

Menu available only Tuesday to Thursday

Flame A La Carte Menu

SUSHI

Maki– 8 pcs

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| 1. California | 3,490 kr |
| <i>Sushi nori, sushi rice, orange tobikko, crabstick, avocado, cucumber, Japanese mayo</i> | |
| 2. Spicy Tuna | 3,490 kr |
| <i>Sushi Nori, Sushi rice, cucumber, spicy mayo, tuna cubes, spring onions, green tobikko, crab meat</i> | |
| 3. Salmon Lover | 3,490 kr |
| <i>Sushi nori, sushi rice, cream cheese, salmon tempura, deep fried salmon, crab meat, mayonnaise</i> | |
| 4. Vegan roll | 3,290 kr |
| <i>Mixed fresh avocado, cucumber and takun on top of sushi rice wrapped by sushi nori, wasabi and sushi ginger on the side</i> | |

Tempura Maki– 8 pcs

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| 5. Flame Roll | 3,490 kr |
| <i>Sushi nori, Sushi rice, creamcheese, Lobster, crabmeat, tempura crumbs, mayonnaise, teriyaki sauce</i> | |
| 6. Crispy N Spicy | 3,490 kr |
| <i>Sushi nori, sushi rice, sesame seeds, tempura crumbs, cucumber, crabstick, spicy mayo</i> | |
| 7. Caterpillar | 3,490 kr |
| <i>Sushi nori, sushi rice, crabstick, ebi tempura, avocado, teriyaki sauce, Japanese mayonnaise</i> | |
| 8. Surf n turf | 3,690 kr |
| <i>Sushi rice, sushi nori, cream cheese, lobster tempura, beef carpaccio, avocado, crabmeat, teriyaki sauce, ikura salmon roe</i> | |

Flame Signature Sushi

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| 9. Wagyu sushi | 5,990 kr |
| <i>Flame signature ITO A5 Japanese Wagyu sushi maki with sushi rice, sushi nori, crab meat, unagi (Japanese eel), topped with instant A5 wagyu and a little spicy mayo and sweet Japanese soy</i> | |

Please let the waiter know if you are allergic to food!

Nigiri – 2 pcs

10. Salmon/ Tuna/ Kani / Ebi	1,290 kr
11. Uni sushi	1,690 kr
12. Unagi sushi	1,890 kr
13. Hamachi Sushi	1,890 kr
14. Ama Ebi	2,090 kr

Sashimi – 5 pcs

15. Lax / Túnfiskur / Kani / Ebi	1,290 kr
16. Unagi	1,890 kr
17. Uni	1,890 kr
18. Hamachi	1,890 kr
19. Ama Ebi	2,090 kr

20. MAKI-MONO-OKI	11,990 kr
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Sushi sharing plate (16 pieces maki, 4 nigiri , 4 sashimi)

Perfect for sharing

Small courses

Cold

21. Yasai salad	1,990 kr
<i>Mixed salad with fresh kelp, cucumber, tomato, crab meat, tofu, Japanese pickles and sakura dressing</i>	
22. Shake saikyo	2,690 kr
<i>Thin slices of 48-hour wet-aged marinated salmon with homemade Japanese soya sauce</i>	
23. Gyuniku tataki	2,990 kr
<i>Thin slices of seared beef with pepper mayo sauce</i>	
24. Maguro tataki	2,990 kr
<i>Thin slices of seared tuna with yuzu mayo sauce</i>	

Hot

25. Yaki soba	1.890 kr
<i>Classic stir-frying Japanese noodles with vegetable, beef tenderloin and homemade yakisoba sauce</i>	

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- 26. Miso shiru** **1.490kr**
House-blended red and white miso soup with fresh wakame seaweed, tofu, spring onions and spinach
- 27. Miso shiru to robo** **2.590 kr**
House-blended red and white miso soup with Icelandic langoustine tail, fresh wakame seaweed, tofu, spring onions and spinach
- 28. Hotate saikyo** **2.990 kr**
Grilled marinated Hokkaido scallops with melted cheese topping, and black tanuki to the side
- 29. Yaki tofu vegan** **2,290 kr**
Grilled tofu on skewer with tare sauce, yasai salad, yaki soba, Japanese pickles

Tempura

- 30. Ebi Tiger Tempura** **2.490 kr**
Deep-fried tempura butter-coated tiger prawns with homemade tempura sauce
- 31. Lava popup Icelandic lobster** **2.990 kr**
Red tempura butter-coated Icelandic langoustine with lava sauce
- 32. Tempura-sakana** **2.490 kr**
Deep-fried tempura butter-coated keila with homemade tempura sauce
- 33. Yasai Tempura** **2.290 kr**
Deep fried tempura mixed with fresh vegetables, served with homemade tempura sauce

FLAME Essentials

- 34. Tori teriyaki to yasai** **4.990 kr**
Pan grilled chicken thigh cooked with homemade teriyaki sauce and vegetables with Japanese potato salad.
- 35. Gyuniku to jagaimo** **5.990 kr**
Pan grilled beef tenderloin/rib-eye with Japanese potato salad served with pepper sauce Japanese potato salad.
- 36. Shake teriyaki-age** **5.290 kr**
Pan grilled salmon cooked with homemade teriyaki sauce and vegetables with yaki soba noodles.
- 37. Steak platter** **17.900 kr**
Beef rib-eye, lamb steak, beef tenderloin, with grilled vegetables (asparagus, babu corn, tomatoes, white onions and rosemary), potato puree and garlic bread served with pepper Steak sauce.

Perfect for 2-4 persons sharing

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Sushi Hamborgri

38. Tori Katsu Sushi Burger

3.990 kr

Deep fried sushi rice and juicy chicken thighs, sushi nori, turkey ham, emmentaler cheese, salad, mushrooms, tomatoes, pickled Japanese radish with teriyaki mayo sauce served with french fries and salad

39. Gyuniku Sushi Burger

3.990 kr

Deep fried sushi rice and grilled high quality beef, sushi nori, bacon, emmentaler cheese, salad, mushrooms, tomatoes, pickled cucumber, with agemono and teriyaki sauce. served with french fries and salad

40. Kanibo Sushi Burger

4.290 kr

Deep fried tempura sushi rice and sushi nori, salmon, avocado, crab meat, cucumber, chuka wakame with teriyaki mayo and agemoni sauce. served with french fries and salad

Dessert

41. Sentaku-mono

2.090 kr

Two different Japanese ice cream with matcha syrup, mint leaves and cookie crumbles

42. Sake Gato

2.490 kr

Ice cream topped with matcha syrup and mixed berries, cookie crumbles served with Japanese sake

43. Ujikintoki

2.190 kr

Chocolate lava cake with ice cream, matcha syrup, cookie crumbles, chocolate candies mixed seasonal fruits

44. Kakigori-mono (dessert platter)

5.990 kr

Japanese premium mochi balls (matcha & strawberry) and yuzu sorbet, lychee, matcha, ogura ice cream, together with tiramisu and chocolate cake. All goes with whipped cream cookie crumbles, raspberries, blueberries and strawberries, matcha and chocolate syrup, icing sugar, mint leaves and chocolate candies.

Perfect for 2-4 persons sharing