

YUTAKA **DINING**

MENU CARD

Dear Guest

Welcome to Yutaka Dining

At Yutaka, we take pride in serving the finest ingredients. We use selected vegetables from Månsson, where freshness and quality are paramount. Additionally, we prepare meat, shrimp, and other dishes on our new Jospier grill from Barcelona. By using organic charcoal, we achieve an exclusive smoky flavor while preserving the juiciness of the meat, creating an unforgettable dining experience.

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.

YUTAKAS FABULOUS GINS

"I TRY TO SAY NO TO GIN, BUT IT'S 40% STRONGER THAN ME"

Yutaka Gin & Tonic

Yutaka Gin 42.4%, lime zest & Sådan! Organic Ginger Tonic

Rhubarb Fizz

GinLime 40.4% Organic & Sådan! Organic Rhubarb Vanilla Tonic

Kæmpelæske

Bruni Gin 39%, lime zest & Organic classic tonic

Københavnerstang

Jawbox Pineapple & Ginger Gin Liqueur 20%, lemon zest, dried pineapple & Organic tonic

Sakura

Ukiyo Japanese Blossom Gin 40%, cherry & Organic classic tonic

World's Best Gin 2020

Hernö Old Tom Gin 43%, lemon zest & Organic classic tonic

Champagne Fizz

GinLime 40.4% Organic, lime zest & 1975 Citrus Tonic Organic

Chicago Mile

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

Triple Lemon

Four Jiggers Ginòcello 25.4% & Sådan! Lemon Tonic Organic

Rhubarb

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

Orange

Zymurgorium Marmalade Gin 40%, orange marmalade,
orange zest & Sådan! Lemon Tonic Organic

Mosel Dry Martini

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

Herbal

Herbal Gin 42.4%, rosemary & Sådan! Citrus Tonic

Triple Strawberry

Wint & Lila Strawberry Gin 37.5%, dried strawberry & Sådan!
Strawberry Elderflower organic Tonic

Mojito

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

Sweet Herbal

Herbal Liqueur 24.4% Organic & Sådan! Elderflower organic Tonic

All Chesire

Capesthorne Raspberry & Blueberry Gin 40%, dried raspberry & organic classic tonic

Filur

Four Jiggers Ginòcello 25.4%, lemon zest & Sådan! Strawberry Elderflower organic Tonic

Cucudill

A fresh summer symphony of gin, elderflower, cucumber, dill,
apple & lemon that tastes of bright nights

110.00 DKK each

Served with 4 cl. alcohol

YUTAKA'S COCKTAILS

Marquis

A rich composition of gin, raspberry, cranberry, sorrel, and lemon
- elegantly accompanied by deep licorice notes

Passionada

A glowing tango between passion and orange on a background of vodka and warm vanilla

Espresso Martini

A deep connection of vodka, licorice, and rich espresso rounded off with dark chocolate

Golden Ginger

A golden rendezvous between whiskey, ginger, apple, lime, and a velvety amaretto

Yutaka Mule

French Ciroc vodka, Organic Ginger Beer with lime & fresh ginger
- served in a copper mug

Dark'n Stormy

Dark rum, Organic Ginger Beer, fresh ginger & lime

Yutaka Negroni

Sabatini Gin, Campari, and Ferdinand's Red Vermouth

ODE

Lemon Spritz, fresh new Spritz with Cava, Ode Lemon topped with sparkling water

Lemon Delight

A lovely balance between vanilla, vodka, vermouth, cava, and lemon apple

Amaretto Sour

Sweetness and freshness based on Bourbon, amaretto, apple, lemon, and angostura

110.00 DKK each

Served with 4 cl. alcohol

YUTAKAS MOCKTAILS

Designated

Passion, carrot, pineapple, lemon, and spicy ginger syrup

Bee't'chin

Made from beetroot, cherry, cranberry, lemon, and rosemary

Amaretto Sour

Sweetness and freshness based on Bourbon and amaretto flavor, apple, and lemon

100.00 DKK each

SHARING MENUS

12] MENU 1

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

Price per person 375.00 DKK

14] MENU 2

Edamame beans, kataifi, tempura prawns, sashimi, 2 pcs. nigiri,
6 pcs. sushi, fresh rice paper, and sticks with salmon and tuna bits

Price per person 395.00 DKK

15] MENU 3

Edamame beans, crispy treats, fresh rice paper with fish and vegetables, 8 pcs. sushi,
2 kinds of sticks with meat, tempura vegetables, and sweet potatoes

Price per person 395.00 DKK

26] MENU 4

Edamame beans, 3 crispy elements, fresh rice paper with fish and vegetables, 6 pcs.
mixed sushi, ribeye with tempura vegetables and sweet potatoes, and a small dessert

Price per person 450.00 DKK

Dishes are served continuously

Min. 2 covers of the same menu except for no. 1

Vegetarian/Vegan

Nigiri 2 pcs.

- V04] Nigiri with sweet tofu 35,00 DKK
- V05] Nigiri with avocado 35,00 DKK
- V06] Nigiri with grilled pepper 35,00 DKK

Maki & Uramaki 4 pcs.

- V08] Maki roll with grilled vegetables 69,00 DKK
- V09] Maki roll with mango and garlic topped with garlic mayo 69,00 DKK
- V10] Uramaki with avocado and spring onion 69,00 DKK
- V11] Uramaki with avocado and grilled vegetables 69,00 DKK

Small dishes

- V01] Miso soup with tofu, spring onion, and chili 50,00 DKK
- V02] Crispy vegetarian quinoa gyozas with ponzu sauce 50,00 DKK
- V03] Rice paper, grilled vegetables, wakame, salad, mint and coriander . . . 75,00 DKK
- V17] Grilled avocado, cabbage, red onion, mint, and coriander 80,00 DKK
- V07] Fried pak choi with Asian sauce, sesame oil, garlic, soy, and tofu 80,00 DKK
- V12] Okonomiyaki (cabbage pancake), spring onion, mayo, and glaze 70,00 DKK

Vegan platter

- V15] Vegan Platter (Dishes are served continuously). 375,00 DKK
- Warm edamame beans, crispy delights, fresh spring rolls, 8 pcs sushi rolls, grilled vegetables, tempura vegetables, and sweet potatoes
(Can be ordered per person)

Snacks

01] Edamame beans with lime and sea salt	50,00 DKK
02] Edamame beans with chili and soy	55,00 DKK
04] Fried Padron chili with salt	50,00 DKK
06] 2 pcs. Bao w. crispy chicken, greens, coriander, and mint.	95,00 DKK
07] 2 pcs. Bao w. crispy prawn, chili mayo, greens, coriander, and mint.	95,00 DKK
05] 6 pcs. Takoyaki (octopus pancake), spring onion and Japanese mayo	75,00 DKK

Crispy Snacks

28] 2 pcs. Spring roll with prawn, octopus, sweet chili, and soy	95,00 DKK
29] 2 pcs. Spring roll with spiced pork, sweet chili, and soy	95,00 DKK
32] Crispy chicken bites in teriyaki and chili sauce	95,00 DKK
03] 4 pcs. Crispy chicken gyoza with ponzu sauce	75,00 DKK
27] Crispy eggplant in chili teriyaki topped with spring onion and chili	85,00 DKK
08] 4 pcs. large tempura prawns with chili mayo	95,00 DKK
13] 4 pcs. scallops in kataifi with garlic mayo	95,00 DKK

Rice Paper 8 pcs.

16] Crispy prawn, salad, vegetables, chili oil, mint, and coriander	89,00 DKK
17] Panko salmon, salad, vegetables, garlic mayo, mint, and coriander.	89,00 DKK
18] Beef, crispy salad, fresh vegetables, teriyaki, mint, and coriander	89,00 DKK
19] Crispy chicken, crispy salad, fresh vegetables, mint, and coriander.	89,00 DKK

Side Dishes

09] Mixed tempura vegetables with chili mayo	75,00 DKK
10] Crispy sweet potatoes with garlic mayo	75,00 DKK
11] Crispy sweet potato fries, double-battered with chili mayo	79,00 DKK
68] Wakame (seaweed salad) with chili and sesame	45,00 DKK
39] The green salad: Pak choi, avocado, spring onion, cucumber, spinach, wakame, tossed with sesame oil, chili, garlic, mint, and coriander	75,00 DKK
69] Optional extra dip	12,00 DKK

Teriyaki, chili mayo, garlic mayo, wasabi mayo, goma (sesame), & ponzu

Nigiri 2 pcs.

20] Salmon	45,00 DKK
21] Tuna	45,00 DKK
22] Prawn	45,00 DKK
23] Scallop	45,00 DKK
24] Pike-perch	45,00 DKK
25] Tuna tataki	45,00 DKK
30] Chili-flamed salmon	45,00 DKK
31] Garlic-flamed scallop	45,00 DKK
33] Salmon topped with garlic.	45,00 DKK
34] Salmon smoked with rosemary and garlic	50,00 DKK
35] Scallop smoked with thyme, garlic, and lime	50,00 DKK

Maki 4 pcs.

36] Spicy tuna, Japanese mayo, chili, and avocado	69,00 DKK
37] Tuna tataki, avocado, and sweet teriyaki	69,00 DKK
38] Spicy salmon topped with chili mayo and sweet teriyaki	69,00 DKK
40] Salmon, mango, garlic topped with garlic mayo.	69,00 DKK

Futomaki 5 pcs.

41] Panko salmon, vegetables, avocado, salad, herbs, and garlic mayo.	79,00 DKK
42] Grilled scallop, avocado, garlic, herbs, salad, and vegetables.	84,00 DKK
44] Grilled beef tenderloin, vegetables, and avocado	84,00 DKK
45] Crispy chicken, Japanese mayo, and vegetables	79,00 DKK

Uramaki 4 pcs.

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

Yutaka's favorites 4 pcs.

- 50] Kaburimaki, crispy prawn, avocado, sweet pepper with flamed salmon 89,00 DKK
- 51] Dragon Roll, crispy prawn, sweet pepper with avocado, mayo, chili . . . 89,00 DKK
- 52] Kaburimaki, tuna tartare, avocado topped with tuna tataki and mayo . . 89,00 DKK
- 53] Kaburimaki, crab, avocado, sweet pepper, Zander and herb cream 89,00 DKK
- 54] Kaburimaki, crab meat, avocado, sweet pepper, salmon and garlic mayo 89,00 DKK
- 55] Rainbow roll, avocado, vegetables, prawn, salmon, tuna and Zander . . 89,00 DKK
- 56] Kaburimaki, avocado, vegetables topped with tuna and mayo. 89,00 DKK
- 57] Kaburimaki, avocado, fresh vegetables topped with flamed scallop . . . 89,00 DKK
- 58] Kaburimaki surf'n turf 89,00 DKK

With crispy prawn, sweet pepper, avocado, chili mayo topped with beef tataki, sesame, spring onion

Yutaka's fried favorites 4 pcs.

- 59] Fried uramaki with crab meat, avocado, sweet pepper, and chili mayo . 84,00 DKK
- 60] Fried maki roll with tiger prawns, vegetables, and garlic 84,00 DKK
- 61] Fried uramaki with spring onion and avocado topped with scallop salad 84,00 DKK

Sashimi

- 62] 5 pcs sashimi samurai rice paper/tuna/salmon/mango/cucumber/pepper. . 89,00 DKK
- 64] 4 pcs Tuna tamari sashimi with avocado, wasabi mayo, udon noodles. . 80,00 DKK
- 66] 8 pcs Salmon tataki with citrus soy 99,00 DKK
- 63] Sashimi (8 pcs) choice of: Tuna, salmon, pike-perch, tuna tataki & scallop . . 95,00 DKK

Sticks 2 pcs.

71] Faroe Islands salmon topped with yuzu butter and fresh herbs	79,00 DKK
73] Tuna, chili teriyaki glaze, and coriander	79,00 DKK
74] Chicken marinated with garlic, chili, lemongrass, lime leaves, and turmeric	79,00 DKK
75] Chicken katsu curry	79,00 DKK
78] Beef with butter and lots of fresh herbs	89,00 DKK
79] Beef with teriyaki, fresh chili, and spring onion	89,00 DKK

Yutaka's fish dish

81] Fish 'n' chips	250,00 DKK
White fish with double-battered sweet potato fries, tartar sauce, and grilled lime	

Ramen

76] Vegan miso ramen with vegetables, topped with tofu.	225,00 DKK
77] Miso, vegetables, wheat noodles, poached egg, topped with grilled salmon	225,00 DKK
80] Tonkatsu, vegetables, wheat noodles, poached egg with grilled pork tenderloin	225,00 DKK
82] Ramen Shoyu, vegetables, wheat noodles, poached egg, topped with chicken	225,00 DKK

Yutaka's delicious steaks

84] Ribeye, 300 g.	300,00 DKK
Served with garlic mayo, chili dressing, and miso bearnaise	
85] Beef tenderloin, 250 g.	275,00 DKK
Served with garlic mayo, chili dressing, and miso bearnaise	

Desserts

86] Melting chocolate bomb with condensed milk ice cream and salted caramel.	90,00 DKK
88] Yuzu cheesecake	90,00 DKK
89] Classic Crème Brûlée	90,00 DKK
91] Japanese Mochi ice cream 3 pcs. (3 varieties).	90,00 DKK
92] Melting fruit tart with yuzu cream, sorbet, and crumble	95,00 DKK
93] Honey cream, mango, miso-caramel ice cream with glazed peanuts. .	95,00 DKK

Drinks

Water & Soda

Coca Cola 25 cl.	35,00 DKK
Coca Cola Zero 25 cl.	35,00 DKK
Ramune, original Japanese soda 20 cl.	40,00 DKK
Boylan, cream soda with vanilla notes 35,5 cl.	50,00 DKK
Organic Møn juice 33 cl (blackcurrant, strawberry, elderflower, rhubarb, or apple).	45,00 DKK
Organic Bergamot/green tea soda.	45,00 DKK
Orangina orange soda.	45,00 DKK

Øl

Daura Damm 33cl Glutenfree lager	45,00 DKK
Damsholt 33cl Organic alcohol-free IPA from Møn	45,00 DKK
Kirin 33cl Crisp alcohol-free pilsner	45,00 DKK
Magleby Klassik 33cl Organic alcohol-free pilsner from Møn	45,00 DKK
Kong Asgers Wheat 33cl 4,7% Organic wheat beer from Møn	45,00 DKK
Asahi Dry 33cl Superdry, classic Japanese beer	45,00 DKK
Iki Beer 33cl 4,5% Japanese beer brewed with green tea	45,00 DKK
Sapporo 33cl 4,7%. Japanese beer with a fresh and welcoming scent of hops and lime	45,00 DKK
Sapporo black 65 cl.	75,00 DKK
Stege Red Draft Beer 5.0%. Organic soft and round classic with a reddish hue	55,00 DKK
Klintholm IPA draft beer 40cl 5,5% Organic IPA from Møn	55,00 DKK
Draft Beer Kirin 50 cl Ice-cold Japanese draft beer brewed with rice according to the original Japanese recipe	65,00 DKK

Gingerbeer

Crabbies Ginger Beer 33 cl. 4,0%	65,00 kr.
Ørbæk Ginger Beer 27.5 cl. alcohol-free	35,00 kr.

SAKE & PLUM WINE

Manotsuru Junmai Cloudy 500 ml. 15.5%. Served cold	350,00 kr.
Sweet plum wine Takara 10%, per glass	45,00 kr.

WINE BY THE GLASS

Cava	60,00 kr.
Riesling, Schmitt Söhne	70,00 kr.
Spanish white wine, Bodega Los Aljibes	70,00 kr.
French white wine, Bouchard, Sauvignon Blanc	70,00 kr.
Spanish red wine, Bodega Los Aljibes	70,00 kr.
Italian rosé	70,00 kr.
Carafe: rosé wine, white wine & red wine (half bottle)	175,00 kr.

SPARKLING WINES & CHAMPAGNE

Cava

Segura Viudas Brut Reserva (20 cl.)	90,00 kr.
Segura Viudas Brut Reserva	350,00 kr.
Segura Viudas Brut Rose	375,00 kr.

Cremant

Cremant D'Alsace, Dopff Au Moulin	400,00 kr.
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Brut

Riesling Brut, Gut Hermannsberg 2015	450,00 kr.
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Franciacorta

Ca`del Bosco	695,00 kr.
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Champagne

Duval-Leroy

Fleur de champagne Brut Premier Cru, 37,5 cl.....	400,00 kr.
Duval-Leroy Brut.....	625,00 kr.
Duval-Leroy, Grand Cru	700,00 kr.
Duval-Leroy, Cuvée des M.O.F. Sommeliers, Blanc de Blanc 2010.....	725,00 kr.

Bollinger

Bollinger Rosé Brut	750,00 kr.
Bollinger B13 Blanc de Noirs Limited Edition.....	995,00 kr.
Bollinger PNYC18	1300,00 kr.
Bollinger La Grande Année 2014	1499,00 kr.
Bollinger R.D. 2007.....	1995,00 kr.

WHITE WINE

France

Chablis AOC (375 ml.).....	250,00 kr.
Domaine de Pellehaut, Gascogne	350,00 kr.
Saint Peyre, Chardonnay, Languedoc	350,00 kr.
Maru, Dopff, Alsace.....	350,00 kr.
Côte du Rhone, Solitude	350,00 kr.
Les Vignerons De Mancey, Bourgogne Chardonnay.....	375,00 kr.
Chablis 1. Cru, Domaine Jean Collet.....	525,00 kr.
Sancerre Blanc Chavignol	575,00 kr.
Châteaneuf du Pape, Domaine de la Solitude	600,00 kr.
Domaine Capuano-Ferreri - Chassagne Montrachet Cuvée Prestige	625,00 kr.
Pouilly-Fuisse 1 cru Au Vignerai	725,00 kr.
Mersault, Les Chevalières.....	950,00 kr.

Italy

Grillo, Villa Carumè organic.....	350,00 kr.
Pinot Grigio Talis	350,00 kr.
Pinot Grigio, Erste + Neue, Alto Adige	375,00 kr.
Vermentino Obizzo Bolgheri	375,00 kr.

Spain

12 Linajes Verdejo	350,00 kr.
Pazo San Mauro, Abarino Rias Baixas	375,00 kr.

Portugal

Casa Santa Eulalia, Alvarinho	350,00 kr.
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South Africa

Radford Dale Vinum Chinin Blanc	375,00 kr.
Renosterwacht, Chenin Blanc	400,00 kr.

Germany

Silvaner Trocken, Weingut, Vegansk	350,00 kr.
Villa Wolf Riesling, Pfalz	350,00 kr.
Jean Baptiste Riesling, Kabinett, Weingut Gunderloch	350,00 kr.
Weingut Hüls, Riesling, Mosel	375,00 kr.
Vom Schiefer Riesling, Gut Hermannsberg	425,00 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

France

Domaine de Pellehaut, Gascogne	350,00 kr.
Château Regusse	350,00 kr.
Bandol Rosé, Domaine des Baguisers, Provence	375,00 kr.

ORANGE WINE

France

Gerard Bertrand Orange Gold	375,00 kr.
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NATURAL WINE

France

Solara Glou Glou (natural red wine) 350,00 kr.

Czech Republic

Riesling 22, Mira. 450,00 kr.

Sauvignon Blanc 22, Mira. 450,00 kr.

Pinot Noir 22. 450,00 kr.

RED WINE

France

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

Domaine de Pellehaut, Gascogne. 350,00 kr.

Côte de Rhone, Solitude. 350,00 kr.

Gigondas Promesse 2017. 400,00 kr.

Bourgogne Mecurey, Domaine du Meix-Foulot. 525,00 kr.

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

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

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

Ladoix Vieilles Vignes 700,00 kr.

Italy

Pinot Nero Apertuna, Colombo 350,00 kr.

Villa Antinori Rosso. 375,00 kr.

Organic Lamole Chianti Classico Duellame DOCG 375,00 kr.

Pinot nero Apertuna, Colombo 375,00 kr.

Puntay Pinot Nero Riserva, Erste + Neue 450,00 kr.

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

Brunello di Montalcino, La Gerla. 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.
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AVEC

Bailyes 4cl 17%.....	50,00 kr.
Calvados Cardinal 3 cl 40%	50,00 kr.
Cles des Ducs XO 3 cl 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 2004	50,00 kr.
Barr Hill Tom Cat	50,00 kr.
Barr Hill Tom Gin 43%	
Prunelle de Bourgogne.....	50,00 kr.

HOT DRINKS

House Japanese coffee with 4 cl. Japanese whiskey	100,00 kr.
Tea	35,00 kr.
Americano	30,00 kr.
Espresso.....	30,00 kr.
Latte	40,00 kr.
Cappuccino	40,00 kr.
Chailatte.....	40,00 kr.
Cocoa.....	40,00 kr.