

YUTAKA **DINING HOUSE**

MENU

Dear Guest,
Welcome to Yutaka Dining House

At Yutaka, we rely on common sense – others call it sustainability.
We strive to use the best ingredients, preferably local and organic when possible.

Yutaka is proud to be part of the EAT Alliance.
For our fish, we exclusively use premium Faroese salmon.



Missing one of your favorites?
Just ask – we'll be happy to make it for you if possible.

At Yutaka, a cover charge of 25 DKK per guest applies.
This includes a small snack and unlimited filtered water, with or without bubbles.

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 peel & Sådan! Organic Ginger Tonic

Rhubarb Fizz

GinLime 40.4% Organic & Sådan! Organic Rhubarb Vanilla Tonic

The Lime Pop

Bruni Gin 39%, lime peel & Organic Classic Tonic

Sakura

Ukiyo Japanese Blossom Gin 40%, cherry & Organic Classic Tonic

Four Jiggers

Four Jiggers Dry Gin, Organic Classic Tonic & Lemon Peel

Citrus Bloom

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

Chicago Mile

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

Triple Lemon

Four Jiggers Ginòcello 25.4% & Sådan! Organic Lemon Tonic

Rhubarb

Experiment 10 Rhubarb Gin, dried lime & Sådan! Lemon Tonic

Orange

Experiment Orange Gin 40%, orange marmalade,
orange peel & Sådan! Organic Lemon Tonic

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

Experiment Strawberry Gin, dried strawberry & Sådan!
Organic Strawberry Elderflower Tonic

Mojito

Skin Gin 42%, lime peel, fresh mint & Sådan! Organic Lemon Tonic

Sweet Herbal

Herbal Liqueur 24.4% Organic & Sådan! Organic Elderflower Tonic

All Chesire

Capesthorne Raspberry & Blueberry Gin 40%, dried raspberry & Organic Classic Tonic

Lemon Drop

Triple Lemon, lemon peel & Sådan! Organic Lemon Tonic

Cucudill

A fresh summer symphony of gin, elderflower, cucumber, dill, apple & lemon
— tasting of bright Nordic nights.

110.00 DKK each

Served with 4 cl of alcohol

YUTAKAS COCKTAILS

Marquis

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

Passionada

A glowing tango of passion fruit and orange on a backdrop of vodka and warm vanilla.

Espresso Martini

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

Golden Ginger

A golden rendezvous of 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

Yutaka Pina Colada

A tropical sensation crafted with rum, homemade coconut syrup, white chocolate, pineapple, and lemon.

Dark'n Stormy

Dark rum, Organic Ginger Beer, fresh ginger & lime

Yutaka Negroni

Sabatini Gin, Campari & Ferdinand's Red Vermouth

ODE

Lemon Spritz — a fresh new take on the classic, made with Cava, Ode Lemon, and topped with sparkling water.

Lemon Delight

A delightful balance of vanilla, vodka, vermouth, cava, lemon & apple.

Amaretto Sour

Sweetness and freshness built on bourbon, amaretto, apple, lemon & angostura.

110,00 DKK pcs

Serveres med 4 cl. alkohol

YUTAKAS MOCKTAILS

Designated, non alcohol 0,0%

Passion fruit, carrot, pineapple, lemon & spicy ginger syrup

Bee't'chin, non alcohol 0,0%

Made with beetroot, cherry, cranberry, lemon & rosemary

Amaretto Sour, non alcohol 0,0%

Sweetness and freshness based on bourbon and amaretto flavor, apple & lemon

Nordic Pina Colada, non alcohol 0,0%

A tropical sensation crafted with homemade coconut syrup,
white chocolate, pineapple & lemon

100.00 DKK each

SHARING MENUS

1] MENU 1

Edamame beans, kataifi, tempura prawns, sashimi, 2 pcs nigiri,
6 pcs sushi, rice paper & grilled fish

Price per person: 425.00 DKK

2] MENU 2

Edamame beans, crispy delights, rice paper with fish and vegetables,
8 pcs sushi, 2 types of meat sticks,
tempura vegetables & sweet potatoes

Price per person: 415.00 DKK

3] MENU 3

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

Price per person: 475.00 DKK

Dishes are served continuously
Minimum 2 servings of the same menu

Japanese temptations

- 05] Edamame beans with lime & sea salt flakes. 55,00 DKK
06] Wakame (seaweed salad) with chili & sesame 50,00 DKK
85] Edamame beans with ponzu & chili 55,00 DKK

Crispy pleasures

- 07] 4 pcs crispy chicken gyoza with ponzu sauce 80,00 DKK
08] 6 pcs takoyaki (octopus) with squid, spring onion & Japanese mayo . . . 80,00 DKK
11] 4 pcs large tempura prawns with chili mayo. 100,00 DKK
12] Assorted tempura vegetables with chili mayo 80,00 DKK
13] Crispy sweet potatoes with garlic mayo 85,00 DKK
14] Crispy double-battered sweet potato fries with chili mayo. 79,00 DKK
15] 4 pcs scallops in kataifi with garlic mayo 110,00 DKK
20] Crispy eggplant tossed in chili teriyaki, with spring onion & chili. 85,00 DKK
22] 2 pcs spring rolls with spiced pork, sweet chili & soy 100,00 DKK
23] Crispy chicken bites in teriyaki & chili sauce 95,00 DKK
24] Crispy chicken with rice & Japanese curry sauce. 88,00 DKK

Bao

- 09] 2 pcs bao with crispy chicken, greens, coriander & mint. 105,00 DKK
10] 2 pcs bao with crispy prawn, chili mayo, greens,
coriander & mint. 105,00 DKK

Rice paper

- 16] Rice paper with crispy prawn, fresh salad, greens,
chili oil, mint & coriander 95,00 DKK
18] Rice paper with beef, fresh salad, greens,
teriyaki, mint & coriander 95,00 DKK
19] Rice paper with crispy chicken, fresh salad, greens,
mint & coriander 95,00 DKK

Dressing

- 25] Optional extra dip 15,00 DKK
Teriyaki, chili mayo, garlic mayo, wasabi mayo, goma (sesame) & ponzu

Nigiri 2 pcs

26] Salmon	50,00 DKK
27] Tuna	50,00 DKK
28] Shrimp	50,00 DKK
29] Scallop	55,00 DKK
32] Chili-flamed salmon	50,00 DKK

Maki 4 pcs

37] Spicy tuna, Japanese mayo, chili & avocado	74,00 DKK
39] Spicy salmon topped with chili mayo & sweet teriyaki	74,00 DKK
60] Deep-fried maki roll with tiger prawns, vegetables & garlic	89,00 DKK

Uramaki (inside out) 4 pcs

47] Spicy tuna topped with Japanese mayo & crispy tempura with kimchi.	79,00 DKK
48] Crispy prawn, avocado, sweet pepper & chili mayo	79,00 DKK
49] California roll with crab meat, avocado, sweet pepper & chili mayo	79,00 DKK
59] Deep-fried uramaki with crab meat, avocado, sweet pepper & chili mayo	89,00 DKK
61] Deep-fried uramaki with spring onion & avocado, topped with scallop salad.	89,00 DKK

Hosomaki 8 pcs

42] Salmon	74,00 DKK
43] Avocado	62,00 DKK
44] Cucumber	58,00 DKK

Sashimi 6 pcs

63] Choice of: Tuna, salmon or scallop.	105,00 DKK
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Yutaka's Favorites 4 pcs

- 50] Kaburimaki with crispy prawn, avocado & sweet pepper,
topped with flamed salmon 95,00 DKK
- 51] Dragon Roll with crispy prawn & sweet pepper,
topped with avocado, Japanese mayo & chili 95,00 DKK
- 52] Kaburimaki with tuna tartare & avocado,
topped with tuna tataki & Japanese mayo 95,00 DKK
- 53] Kaburimaki with fried chicken,
topped with avocado, mayo & crispy kataifi 95,00 DKK
- 54] Kaburimaki with crab meat, avocado & sweet pepper,
topped with salmon & garlic mayo 95,00 DKK
- 55] Rainbow Roll with avocado & fresh greens,
topped with prawn, salmon & tuna. 95,00 DKK
- 57] Kaburimaki with avocado & fresh greens,
topped with flamed scallop. 95,00 DKK
- 58] Kaburimaki surf n turf 95,00 DKK
With crispy prawn, sweet pepper, avocado, chili mayo, beef tataki, sesame & spring onion

Josper charcoal grill

- 71] 2 sticks with Faroese salmon topped with yuzu butter & fresh herbs . . 85,00 DKK
- 72] 2 sticks with Iberico pork glazed with miso, chili & spring onion. 90,00 DKK
- 74] 2 sticks with chicken
marinated in garlic, chili, lemongrass, lime leaves & turmeric. 82,00 DKK
- 77] 2 sticks with beef, teriyaki, fresh chili & spring onion 95,00 DKK
- 97] Iberico pork neck, 250 g. 250,00 DKK
Served with garlic mayo, chili dressing & miso dip
- 78] Ribeye, 300 g. 325,00 DKK
Served with garlic mayo, chili dressing & miso dip
- 79] Beef tenderloin, 250 g 325,00 DKK
Served with garlic mayo, chili dressing & miso dip
- 81] Grilled salmon (250 g)
with chili oil, sweet soy sauce & garlic, topped with herbs. 250,00 DKK
- 82] Grilled tiger prawns (8 pcs) with garlic oil, chili & spring onion. 250,00 DKK
- 83] Grilled pak choi with ponzu, sesame oil, garlic, soy sauce & tofu 85,00 DKK

**We recommend the following as side dishes for your meat and fish courses:
Nr. 12-13-14-20-83**

Ramen

- 86] Vegan miso ramen with vegetables, topped with tofu. 225,00 DKK
- 87] Miso, vegetables, wheat noodles & poached egg,
topped with grilled salmon 235,00 DKK
- 88] Tonkatsu, vegetables, wheat noodles & poached egg
topped with grilled Iberico pork 235,00 DKK
- 89] Ramen Shoyu with vegetables, wheat noodles & poached egg,
topped with chicken 235,00 DKK

Desserts

- 91] Japanese mochi ice cream (3 pcs):
coconut, passion fruit & salted caramel. 110,00 DKK
- 94] Molten chocolate bomb
with condensed milk ice cream & salted caramel 110,00 DKK
- 95] Yuzu cheesecake 95,00 DKK
- 96] Classic Crème Brûlée 95,00 DKK

Vegetarian/Vegan

Nigiri 2 pcs

V01] Nigiri with sweet tofu (vegan) 40,00 DKK

V02] Nigiri with avocado (vegan) 40,00 DKK

Maki & uramaki 4 pcs

V07] Maki roll with grilled vegetables (vegan) 74,00 DKK

V08] Maki roll with mango & garlic, topped with garlic mayo (vegan) 74,00 DKK

V10] Uramaki with avocado & grilled vegetables (vegan) 74,00 DKK

Small dishes

V11] Miso soup with tofu, spring onion & chili (vegan) 55,00 DKK

V12] Edamame beans with lime & sea salt flakes (vegan) 50,00 DKK

V14] Crispy vegetarian quinoa gyozas with ponzu sauce (vegan) 55,00 DKK

V15] Rice paper with grilled vegetables, wakame,
fresh salad, mint & coriander (vegan) 85,00 DKK

V16] The Green Salad: Pak choi, avocado, spring onion, cucumber, spinach,
wakame. With sesame oil, chili, garlic, mint & coriander (vegan) 75,00 DKK

V18] Wakame (seaweed salad) with chili & sesame (vegan) 50,00 DKK

V19] Assorted tempura vegetables with chili mayo (vegetarian) 80,00 DKK

V20] Crispy sweet potatoes with garlic mayo (vegetarian) 85,00 DKK

V21] Crispy double-battered sweet potato fries
served with chili mayo (vegetarian) 79,00 DKK

V22] Crispy eggplant tossed in chili teriyaki,
topped with spring onion & chili (vegetarian) 85,00 DKK

V23] Okonomiyaki (cabbage pancake)
topped with spring onion, mayo & glaze (vegetarian) 75,00 kr

V24] Fried pak choi
with Asian sauce, sesame oil, garlic, soy & tofu (vegan) 80,00 DKK

V25] Vegetarian board (ask your server for a vegan option) 400,00 DKK
Warm edamame beans, crispy delights, fresh spring rolls, 8 pcs sushi rolls,
grilled vegetables, tempura vegetables & sweet potatoes
(Can be ordered per person)

BEVERAGES

Water & Soft Drinks

Ramune – original Japanese soda 20 cl.....	40,00 DKK
Various flavors	
Organic Møn juice 33 cl. (blackcurrant, strawberry, elderflower or rhubarb) ..	45,00 DKK
Galvanina Orange, Organic 35 cl.	50,00 DKK
Galvanina Cola, Organic 35cl.....	50,00 DKK
Galvanina Cola Zero, Organic 35cl.....	50,00 DKK
Galvanina Citron, Organic 35cl.....	50,00 DKK

Beer

Kong Asgers Hvede 33cl 4,7%	45,00 DKK
Organic wheat beer from Møn	
Asahi Dry 33cl	45,00 DKK
Superdry – classic Japanese beer	
Iki Beer 33cl 4,5%	45,00 DKK
Organic Japanese beer brewed with green tea	
Sapporo 33cl 4,7%.....	45,00 DKK
Japanese beer with a fresh, inviting aroma of hops and lime	
Sapporo black 65 cl.	75,00 DKK
Dark Japanese beer	
Klintekongens Classic Draft.....	55,00 DKK
Organic, smooth & rounded	
Klintholm IPA Draft 40cl 5,5%	55,00 DKK
Organic IPA from Møn	
Kirin Draft 50 cl	65,00 DKK
Ice-cold Japanese draft beer brewed with rice from an original Japanese recipe	
Organic Gluten-Free Kloster Dubbel Ale 33 cl 5,8%	50,00 DKK

Gingerbeer

Crabbies Ginger Beer 33 cl. 4,0%	65,00 DKK
Organic Ginger Beer 27,5 cl. Non-alcoholic.....	35,00 DKK

Sake & plum wine

Sweet plum wine Takara 10%, per glass	45,00 DKK
Sake board – 3 different glasses	100,00 DKK
Nigori, Kunizakari , 720 ml, 14 %	300,00 DKK
Manotsuru Junmai Cloudy 500 ml. 15,5%. Served cold	350,00 DKK
Pink Lady, Gin No Kurenai, 720 ml, 15 %	400,00 DKK
Kubata Junmai Daiginjo, 720 ml, 15 %	400,00 DKK

Wine by the glass

Viudas Brut, Cava	70,00 DKK
Riesling, Schmitt Söhne.	70,00 DKK
Organic Sauvignon Blanc from Bouchard Aîné	70,00 DKK
Organic Crianza Corvinas, Red.	70,00 DKK
Organic spanish rosé	70,00 DKK
Organic Chardonnay from Bouchard Aîné	70,00 DKK
Chablis, Bouchard Aîné et Fils	110,00 DKK
Carafe: rosé, white & red wine (half bottle).	175,00 DKK
Carafe: Chablis	250,00 DKK

NO & LOW ALCOHOL

København Kombucha

Hidcote Blue 0% Apple, ginger & lavender blossom 0,20	95,00 DKK
Rosa Rugosa 0 % Creamy vanilla & rosehip summer berries 0,20	95,00 DKK

Copenhagen Sparkling Tea

Pink, blackberry & hibiscus 0% 0,375	145,00 DKK
Light green, citrus 0% , 0,375	145,00 DKK
Blue, white teas, 0% , 0,375	145,00 DKK

Non-alcoholic beers

Kirin 33cl	45,00 DKK
Crisp Japanese pilsner	
Magleby Classik 33cl	45,00 DKK
Organic non-alcoholic pilsner from Møn	
Damsholt 33cl	45,00 DKK
Organic non-alcoholic IPA from Møn	
Organic Kloster Nonnen Non-Alcoholic Pale Ale, 33 cl	50,00 DKK
Organic Kloster Non-Blance Non-Alcoholic Wheat Beer, 33 cl	50,00 DKK

SPARKLING & CHAMPAGNE

Cava

Segura Viudas Brut Reserva (20 cl.)	100,00 DKK
Segura Viudas Brut Rose	375,00 DKK
Segura Viudas 2022 Brut Vintage	400,00 DKK

Cremant

Istenic NO. 1 Brut Nature , Slovenia	400,00 DKK
Istenic Gourmet Rose Brut 2018, Slovenia.	425,00 DKK
Istenic RARE, Slovenia.	525,00 DKK

Brut

Riesling Brut, Gut Hermannsberg, Germany	450,00 DKK
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Franciacorta

Ca`del Bosco	695,00 DKK
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Champagne

Duval-Leroy

Fleur de champagne Brut Premier Cru, 37,5 cl.	400,00 DKK
Duval-Leroy Brut.	625,00 DKK
2008 Premier Cru Blanc de Blance, Brut Prestige	925,00 DKK

Bollinger

Bollinger Special Cuvée	.650,00 DKK
Bollinger Rosé Brut	.800,00 DKK
Bollinger PNEYC18	1500,00 DKK
Bollinger La Grande Année 2014	1600,00 DKK
Bollinger La Grande Année 2008	1800,00 DKK
Bollinger R.D. 2007	1995,00 DKK

Vollereaux

Champagne Brut Reserve	.495,00 DKK
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WHITE WINE

France

Chablis AOC (375 ml.)	.250,00 DKK
Domaine de Pellehaut, Gascogne	.350,00 DKK
Saint Peyre, Chardonnay, Languedoc	.350,00 DKK
Saint-Peyre, Picpoul de Pinet	.350,00 DKK
Côte du Rhone, Solitude	.375,00 DKK
Bourgogne Blanc, La Chaume Blanche	.375,00 DKK
Chablis 1er Cru Beauroy	.475,00 DKK
Chablis 1. Cru, Domaine Jean Collet	.525,00 DKK
Sancerre Blanc Chavignol	.575,00 DKK
Domaine Capuano-Ferreri - Chassagne Montrachet Cuvée Prestige	.625,00 DKK
Châteaneuf du Pape, Domaine de la Solitude	.700,00 DKK
Pouilly-Fuisse 1 cru Au Vignerai	.725,00 kr
Mersault Les Narvaux, Domaine Guy Bocard, Organic	1150,00 DKK

Italy

Grillo, Villa Carumè, Organic	.350,00 DKK
Pinot Grigio Talis	.350,00 DKK
Pinot Grigio, Erste + Neue, Alto Adige	.375,00 DKK
Vermentino Obizzo Bolgheri	.375,00 DKK
Villa Antinori Toscana	.400,00 DKK

Spain

Pazo San Mauro, Abarino Rias Baixas	.400,00 DKK
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Portugal

Casa Santa Eulalia, Alvarinho.350,00 DKK

South Africa

Radford Dale Vinum Chinin Blanc.375,00 DKK

Austria

Grüner Veltliner, Sand 1, Zöhrer375,00 DKK

Grüner Veltiner, Wachau Federspiel, Josef Fische.425,00 DKK

Germany

Silvaner Trocken, Weingut, Vegan350,00 DKK

Villa Wolf Riesling, Pfalz350,00 DKK

Jean Baptiste Riesling, Kabinett, Weingut Gunderloch, Organic.375,00 DKK

Riesling Feinherb, Mosel, Johannes Schmitz375,00 DKK

Weingut Hüls, Riesling, Mosel.400,00 DKK

Vom Schiefer Riesling, Gut Hermannsberg495,00 DKK

New Zealand

Villa Maria, Sauvignon Blanc, Organic.375,00 DKK

ROSÉ

France

Domaine de Pellehaut, Gascogne350,00 DKK

Château Regusse.350,00 DKK

Bandol Rosé, Domaine des Baguisers, Provence.375,00 DKK

ORANGE WINE

France

Gerard Bertrand Orange Gold.375,00 DKK

NATURAL WINE

Czech Republic

Riesling 22, Mira.	450,00 DKK
Sauvignon Blanc 22, Mira.	450,00 DKK
Pinot Noir 22.	450,00 DKK

France

Chardonnay, Clément Bourgogne.	400,00 DKK
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RED WINE

France

Domaine de Pellehaut, Gascogne.	350,00 DKK
Micro Cosme, Pinot Noir/Grenache.	350,00 DKK
Côte de Rhone, Solitude.	375,00 DKK
Gigondas Promesse 2017.	425,00 DKK
Bourgogne mercurey 1er Cru.	550,00 DKK
Châteaneuf du Pape, Domaine de la Solitude.	700,00 DKK
Bourgogne Ladoix Vieilles Vignes.	700,00 DKK

Italy

Pinot Nero Apertuna, Colombo.	400,00 DKK
La Palazzetta, Rosso Sangiovese.	375,00 DKK
Lamole Chianti Classico Duellame DOCG, Organic.	375,00 DKK
Villa Antinori Rosso.	400,00 DKK
Puntay Pinot Nero Riserva, Erste + Neue.	450,00 DKK
Donna Olimpia, Bolgheri.	525,00 DKK
Badia a Passignano, Antinori, Chianti Classico.	650,00 DKK
Brunello di Montalcino, La Gerla.	750,00 DKK
Tenuta Tignanello, Antinori.	1250,00 DKK

Spain

PSI, Ribera del Duero	690,00 DKK
Hacienda Monasterio, Ribera del Duero	725,00 DKK
Flor de Pingus, Ribera del Duero	1400,00 DKK
Flor de Pingus, Ribera del Duero, MAGNUM 2019.....	3100,00 DKK

AVEC

Bailyes 4cl 17%.....	50,00 DKK
Calvados Cardinal 3 cl 40%	50,00 DKK
Cles des Ducs XO 3 cl 40%	50,00 DKK
Diplomatico Reserva Exclusiva 3cl.....	50,00 DKK
Marc de Châteauneuf-du-Pape 3cl 42%	50,00 DKK
Barr Hill Tom Cat	50,00 DKK
Barr Hill Tom Gin 43%	
Prunelle de Bourgogne.....	50,00 DKK
Grappa di Tignanello 3cl 42%.....	95,00 DKK

HOT BEVERAGES

House Japanese coffee with 4 cl Japanese whisky.....	100,00 DKK
Tea	35,00 DKK
Americano, Lavazza double shot	35,00 DKK
Espresso, Lavazza double shot.....	35,00 DKK
Latte, Lavazza double shot	45,00 DKK
Cappuccino, Lavazza double shot	45,00 DKK
Chai latte, KAV East Indian spice	45,00 DKK
Hot chocolate, KAV Cacao Truffle.....	45,00 DKK