1. Noodle	Wheat noodles or gluten free noodles
2: Broth	Shoyu broth made of soy sauce or chicken broth
3: Filling	Beef, chicken, salmon, tiger prawn or tofu

Example: wheat noodles + shoyu broth + tofu

Water for the table is complementary with the purchase of a bottle wine

BULGARIA

Red wine

Soli, Pinot Noir 275,00 kr.

FRANCE

White wine

The house white wine: Domaine de Pellehaut 250,00 kr.

The house white wine, per glass 60,00 kr.

Chardonnay, Saint-Peyre 275,00 kr.

Alsace, Maru fra Dopff 275,00 kr.

Gewürztraminer, Dopff au Moulin Gewürztraminer Traditionelle 300,00 kr.

Bourgogne Chardonnay, Maison Champy 400,00 kr.

Chablis 1. Cru 425,00 kr.

Côte du Rhône, Blanc La Redonne, Magnum 600,00 kr.


Mersault Les Chevalières 625,00 kr.

Rosé wine

The house rosé wine: Domaine de Pellehaut 250,00 kr.

The house rosé wine, per glass 60,00 kr.

Red wine

The house red wine: Domaine de Pellehaut250,00 kr.
The House red wine, per glass60,00 kr.
Fleurie, Domaine Pardon, Beaujolais300,00 kr.
 Monte Nero, Domaine Boucabeille, Côtes du Roussillon375,00 kr.
Bourgogne, Pinot Noir Champy400,00 kr.
Bourgogne Mecurey, Pinot Noir, Domaine du Meix-Foulot475,00 kr.

Sparkling

Cremant D'alsace, Dopff Au Moulin275,00 kr.
Champagne, Premier Bulle300,00 kr.
Champagne, Duval-Leroy, Brut425,00 kr.
Champagne, Duval-Leroy, Grand Cru Blanc de Blanc575,00 kr.
Champagne, Dom Perignon1.500,00 kr.

ISRAEL

White wine

Harmon 750ml295,00 kr.
--------------	-----------	-------------

ITALY

White wine

Toscana, Villa Antinori 375ml	149,00 kr.
Suasi, Deltetto i Piemonte275,00 kr.
Pinot Grigio, Erste + Neue290,00 kr.
Campogrande Orvieto Classico, Santa Christina, Antinori	300,00 kr.
Chardonnay. Bramito, Castello della Sala325,00 kr.
Viognier fra Terenzi	350,00 kr.
Vermentino, Guardo al Tasso, Antinori Bolgheri	375,00 kr.

Rosé

Bolgheri, Scalabrone fra Tenuta, Guado al Tasso, Marchesi Antinori	300,00 kr.
--	------------

Red wine

Villa Antinori Rosso 375ml	149,00 kr.
Péppoli325,00 kr.
Chianti Classico, Villa Antinori Riserva	345,00 kr.
Bolgheri, Il Bruciato fra Tenuta, Guado al Tasso, Marchesi Antinori350,00 kr.
Purosangve, Sangiovese Riserva, Terenzi i Maremma	350,00 kr.
Barolo 2009, Osvaldo Viberti, Piemonte425,00 kr.
Brunello di Montalcino425,00 kr.
Cont'Ugo, Merlot, Guardo Al Tasso, Antinori450,00 kr.
Badia a Passignano, Antinori, Toscana475,00 kr.
Toscana, Tignanello by Antinori795,00 kr.

JAPAN

Sake

Manotsuru Karakuchi Tsuru Sake Cup 180ml 15,5% - served hot or cold90,00 kr.
Manotsuru Karakuchi Tsuru 300ml - served hot or cold	130,00 kr.
Manotsuru Junmai Tsuru 300ml - served hot or cold	130,00 kr.
Manotsuru Karakuchi Tsuru 720ml 15,5% - served hot or cold	300,00 kr.
Manotsuru Four Diamonds 500ml 17,5% - served cold	300,00 kr.
Manotsuru Junmai Cloudy 500ml 15,5% - served cold	300,00 kr.

Sparkling Sake

Mio Sake 150ml 5%75,00 kr.
Mio Sake 1300ml 5%140,00 kr.

Aperitif and Dessert wine

Plum wine Takara 10%, per glass40,00 kr.
---------------------------------	-----------	------------

NEW ZEALAND

White wine

 Organic Sauvignon Blanc, Villa Maria Estate	275,00 kr.
--	-----------	------------

PORTUGAL

Port wine

Reserve Port Churchill-Graham, 20cl.129,00 kr.
--------------------------------------	-----------	-------------

SPAIN

Cava

Penedés, Segura Viudas, Cava Brut Reserva 20cl.75,00 kr.

Red wine

PSI Ribera del Duero (Peter Pingus)490,00 kr.

Ribera del Duero Hacienda Monasterio550,00 kr.

Flor de Pingus Ribera del Duero1.200,00 kr.

GERMANY

White wine

Pfalz, Villa Wolf Riesling275,00 kr.

Nierstein Riesling Troken, Weingut Gunderloch325,00 kr.

AUSTRIA

White wine

Grüner Veltliner, Gigant300,00 kr.

BEVERAGE

Beer

Danish

-  Bajeur 33cl 4,6% alc. 45,00 kr.
Danish beer brewed at Nørrebro Brewhouse in Copenhagen

Gingerbeer

- Crabbies Ginger 33cl 4,0% 50,00 kr.

-  Ørbæk Ginger Beer 27,5cl - alcohol-free 30,00 kr.


Icelandic

- Einstök White Ale 33cl 5,2% 45,00 kr.
Brewed with coriander and orange peel

- Einstök Toasted Porter 33cl 6% 45,00 kr.
Brewed with chocolate and coffee

Japanese

- Asahi Dry 33cl 45,00 kr.
Super dry, classic Japanese beer

-  Iki Beer 33cl 4,5% 45,00 kr.
Japanese beer brewed with green tea

- Kirin 33cl 5,0% 45,00 kr.
Ice-cold Japanese beer brewed from rice after an original Japanese recipe

- Sapporo 33cl 4,7% 45,00 kr.
Japanese beer with fresh and delightful aroma of hops and lime

Water & Soft Drinks

- Ice water 1l 45,00 kr.

- Møn Water Sparkling 33cl 25,00 kr.

- Møn Water Sparkling 75cl 45,00 kr.

- Coca Cola 25cl 30,00 kr.

- Coca Cola Zero 25cl 30,00 kr.

- Fanta 25cl 30,00 kr.

- Edlesgrün Sparkling 25cl 30,00 kr.
Elderflower and green tea

Avec

Baileys 4cl 17%	50,00 kr.
Calvados Cardinal 3cl 40%	50,00 kr.
Cles des Ducs XO 3cl 40%	50,00 kr.
Diplomatico Reserva Exclusiva 3cl	50,00 kr.
Grappa di Lugana - Le Morette 3cl 42%	50,00 kr.
Marc de Châteauneuf-du-Pape 3cl 42%	50,00 kr.
Louis Grimaud 3cl 40% cognac fra 1999	50,00 kr.

Hot Drinks

A Pot of Coffee	90,00 kr.
Coffee with 4cl Japanese whiskey	75,00 kr.
Caffé Americano	25,00 kr.
Espresso	25,00 kr.
Latte	35,00 kr.
Cappuccino	35,00 kr.
Chailatte	35,00 kr.
Tea	25,00 kr.
Hot Cocoa	35,00 kr.