

SAKE

	6 cl
KID PINK LABEL , Wakayama, JPN	70
Junmai Daiginjo, Seimaibuai 50%	
<i>Dry, full-bodied and elegant sake with complex fruity flavors of citrus, melon & peach.</i>	
HOMARE BANSHU , Fukushima, JPN	75
Junmai Daiginjo, Seimaibuai 40%	
<i>Award winning indulgent and smooth sake with intense aromatic style and refreshing flavors of mango, jack fruit, tropical & cassis.</i>	
ENTER SAKE SILVER , Aichi, JPN	65
Junmai Ginjo, Seimaibuai 55%	
<i>Medium dry, clean and silky sake with subtle hints of mango and peach.</i>	
TAMAGAWA GREEN STORK , Kyoto, JPN	70
Junmai Ginjo, Seimaibuai 60%	
<i>Vivid, elegant and aromatic sake made with organic rice. Clean ginjo flavours with hints of green apple, melon and white blossom.</i>	
TAMAGAWA BROWN STORK , Kyoto, JPN	65
Junmai Shu Kimoto, Seimaibuai 77%	
<i>Dry and well integrated sake made with organic rice. Filled with complex flavors of chestnuts, dry apricots and late hints of dry coffee beans.</i>	
MASAKURA , Fukushima, JPN	75
Junmai Ginjo Kimoto, Seimaibuai 60%	
<i>Full-bodied, smooth and creamy sake with rich and savory flavors of umami, hints of nougat and mineral flavors.</i>	
ORI SAKE , Wakayama, JPN	55
Nigori, Seimaibuai 70%	
<i>Coarsley filtered medium-sweet sake with taste of coconut and tropical fruits like papaya, lychee and carambole.</i>	
FUDOH NIGORI , Chiba, JPN	65
Ginjo Nigori Nama, Seimaibuai 60%	
<i>Coarsley filtered ginjo quality nama sake with flavors of pineapple and coconut.</i>	
FUDOH , Chiba, JPN	70
Junmai Daiginjo Nama-sake, Seimaibuai 50%	
<i>Unpasteurized sake with lively and velvety notes of peach and floral.</i>	
TARU KIKUSAKARI , Ibaraki, JPN	60
Junmai Taru Sake, Seimaibuai 60%	
<i>Dry, medium-bodied sake, that has been stored in cedar trees barrels, with elegant tones of minerals och hints of pepper.</i>	

SPARKLING

	Glass
AWASAKI SPARKLING	125
Junmai Sparkling, Seimaibuai, 65%, Hyogo, JPN	
NV GRANS MOMENTS BRUT CAVA	110
Sant sadurni D'anoia, Catalonia, SPA	
MV CUVÉE PRESTIGE	145
Diebolt-Vallois, Champagne, FRA	

BEER AND CIDER

TAP BEER

GUEST TAP , 370ml	72
KRONENBURG , FRA, 370ml	59
KRONENBURG BLANC , FRA, 370ml	62
BOTTLE / CAN BEER	
AOONI IPA , JPN, 350ml	85
TOKYO PORTER , JPN, 350 ml	85
HITACHINO GINGER ALE , JPN, 330 ml	98
HITACHINO RED RICE , JPN, 330ml	98
HITACHINO ANBAI ALE , JPN, 330ml	98
KIRIN ICHIBAN , JPN, 330ml	59
KAGUA ROUGE STRONG ALE , JPN, 330ml	89
KAGUA BLANC WITBIER , JPN, 330ml	89
ANGRY BOY BROWN ALE , JPN, 330ml	81
RISING SUN PALE ALE , JPN, 330ml	79
BROOKLYN NARANJITO , USA, 355ml	85
NEW BELGIUM GLUTINY , USA (gluten free), 330ml	82
ST:ERIKS CITRA PALE ALE , SWE, 330ml	82
CARLSBERG HOF , DEN, 330ml	59

CIDER

GALIPETTE BRUT , FRA, 330ml	72
NON ALCOHOLIC	
KARMA KOMBUCHA , SWE, 500ml	62
(green tea, ginger, pomegranate)	
RESCUED FRUIT , SWE, 330ml	49
KRONENBURG BLANC NON ALC FRA, 250ml	42
HIGHWHEELER LAGER NON ALC , SWE, 330ml	45
FRESH SPARKLING WATER	55

STARTERS

REN Tataki, shiitake, rättika	155
LÖJROM Taco, yuzu-kosho, daikon	195
VILDRÄKA Tempura, chili-vitlök, haricots verts	160
FJORDLAX Tartar, aji amarillo, norichips	150
ANKLEVER Slider, fijiäpple, ingefära	170
JAPANSK WAGYU Katsu sando, spetskål, ingefära, soja	250
OXRYGG Råbiff, kimchi, edamame, urfa biber	160
SKOGSSJAMP Dumpling, tryffel, spetskål, chili	140
AVOKADO Hickory rökt, wakame, tomat	130
HAMACHI New style, yuzu-tryffel, jalapeño	175

JAPANSK WAGYU

Mr Voon har Nordens största utbud av världens mest exklusiva kött, japansk Wagyu. Köttet betygsätts efter kvalitet och marmorering där högsta betyg är A5 + 12. Vi serverar vår Wagyu med färsk wasabi och treårig lagrad soja. Se separat meny.

Varmt välkomna!



ASIAN GRILL

HANSABBORRE Hel Citrongräs	325
BJÄREKYCKLING 180 g. Koriander	240
ENTRECÔTE PÅ BEN 500 g. Matsuhisa	395
IBERICOKARRÉ 200 g. Gochu rojo	220
LAMMKOTLETTER 250 g. Ssam jang	190

SIDES

SÖTPOTATIS Tempura, gochugaru	60
BELLAJERDE Tempura, tryffel	70
MAJS Tempura, aji amarillo	85
HARICOTS VERTS Chao ton, mynta	60
ROMAN Asian caesar, parmesan	70
UDON NUDLAR Stir fry, kimchi	65
MIZUNA Trädgårdssallad, matsuhisa	55
SHIITAKE Crispy rice, grön chili	60

MAINS

SKALDJUR Satay, kokos, cashew, limeblad	350
RYGGBIFF Robata, wagyu bearnaise, crispy rice	345
HÖGREN Burger, kimchi, sesam, sichuan-gurka	210
HÄLLEFLUNDRA Taiyaki, röd curry, citrongräs, haricots verts	355
TEMPURA COMBO Bellaverde, blomkål, pumpa, chili, lime	190

DESSERT

KÖRSBÄR Donutsu, pistageanglaise, shizoglass	110
PERSIKA Asian melba, hallon, yuzu, matcha	110
MELON Goma, svart sesam, kokos	90
CHOKLAD Mount fuji, jordnötter, umeshu	120
MR VOONS MOCHI	35 /st

MR VOON

ASIAN GRILL OMAKASE

REN

Tataki, shiitake, rättika

FJORDLAX

Tartar, aji amarillo, norichips

RYGGBIFF

Robata, wagyu bearnaise, crispy rice

PERSIKA

Asian melba, hallon, yuzu, matcha

650

Culinary leader

JONAS SVENSSON

Restaurant manager

EMILIO REDMAN

Head chef

JONAS WESTBERG