

YUTAKA DINING
MENU CARD

Dear Guest
Welcome to Yutaka Dining

At Yutaka, you pay a mandatory fee at 25 kr. per guest.
A little snack and unlimited Purezza water with or without gas are included in the fee.

YUTAKA'S FABULOUS GIN & DRINKS

Yutaka Gin & Tonic

Yutaka Gin 42.4%, lime zest & Gents Tonic

Yutaka Mule

Grey Goose vodka, organic ginger beer with lime & fresh ginger
Served in copper mugs

Dark'n Storm

Dark rum, organic Ginger Beer, fresh ginger & lime

VT

Ferdinand's Red Vermouth 19% & Gents Tonic 18%

Gin Edlesgold

Letherbee Gin 48%, grape, apple & dried grapefruit

Espresso Martini

Grey Goose vodka, Kahlua, espresso & coffee beans

Kæmpelæske Gin & Tonic

Bruni Collin's Gin 39%, grated lime zest & MG Tonica

Sakura Gin & Tonic

Ukiyo Japanese Blossom Gin 40%, cherries & Gents Tonic

World's Best Gin 2020 Gin & Tonic

Hernö Old Tom Gin 43%, grated lemon zest & Gents Tonic

Kagoshima Gin & Tonic

Ukiyo Japanese Yuzu Gin 40%, tørret mandarin & Gents Tonic

Chicago Mile Gin & Tonic

Letherbee Gin 48%, grated lemon zest, & Sådan! Strawberry Elderflower Tonic

Lime Time Gin & Tonic

Lind & Lime Gin 44%, grated lime zest & Indi Tonic

Toscan Gin & Tonic

Sabatini Gin 41.3%, fresh thyme & Gents Tonic

Rhubarb Gin & Tonic

Slingsby Rhubarb Gin 40%, dried lemon & Sådan! Lemon Tonic

Orange Gin & Tonic

Zymurgorium Marmalade Gin 40%, orange marmelade, orange scent & Sådan! Lemon Tonic

Mosel Dry Martini

Ferdinand's Saar Dry Gin 44% & Ferdinand's White Vermouth 18%

Herbal Gin & Tonic

Herbal Gin 42,4%, rosemary & Sådan! Lemon Tonic

Triple Strawberry Gin & Tonic

Wint & Lila Strawberry Gin 37,5%, freeze-dried strawberries & Sådan! Strawberry Elderflower Tonic

Mojito Gin & Tonic

Skin Gin 42%, grated lime zest, fresh mint & Sådan! Lemon Tonic

Touch of Japan Gin & Tonic

Kuro Gin 43%, grated lemon zest & Gents Tonic

All Chesire Gin & Tonic

Capesthorne Raspberry & Blueberry Gin 40%, dried raspberries & Bermondsey Tonic

Spicy Gin & Tonic

Von Hallers Gin 47%, ginger, juniper & Doctor Polidori's Tonic

Filur Gin & Tonic

Four Jiggers Gin'ocello Liquor 25.4%, lime zest & Sådan! Strawberry Elderflower Tonic

110,00 kr. per drink.

Served with 4 cl. alcohol

SHARING MENUS

12] MENU 1

Edamame beans, 16 pcs. sushi, 2 pcs. nigiri and 6 pcs. mixed sashimi

Price per person 375,00 kr.

14] MENU 2

Edamame beans, kataifi, tempura prawns, sashimi, 2 pcs. nigiri,
6 pcs. sushi, fresh spring rolls and fish sticks

Price per person 395,00 kr.

15] MENU 3

Edamame beans, crispy delicacies, fresh spring rolls,
8 pcs. sushi, 2 sticks, tempura vegetables and sweet potatoes

Price per person 375,00 kr.

26] MENU 4

Edamame beans, 3 crispy elements, fresh spring rolls with fish and greens,
6 pcs. of mixed sushi, ribeye with tempura vegetables and sweet potatoes,
and a small dessert

Price per person 450,00 kr.

The menu will be served continuously
Min. 2 orders of the same menu except no. 1

Vegetarian/vegan

Nigiri 2 pcs.

V04] Sweet tofu nigiri 35,00 kr.

V05] Avocado nigiri. 35,00 kr.

V06] Grilled pepper nigiri 35,00 kr.

Maki & Uramaki 4 pcs.

V08] Maki with grilled greens and fresh basil pesto. 69,00 kr.

V09] Maki with mango and garlic topped with garlic mayo 69,00 kr.

V10] Uramaki with avocado, spring onions and greens. 69,00 kr.

V11] Uramaki with avocado and tempura vegetables 69,00 kr.

V12] Fried uramaki with spring onions and avocado topped with pickled greens 69,00 kr.

Small dishes

V01] Miso soup with tofu, spring onions and chili 50,00 kr.

V02] Crispy vegetarian quinoa gyozas with ponzu sauce 50,00 kr.

V03] Fresh spring rolls with grilled greens, crispy salat, avocado, mint, coriander 75,00 kr.

V14] The Green Bowl 75,00 kr.
Served with rice, tempura vegetables, pickled red onions, tomatoes, plenty of herbs

V16] Tempura eggplant glazed in teriyaki and sweet chili sauce 70,00 kr.

V17] Grilled avocado, cabbage, pickled green tomatoes, onions, mint, coriander . 80,00 kr.

V18] Grilled and gratinated snack pepper filled with herbs and garlic. 80,00 kr.

The Vegan Plank

V15] The Vegan Plank (The dishes will be served continuously) 375,00 kr.

Edamame beans, crispy delicacies, fresh spring rolls, 8 pcs. sushi rolls,
grilled greens, tempura vegetables and sweet potatoes

(Can be ordered pr. person)

Snacks

- 01] Edamame beans served with lime and sea salt flakes. 50,00 kr.
- 02] Edamame beans served with chili and soy sauce. 55,00 kr.
- 03] Crispy chicken gyozas served with ponzu sauce 75,00 kr.
- 05] Takoyaki with octopus, spring onions and japanese mayo 75,00 kr.
- 08] 4 pcs. large tempura prawns served with chili mayo. 95,00 kr.
- 13] 4 pcs. kataifi scallops served with garlic mayo 95,00 kr.

Fresh Spring Rolls 8 pcs.

- 16] Crispy scrimp, crispy salat, fresh greens, chili oli, mint and coriander . . . 89,00 kr.
- 17] Grilled salmon, crispy salat, fresh greens, garlic oli, mint and coriander . . 89,00 kr.
- 18] Beef, cripsy salat, fresh greens, teriyaki sauce, mint and coriander. 89,00 kr.
- 19] Crispy chicken, fresh salat, greens, mint and coriander 89,00 kr.

Side Dishes

- 09] Mixed tempura vegetables served with chili mayo. 75,00 kr.
 - 10] Crispy sweet potatoes served with garlic mayo. 75,00 kr.
 - 11] Crispy sweet potato fries (double-dipped) served with chili mayo 79,00 kr.
 - 68] Wakame salat marinated in chili and sesame sauce 43,00 kr.
 - 69] Optional dip. 12,00 kr.
- Teriyaki, chili mayo, garlic mayo, wasabi mayo, sesame sauce (Goma) & ponzu

Nigiri 2 pcs.

20] Salmon	45,00 kr.
21] Tuna	45,00 kr.
22] Scrimp	45,00 kr.
23] Scallop	45,00 kr.
24] Zander	45,00 kr.
25] Tuna tataki	45,00 kr.
30] Flame seared salmon in chili oil	45,00 kr.
31] Flame seared scallop in garlic oil	45,00 kr.
32] Zander topped with cream cheese and fresh dill	45,00 kr.
33] Salmon topped with garlic.	45,00 kr.
34] Salmon smoked with rosemary and garlic	50,00 kr.
35] Scallop smoked with thyme, garlic and lime	50,00 kr.

Maki 4 pcs.

36] Spicy tuna, japanese mayo, chili and avocado	69,00 kr.
37] Tuna tataki, avocado and sweet teriyaki glaze.	69,00 kr.
38] Spicy salmon topped with chili mayo and sweet teriyaki glaze	69,00 kr.
39] Scrimps, sweet pepper, cucumber and garlic mayo	69,00 kr.
40] Salmon, mango, garlic topped with garlic mayo.	69,00 kr.

Futomaki 5 pcs.

41] Grilled salmon, greens, avocado, green salat, herbs and garlic mayo.	79,00 kr.
42] Grilled scallop, avocado, garlic, herbs, salat and greens	84,00 kr.
44] Grilled beef, greens, avocado topped with crispy udon noodles	84,00 kr.
45] Crispy chicken, japanese mayo, greens topped with crispy udon noodles	79,00 kr.

Uramaki 4 pcs.

- 46] Fried lime marinated white fish, grilled green, topped w. kimchi mayo & dill . 74,00 kr.
- 47] Tuna firecracker with temari, japanese mayo, topped with kimchi tanuki . 74,00 kr.
- 48] Crispy prawn, avocado, sweet pepper and chili mayo 74,00 kr.
- 49] California roll, crab meat, avocado, sweet pepper and chili mayo 74,00 kr.

Yutaka's Favorites 4 pcs.

- 50] Kaburimaki, crispy prawn, avocado, sweet pepper, flame seared salmon . 89,00 kr.
- 51] Dragon Roll, crispy prawn, sweet pepper, avocado, japanese mayo, chili . 89,00 kr.
- 52] Kaburimaki, tuna tartare, avocado, tuntataki and japanese mayo. 89,00 kr.
- 53] Kaburimaki, crab meat, avocado, sweet pepper, zander, herb cream . . . 89,00 kr.
- 54] Kaburimaki, crab meat, avocado, sweet pepper, salmon, garlic mayo . . . 89,00 kr.
- 55] Rainbow roll, avocado, tempura greens, scrimps, salmon, tuna, zander . . 89,00 kr.
- 56] Kaburimaki, avocado, tempura greens, tuna and japanese mayo 89,00 kr.
- 57] Kaburimaki, avocado, tempura greens, flame seared scallops 89,00 kr.
- 58] Kaburimaki surf'n turf 89,00 kr.
With crispy prawn, sweet pepper, avocado, chili mayo, beef tataki, sesame, spring onions

Yutaka's Fried Favorites 4 pcs.

- 59] Fried uramaki with crab meat, avocado, sweet pepper and chili mayo . . . 84,00 kr.
- 60] Fried maki with schrimps, greens and garlic 84,00 kr.
- 61] Fried uramaki with spring onions, avocado topped with scallop salat . . . 84,00 kr.

Sashimi

- 65] Sashimi (8 pcs.) zander with passion ponzu 80,00 kr.
- 64] Tuna temari sashimi w. avocado, wasabi mayo & crispy udon noodles . . 80,00 kr.
- 66] Salmon tataki with citrus soya sauce 99,00 kr.
- 63] Sashimi free of choice (8 pcs.) : tuna, salmon, zander, tuna tataki & scallop . . 95,00 kr.

Sticks 2 pcs.

- 71] Farose salmon topped with yuzu butter and fresh dill. 79,00 kr.
73] Tuna, ponzu sauce and coriander 79,00 kr.
74] Chicken marinated in garlic, chili, and sesame oil 79,00 kr.
75] Chicken katsu curry 79,00 kr.
78] Beef with butter and lots of herbs. 89,00 kr.
79] Beef with teriyaki, fresh chili and spring onions. 89,00 kr.

Yutaka's fish dish

- 81] White fish w. double-fried sweet potato fries, sauce tartare & lime . . . 250,00 kr.

Ramen

- 83] Ramen. 225,00 kr.

Served with a poached egg, dried seaweed, onions, mushrooms, hispi cabbage and carrots

Choose one variant from each of the following 3 categories:

1. Wheat noodles or gluten free noodles
2. Shoyo fond (based on soya and chicken) or miso fond (vegetable)
3. Beef, chicken, salmon, tiger prawns or tofu

E.g.: 1) wheat noodles + 2) shoyu fond + 3) beef

Yutaka's delicious steaks

- 84] Ribeye, 300 g. 300,00 kr.

Served with garlic mayo, chili mayo and miso bearnaise

- 85] Beef Tenderloin, 250 g. 275,00 kr.

Served with garlic mayo, chili mayo and miso bearnaise

Dessert

- 86] Chocolate fondant served with condensed ice cream and salty caramel 90,00 kr.

- 88] Yuzu cheesecake 90,00 kr.

- 89] Classic creme brulee. 90,00 kr.

- 90] Fresh fruit and yuzu sorbet. 90,00 kr.

- 91] Japanese mochi ice cream 3 pcs. (3 variants) 90,00 kr.

BEVERAGES

Water & Soft Drinks

Coca Cola 25 cl.	30,00 kr.
Coca Cola Zero 25 cl.	30,00 kr.
Edlesgold with grape & apple 25 cl.	30,00 kr.
Ramune, original japanese soda 20 cl.	40,00 kr.
Organic lemonade from Møn 33 cl. (blackcurrant, strawberry, elderflower, rhubarb) .	45,00 kr.

Ginger Beer

Crabbies Ginger Beer 33 cl. 4,0%	65,00 kr.
Ørbæk Ginger Beer 27,5 cl. non-alcoholic.	35,00 kr.

Beer

Daura Damm 33cl. Glutenfree lager	45,00 kr.
Damsholt 33cl. Organic alcohol-free IPA from Møn	45,00 kr.
Magleby Classic 33cl. Organic alcohol-free pilsner from Møn	45,00 kr.
Kirin 33cl. Crisp alcohol-free pilsner	45,00 kr.
Kong Asger's Wheat 33cl 4,7% Organic wheat beer from Møn	45,00 kr.
Klintholm IPA draft beer 40cl 5,5%. Organic IPA from Møn	55,00 kr.
Asahi Dry 33 cl. Superdry, classic japanese beer	45,00 kr.
Iki Beer 33cl 4,5% Brewed on green tea	45,00 kr.
Sapporo 33cl. 4,7% Japanese beer with a fresh scent of hops and lime	45,00 kr.
Kirin on tap 50cl. Ice cold japanese draft beer brewed on rice after original japanese recipe	65,00 kr.
Sapporo black 65cl.	75,00 kr.

SAKE

Manotsuru Junmai Tsuru 300 ml. Served hot or cold.	150,00 kr.
Manotsuru Daiginjo 15,5 %, 300 ml. Served cold	300,00 kr.
Manotsuru Karakuchi Tsuru 720 ml. 15,5%. Served hot or cold	350,00 kr.
Manotsuru Four Diamonds 500 ml. 17,5%. Served cold	350,00 kr.
Manotsuru Junmai Cloudy 500 ml. 15,5%. Served cold	350,00 kr.
Sparkling Sake	
Manotsuru Karakuchi 15,5%, 1800 ml. Served cold	600,00 kr.

WINE BY GLASS

Riesling, Schmitt Söhne.	70,00 kr.
Spanish white wine, Bodega Los Aljibes	70,00 kr.
Italian rosé wine, Serena Wines	70,00 kr.
Spanish red wine, Bodega Los Aljibes.	70,00 kr.
Carafe: rosé wine, white wine & red wine (half a bottle)	150,00 kr.

CHAMPAGNE & SPARKLING WINE

Cava

Segura Viudas Brut Reserva (20 cl.)	90,00 kr.
Cava Single Estate, Cava Can Petit	300,00 kr.

Cremant

Cremant D'Alsace, Dopff Au Moulin.	395,00 kr.
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Brut

Riesling Brut, Gut Hermannsberg 2015.	430,00 kr.
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Champagne

Duval-Leroy Brut.	550,00 kr.
Duvel-Leroy, Grand Cru	690,00 kr.
Duval-Leroy, Cuvée des M.O.F. Sommeliers, Blanc de Blanc 2010	700,00 kr.

WHITE WINE

France

Chablis AOC (375 ml.)	250,00 kr.
Domaine de Pellehaut, France, Gascogne	300,00 kr.
Saint Peyre, Chardonnay, Languedoc	325,00 kr.
Maru, Dopff, Alsace	325,00 kr.
Les Vignerons De Mancey, Bourgogne Chardonnay	350,00 kr.
Moulin Gewürztraminer Traditionelle, Dopff	375,00 kr.
Chablis 1. Cru, Domaine Jean Collet	475,00 kr.
Châteaneuf du Pape, Domaine de la Solitude	575,00 kr.
Domaine Capuano-Ferreri - Chassagne Montrachet Cuvée Prestige	600,00 kr.
Côte du Rhône, Blanc La Redonne (1.5 l.)	650,00 kr.
Mersault, Les Chevalières	950,00 kr.

Italy

Pinot Grigio, Erste + Neue, Alto Adige	350,00 kr.
Campogrande Orvieto Classico, Santa Christina, Antinori	350,00 kr.

Spain

Casa Santa Eulalia, Alvarinho	300,00 kr.
Pazo San Mauro, Abarino Rias Baixas	375,00 kr.

South Africa

Renosterwacht, Chenin Blanc	400,00 kr.
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Germany

Silvaner Trocken, Weingut, Vegan	300,00 kr.
Villa Wolf Riesling, Pfalz	350,00 kr.
Jean Baptiste Riesling, Kabinett, Weingut Gunderloch	350,00 kr.
Grauer Burgunder, 100 Hügel, Organic	350,00 kr.
Weingut Hüls, Riesling, Mosel	375,00 kr.
Vom Schiefer Riesling, Gut Hermannsberg	400,00 kr.

Austria

Grüner Veltliner, Sand 1, Zöhrer	375,00 kr.
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New Zealand

Villa Maria, Organic Sauvignon Blanc	350,00 kr.
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ROSÉ, NATURAL & ORANGE WINE

France

Domaine de Pellehaut, France, Gascogne.	300,00 kr.
Bandol Rosé, Domaine des Baguisers, Provence.	325,00 kr.
Gerard Bertrand Orange Gold.	350,00 kr.

Romania

Solara Glou Glou (Natural Red Wine).	300,00 kr.
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RED WINE

Bulgaria

Soli Pinot Noir, Eduardo Miroglio 300,00 kr.

Lebanon

Plaisir du Vin, Chateau Heritage 325,00 kr.

France

Bourgogne Rouge, Seigneurie de Posanges (375 ml.) 195,00 kr.

Fleurie, Domaine Pardon, Beaujolais 325,00 kr.

Bourgogne Mecurey, Domaine du Meix-Foulot 475,00 kr.

Bourgogne Marsannay Clos du Roy, Domaine Fournier 550,00 kr.

Châteaneuf du Pape, Domaine de la Solitude 675,00 kr.

Châteaneuf du Pape, Cuvée Barberini, Domaine de la Solitude 700,00 kr.

Châteaneuf du Pape Vieilles Vignes, Domaine de la Charbonnière, 2012 700,00 kr.

Italy

Tenuta Péppoli, Chianti Classico, Antinori 350,00 kr.

Pinot Nero Apertuna, Colombo 350,00 kr.

Cont' Ugo, Tenuta Guardo Al Tasso, Antinori, Bolgheri 475,00 kr.

Badia a Passignano, Antinori, Chianti Classico 625,00 kr.

Brunello di Montalcino, Poggiarellino 750,00 kr.

Tenuta Tignanello, Antinori 1100,00 kr.

Spain

PSI, Ribera del Duero 690,00 kr.

Hacienda Monasterio, Ribera del Duero 690,00 kr.

Flor de Pingus, Ribera del Duero 1300,00 kr.

Germany

Spätburgunder Drei Sterne 2015, Weingut Knab Kaiserstuh 550,00 kr.

SWEET WINE

Sweet plum wine Takara 10%, per glass	40,00 kr.
Churchill-Graham, Reserve Port (20 cl.)	129,00 kr.

AVEC

Bailies 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 from 2004	50,00 kr.
Lemon Biscuits	50,00 kr.
Carthy & Black Yorkshire Lemon Gin Cream liqueur 17%	
Barr Hill Tom Cat	50,00 kr.
Barr Hill Tom Gin 43%	

HOT DRINKS

Yutaka's japanese coffee with 4 cl. Japanese whisky	100,00 kr.
Tea	35,00 kr.
Americano	30,00 kr.
Espresso	30,00 kr.
Latte	40,00 kr.
Cappuccino	40,00 kr.
Chai latte	40,00 kr.
Cocoa	40,00 kr.