

CAROUSEL

STOCKHOLM

Sushi Sho

23rd - 27th September

Sashimi

Three types of seasonal fish, wasabi salt, nikiri shoyu

Sunomono

Black rice vinegar, hon mirin, ichiban dashi, seaweed, cucumber, vongole clam

Torotaku + Yamawasabi

Tuna tartar, pickled daikon radish, fresh horseradish

Shinjo

Langoustine & turbot 'quenelle', langoustine dashi, sansho pepper

Saba Bo Sushi

Pressed Cornish mackerel sushi, shiroita kombu & shiso

Sharisotto TKG

Tamago kake gohan, sushi rice risotto, seared char, crispy skin

Chwanmushi

Langoustine, baked shiitake mushroom, roasted buckwheat

Maguro Nagaimo

Lean tuna, turo, mountain yam sashimi, daikon

Soy Cured Egg Yolk

Lean tuna, okra, dry roasted rice

Nigiri + Temaki

Turbot skirt, otoro, seabass kobujime, negitoro temaki-komatsu

We source our produce from ethically-minded suppliers who farm, fish and rear with the seasons. Because of this, individual ingredients are subject to change.