

STARTERS

MISO SOUP.....90,-

Soybean soup with seaweed, tofu, spring onion and sesame.
Contains: fish, sesame, soy.

EDAMAME

SALT AND LIME.....95,-

Contains: soy.

KIMCHEE SAUCE AND LIME.....110,-

Contains: soy, fish, molluscs.

TRUFFLE PONZU AND KIMCHEE SESAME.....110,-

Contains: soy, fish, sesame, gluten (wheat).

ASIAN TACOS (1 or 4 pcs.).....80/270,-

Crunchy wonton shells with filling and garnish. Ask the waiter about today's selection.

Contains: let us know your allergies.

SIGNATURE SASHIMI 5 pieces

SALMON WASABI YUZU.....150,-

Flambéed salmon sashimi with wasabi-yuzu dressing, avocado and salmon roe.

Contains: fish, soy, mustard, sesame, gluten (wheat).

KINGFISH JALAPEÑO.....165,-

Kingfish sashimi with jalapeno sauce, cucumber and salmon roe.

Contains: fish, sesame.

BLUEFIN TUNA TATAKI.....230,-

Bluefin tuna tataki sashimi with ponzu sauce, onion chips, sichimi and chives.

Contains: fish, soy, sesame, gluten (wheat).

MENU FOR ONE

CHEF'S CHOICE (22 pcs.).....680,-

An exclusive experience where the chef decides (assorted sushi and sashimi).

Contains: let us know your allergies.

SABI BARE LAKS (16 pcs.).....345,-

8 pcs. nigiri salmon and 8 pcs. spicy salmon uramaki.

Contains: fish, egg, sesame, mustard, soy.

+ AVOCADO.....25,-

NEWBIE (18 pcs.).....375,-

8 pcs. with ura tempura shrimps maki, 8 pcs. salmon and spring onion maki and 2 pcs. nigiri.

Contains: fish, shellfish, egg, sesame, mustard, soy, gluten (wheat).

SIGNATURRETT (13 pcs.).....395,-

8 pcs. tempura special, 2 nigiri salmon, 2 nigiri flambéed salmon and 1 nigiri halibut.

Contains: fish, shellfish, egg, sesame, mustard, soy, gluten (wheat).

NIGIRI MIX (12 pcs.).....385,-

Chef's selection of nigiri.

Contains: fish, shellfish, molluscs, sesame, soy, mustard.

SASHIMI MIX (16 pcs.).....385,-

Chef's selection of sashimi.

Contains: fish, shellfish, molluscs, sesame, soy, mustard.

**ALL DISHES ARE SERVED SPORADICALLY-
AS SOON AS THEY ARE READY**

WARM DISHES

TEMPURA SHRIMPS.....180,-

6 pcs. deep fried shrimps with spicy creamy and teriyaki sauce.

Contains: shellfish, soy, egg, mustard, sesame, gluten (wheat).

GYOZA DUMPLINGS WITH CHICKEN.....180,-

5 pcs. deep fried chicken dumplings with yuzu-mayo and chives.

Contains: egg, soy, sesame, mustard, gluten (wheat, barley).

CHICKEN KATSU.....185,-

Crispy chicken fillet, breaded and fried. Served with yuzu-mayo, spring onion, and our signature sauce, with optional fresh salad or sushi rice.

Contains: egg, soy, mustard, sesame, gluten (wheat).

CHICKEN KARAAGE.....195,-

Deep fried tempura chicken with japanese mayo and sichimi.

Contains: egg, soy, sesame, mustard, gluten (wheat, barley).

YAKITORI.....245,-

4 pcs. grilled chicken skewers with teriyaki sauce, served with optional fresh salad or sushi rice.

Contains: soy, sesame, gluten (wheat).

SALADS

SEAWEED SALAD.....85,-

Seaweed, sesame seeds, vinegar, soy, ginger, sugar and salt.

Contains: soy, sesame, gluten (wheat).

DUCK SALAD.....245,-

Crispy duck with celery, shallots, cucumber, fresh salad and vinaigrette.

Contains: celery, sesame, sulfite, fish, gluten (wheat).

SHRIMP TEMPURA SALAD.....245,-

8 pcs. deep fried shrimps with spicy creamy and teriyaki sauce, served with seaweed salad and radish.

Contains: shellfish, egg, soy, mustard, gluten (wheat).

VINDEREN SALAD.....265,-

8 pcs. deep fried shrimps mixed with spicy teriyaki sauce, served with avocado, cucumber, edamame, radish, fish roe and salad.

Contains: fish, shellfish, egg, soy, mustard, gluten (wheat).

POKE BOWL.....325,-

Bowl with flambéed salmon sashimi, rice, avocado, cucumber, yuzu-mayo, radish, edamame and pickled ginger. Topped with Yuzu dressing, sesame seeds and salmon roe.

Contains: fish, shellfish, egg, soy, mustard, gluten (wheat).

HOTROLLS

HOTROLL FUTOMAKI.....215,-

6 pcs. salmon, avocado, cucumber, spicy creamy and teriyaki sauce.

+ CREAM CHEESE.....20,-

Contains: fish, sesame, egg, mustard, soy, gluten (wheat), (milk).

SALMON TARTAR HOTROLL.....255,-

8 pcs. cucumber and avocado, topped with salmon tartare, spring onion, tobiko roe, kimchee-mayo and teriyaki sauce.

Contains: fish, egg, soy, sesame, mustard, gluten (wheat).

TUNA TARTAR HOTROLL.....285,-

8 pcs. asparagus and avocado, topped with bluefin tuna tartare, spring onion, kimchee-mayo and teriyaki sauce.

Contains: fish, egg, molluscs, soy, mustard, sesame, gluten (wheat).

SHELLFISH HOTROLL.....285,-

8 pcs. asparagus and avocado, topped with snow crab, scallops, cooked shrimps, chives, tobiko roe, spicy creamy and teriyaki sauce.

Contains: fish, shellfish, molluscs, soy, sesame, egg, mustard, gluten (wheat).

MENU FOR SHARING

MENU FOR TWO (34 pcs.).....880,-

10 pcs. sashimi, 10 pcs. nigiri, 8 pcs. signature maki, 6 pcs.

futomaki.

Contains: fish, shellfish, molluscs, egg, soy, sesame, mustard, gluten (wheat).

MENU FOR THREE (48 pcs.).....1190,-

12 pcs. sashimi, 16 pcs. nigiri, 8 pcs. signature maki, 12 pcs.

futomaki.

Contains: fish, shellfish, molluscs, egg, soy, sesame, mustard, gluten (wheat).

MENU FOR FOUR (68 pcs.).....1690,-

16 pcs. sashimi, 16 pcs. nigiri, 24 pcs. signature maki, 12 pcs.

futomaki.

Contains: fish, shellfish, molluscs, egg, soy, sesame, mustard, gluten (wheat).

SABI SELECTION FOR THREE (57 pcs.).....1450,-

9 pcs. flamed salmon sashimi, 6 pcs. nigiri, 8 pcs. hotroll, 6 pcs.

futomaki, 16 pcs. signature maki, 6 pcs. tempura shrimps, 6 pcs.

chicken skewers.

Contains: fish, shellfish, molluscs, egg, soy, sesame, mustard, gluten (wheat).

2 pcs. NIGIRI - SASHIMI 5 pcs.

95,-.....**CHEF'S CHOICE**.....165,-

Contains: let us know your allergies.

75,-.....**AURORA SALMON**.....110,-

Contains: fish, mustard.

85,-.....**FLAMBÉED SALMON**.....120,-

Contains: fish, soy, mustard.

90,-.....**STERLING HALIBUT**.....125,-

Contains: fish, mustard.

90,-.....**NORDIC KINGFISH**.....125,-

Contains: fish, mustard.

105,-.....**SCALLOPS**.....140,-

Contains: molluscs, mustard.

135,-.....**BLUEFIN TUNA**.....195,-

Contains: fish, mustard.

90,-.....**COOKED SHRIMPS**.....

Contains: shellfish, mustard

FUTOMAKI 6 pieces

SPICY TEMPURA FUTOMAKI.....210,-

Tempura shrimps, cucumber, avocado and spicy creamy.

Contains: shellfish, egg, sesame, mustard, gluten (wheat).

VINDEREN FUTOMAKI.....210,-

Tempura shrimps, salmon, avocado, cucumber, spring onion and spicy creamy.

Contains: shellfish, fish, egg, sesame, mustard, gluten (wheat).

CHICKEN KATSU FUTOMAKI.....210,-

Crispy chicken, avocado, cucumber, yuzu-mayo and spring onion.

Contains: egg, sesame, soy, mustard, gluten (wheat).

STERLING HALIBUT TEMPURA.....220,-

Sterling halibut tempura with, avocado, cucumber, spring onion, tobiko roe, kimchee sauce and teriyaki.

Contains: fish, molluscs, egg, sesame, soy, mustard, gluten (wheat).

FRIED SNOW CRAB FUTOMAKI.....240,-

Tempura snow crab, avocado, cucumber and spicy creamy.

Contains: shellfish, egg, sesame, soy, mustard, gluten (wheat).

URAMAKI

8 pieces

CHEF'S CHOICE MAKI.....250,-

An exclusive experience where the chef decides.

Contains: let us know your allergies.

SALMON VÂRLØK/AVOCADO.....185,-/190,-

Salmon with spring onion or avocado.

Contains: fish, sesame, mustard.

+ CREAM CHEESE.....20,-

Contains: milk.

+ CRUNCHY.....15,-

Contains: gluten (wheat).

TEMPURA MAKI.....185,-

Deep fried shrimps with avocado and spicy creamy.

Contains: shellfish, sesame, mustard, egg, gluten (wheat).

CALIFORNIA.....185,-

Cooked shrimps with avocado.

Contains: shellfish, sesame, mustard.

SPICY SCALLOPS & TOBIKO.....230,-

Scallops, spicy creamy, cucumber and tobiko roe.

Contains: fish, molluscs, sesame, soy, mustard, egg, gluten (wheat).

TUNA AVOCADO KIMCHEE.....245,-

Bluefin tuna with avocado and kimchee sauce.

Contains: fish, sesame, mustard, soy, molluscs.

SNOW CRAB AVOCADO.....245,-

Cooked snow crab with avocado and cucumber.

Contains: shellfish, sesame, mustard.

MAKITORI.....195,-

Fried tempura chicken with avocado and cucumber.

Contains: egg, soy, sesame, mustard, gluten (wheat).

SIGNATURE MAKI 8 pieces

SPICY SALMON SPECIAL.....245,-

Salmon, cucumber and spicy creamy, with avocado and salmon roe.

Contains: fish, soy, egg, mustard, sesame.

TEMPURA SPECIAL.....245,-

Tempura shrimps and spicy creamy, with avocado and salmon roe.

Contains: fish, shellfish, egg, soy, mustard, sesame, gluten (wheat).

FLAMBÉED SALMON.....245,-

Avocado, cucumber and spicy creamy, topped with flambéed salmon and teriyaki sauce.

Contains: fish, egg, soy, sesame, mustard.

SALMON TEMPURA MANGO.....245,-

Tempura shrimps, avocado and cream cheese, topped with flambéed salmon and mango sauce.

Contains: fish, shellfish, egg, soy, mustard, sesame, milk, gluten (wheat).

YUZU TUNA CRUNCH.....245,-

Tempura shrimps and avocado, topped with flambéed bluefin tuna, yuzu-mayo and chives.

Contains: fish, egg, soy, mustard, sesame, sulfite, gluten (wheat).

FLAMBÉED SCALLOPS.....245,-

Avocado, cucumber and yuzu-mayo, topped with flambéed scallops, wasabi-yuzu dressing and sichimi powder.

Contains: molluscs, egg, soy, sesame, mustard, gluten (wheat).

TUNA TARTAR MAKI.....265,-

Asparagus and crunchy, topped with bluefin tuna tartare, spring

onion, kimchee-mayo and teriyaki sauce.

Contains: fish, molluscs, egg, sesame, mustard, soy, gluten (wheat).

CHIRI HOTATE MAKI.....265,-

Tempura shrimps, topped with scallops, shrimps, snow crab, spring onion, tobiko roe, spicy creamy.

Contains: fish, shellfish, molluscs, soy, sesame, egg, mustard, gluten (wheat).

SAUCES AND EXTRAS

WASABI mustard / PICKLED GINGER	20/25,-
SOY SAUCE soy, gluten (wheat)	20,-
PONZU soy / JALAPEÑO	35,-
TERIYAKI soy	25,-
SPICY CREAMY egg, mustard	25,-
SUSHI RICE (100g) - sesame	65,-
SALMON ROE (20g) - fish	70,-
FRESH SALAD	75,-
Contains: sesame, soy, gluten (wheat, barley).	
CUCUMBER SALAD	60,-
Sliced cucumber, tossed in yuzu-mayo, topped with sesame seeds.	
Contains: egg, mustard, soy, gluten (barley).	
SEASONED AVOCADO	70,-
Slices of avocado, marinated in wasabi yuzu dressing.	
Contains: egg, mustard, soy, gluten (barley).	

VEGAN

VEGAN GYOZA DUMPLINGS	185,-
5 pcs. deep fried gyoza dumplings with spinach, served with wasabi-yuzu-dressing and chives.	
Contains: sesame, soy, gluten (wheat, barley).	
VEGAN TASTING PLATTER (17 pcs).....	420,-
A combination of 3 pcs. vegan gyoza, 6 pcs. futomaki and 8 pcs. hotroll with teriyaki sauce.	
Contains: let us know your allergies.	
VEGAN FUTOMAKI	180,-
6 pcs. Chef decides.	
Contains: let us know your allergies.	
VEGANSK HOTROLL HOSO	210,-
8 pcs. Chef decides.	
Contains: let us know your allergies.	
CHEF'S CHOICE VEGANSK URAMAKI	210,-
8 pcs. Chef decides.	
Contains: let us know your allergies.	



SOFT DRINKS

PUREZZA, SPARKLING WATER	65,-
COCA-COLA, ORIGINAL / ZERO SUGAR 0,33L	65,-
FANTA / SPRITE 0,33L	65,-
ERDINGER, ALCOHOL-FREE 0,33L	95,-
GINGER BEER, ALCOHOL-FREE 0,28L	105,-
YUZU TONIC 0,2L	75,-
TONIC WATER 0,2L	95,-
RAMUNE, WATERMELON 0,2L	70,-
SAFTERIET, JUICE	
APPLE 0,25L	95,-
APPLE & GINGER 0,25L	95,-
RHUBARB 0,25L	95,-

COFFEE

single / double

ESPRESSO	55,- / 69,-
BLACK COFFEE	59,- / 75,-
AMERICANO	65,- / 79,-
CORTADO	65,- / 79,-
CAPPUCCINO	65,- / 79,-
LATTE	65,- / 79,-
DECAFFEINATED COFFEE	59,-

TEA

cup / pot

GENMAICHA	65,- / 89,-
SENCHA	65,- / 89,-
JASMIN	65,- / 89,-
DARJEELING BLACK	65,- / 89,-
PEPPERMINT	65,- / 89,-



MENU

SABI SUSHI®
VIKA