



JAY'S MAKI
AND BITES

FIRE STARTER

nigiri with habanero blackened
salmon, mint, cucumber,
yuzu and trout roe
165 kr

NORTHERN LIGHT

maki with Kalix bleak roe,
wasabi cream cheese, yuzu cucumber,
matchstick fries and dill powder
189 kr

CALI

california roll, grilled green asparagus,
"big apple slaw", jalapeño cream cheese,
peanut sauce, daikon and lime
165 kr

STARTERS

STARTER COMBO PLATTER

a selection of jay fu's starters
(minimum of 2 persons)
199 kr per person

PINK HEAVEN

dumpling with lobster and barbecue,
grilled pork belly, grilled stewed corn,
"vodka sauce" laced with
lobster broth and scallions
189 kr

TEMPURA FU

tempura fried shrimp and
vegetables served with chili garlic
mayo and mandu dip
155 kr
Veggie style **139 kr**

BLACK BETTY

gyoza filled with artichoke and grilled mushroom,
artichoke foam, ginger ponzu, marcona almond,
apple gari and truffle tapioca
169 kr

DRAGONBORN

beef tataki, japanese pepper, tarragon-yuzu
emulsion, chanterelles,
potato flakes and macadamia nuts
189 kr

EASY LOVER

charcoal grilled tuna tartare, "tostadas pequeñas",
pico de gallo, jalapeño crème,
pickled cilantro cream and finger lime
169 kr

TIGER TACOS

grilled shrimp with mayonnaise,
yuzu, jalapeño, cilantro,
and "cucumber salsa"
165 kr

MAIN
COURSES

ROCCO

grilled veal burger, bread, truffle cheddar,
mayonnaise with Italian truffle, semi dried tomatoes,
bacon and onion marmalade and dirty fries with
truffle, parmesan and butter sauce
259 kr

CODPLAY

grilled cod, miso glaze, buttered white wine sauce
with gari, tempura fried chanterelles,
pickled avocado, crispy noodles and potato purée
with sesame and grilled shrimp
359 kr

WHITE LOTUS

nori grilled tuna, yuzu hollandaise,
broccoli lollipops, lotus root, mango, rainbow roe
and arancini on japanese rice
329 kr

GUN SMOKE

grilled venison, truffle barbeque,
smoked miso-flavored hollandaise, grilled corn,
mushroom, pomegranate
and jerusalem artichoke taquitos
329 kr

JAY FU'S MIXED GRILL

beef tenderloin, ribeye, pork side and venison
served with steamed vegetables, mix salad,
jay's original sauces, french fries and potato purée
399 kr per person (minimum 2 persons)

FANCY

grilled beef tenderloin tournedos, grilled half lobster tail
in its shell, champagne béarnaise, pepper-spiced red
wine gravy, tomato salad with bloody mary dressing,
silver skin onions and deep fried truffle potato purée
499 kr

BUFFALO SOLDIER

fried chicken, buffalo beurre blanc,
grilled green onions, cauliflower-cucumber pico de gallo,
spring rolls with "pulled buffalo chicken",
fermented chili and cabbage
299 kr

ORANGE BLOSSOM

grilled mushroom skewer, roasted sesame sauce,
grilled green onions, pumpkin seeds,
chimichurri pumpkin and "dirty" sweet potato fries
265 kr

JAY'S STEAKS

See our separate menu with a selection
of steaks depending on the season

SWEETS

ONE BITE

I SCREAM

Jay's ice cream
or sorbet
49 kr/ scoop

CHOCOLATE MELTDOWN

chocolate, "snickers", peanuts,
popcorn ice cream and caramel sauce
with sea salt
139 kr

BUGSY

carrot cake, carrot ice,
lime sorbet, silken tofu
and yuzu glazed carrots
125 kr

FAKE NEWS

"pound cake" with yuzu-pistachio,
white chocolate mousse, champagne
sorbet, pomegranate and "fake caviar"
125 kr

APPLE JACK

butter baked apple, soy meringue,
maple syrup, browned butter,
macadamia nut and Jack Daniel's ice cream
125 kr

kindly advise us if you have any allergies, are in need of special dietary
or have questions about origin

SIDEKICKS

jay fu's béarnaise sauce **35 kr** chili garlic mayo **35 kr** bbq sauce **35 kr**
french fries **49 kr** dirty fries **129 kr** steamed broccoli & haricots verts **55 kr**
lobster mac and cheese croquette **69 kr**

FOR A FEW DOLLARS MORE MENU

695 kr per person
with beverage package **1395 kr** per person



SNACKS & BEVERAGES

We offer a large selection of wines and digestifs, please ask us!

COCKTAILS

175 kr

Alabama Song – Super Nikka Whisky/Choya Umeshu Extra Shiso/Soda-water/Orange
Tiny Goddess – Tequila Arette/Del Maguey Vida Mezcal/Habanero-sugar/Lime/Gochugaru
Macho Man – Bulleit 95 Rye/Disaronno Amaretto/Pineapple/Lemon/Sugar/Soda-water
Night Fever – Hana Hato Sake 8 Y/White Cacao/Galliano/Cream/Nutmeg

CLASSICS

175 kr

Miss Jay – Four Roses Bourbon/Crème de Mûres/Concentrado de Agave/Lemon/Ginger/Milk (clarified)
Yellow Cab – Absolut Vodka/Homare Yuzu-saké/Lemon/Ginger/Sugar/Passionfruit
Cosmopolitan – Absolut Vodka/Cointreau/Cranberry/Lime/Sugar
Old Fashioned – Four Roses Bourbon/Angostura Bitters/Sugar

MOCKTAILS

95 kr

Coconut – Coconut/Lime/Matcha Green Tea/Cream
Yellow Submarine – Yuzu-juice/Lemon/Ginger/Passionfruit

SPARKLING

Pol Roger Brut, Champagne, France
Gérard Bertrand Crémant de Limoux Brut, Languedoc-Roussillon, France
Richard Juhlin Blanc de Blancs Non Alcoholic 20cl

bottle	glass
995 kr	175 kr
795 kr	145 kr
	105 kr

SNACKS

CROQUETTES

lobster mac 'n cheese
69 kr

TEMPURA FU

tempura fried shrimp and vegetables served with
chili garlic mayo and mandu dip
155 kr Veggie style 139 kr

TIGER TACOS

grilled shrimp with mayonnaise,yuzu,
jalapeño, cilantro,and "cucumber salsa"
165 kr

FOR A FEW DOLLARS\$ MORE MENU

695 kr per person
with beverage package 1395 kr per person
(our tasting menu requires the participation of the entire table)

