Drinks

MIMOSA* (sparkling) **195**
Homare yuzusyu, cava, orange juice

BELLINI (sparkling)..... **195**
Amabuki apollon peach, cava

BIRTHDAY DAIQUIRI (champagne cocktail) **220**
Bacardi Carta Blanca, lime, sugar, champagne

APPLE & YUZU (collins) **195**
Ramsbury gin, Swedish apples, yuzu, Sichuan pepper, dill

BERNS BLOODY MARY
195
Absolut vodka, Shaoxing 5y, Som tam,
Tomato juice, Berns spice mix

Oysters!

15 kr

TOPPING:
Ponzu and cucumber

Oysters can in some cases cause allergic reactions

Allergies? Ask your waiter for more information.
Please note that the kitchen handle peanuts.

Brunch

Order your favorites to share at the table

SEOUL FRIES
Crispy fries, Korean BBQ spice blend

CRISPY FRIED EGG ROLL
Shiitake, cabbage, garlic, sesame, plum sauce

FRIED RICE
Egg, onion, green peas, soy sauce, sesame

BEEF TARTAR
Yuzu dressing, Japanese mayonniase, shoestring fries

SESAME PRAWN TOAST
Golden crispy prawn toast, scallions

SPICY TEMPURA SHRIMP
Deep fried shrimps, Togarashi, chili glaze

TSUKUNE
Chicken meatballs, teriyaki, crispy ginger, chives

TONKATSU
Breaded pork, BBQ-tonkatsu sauce, asian coleslaw

FRIED CHICKEN KARAAGE
Deep fried chicken, cornflakes, spice blend, chives,
yuzu mayonnaise

GOCHUJANG SAMGYEOPSAL
Korean style pork belly stir fry, ginger, garlic

SEARED TUNA SALAD
Glass noodles, ponzu dressing, edamame, radish, scallions
Vegetarian option: Grilled avocado

MOO PING
Thai style grilled pork belly, pickled cucumber

CORN RIBS
Fried corn, miso butter, parmesan, togarashi

Add some extra glam!

Sashimi

2 pc.

OTORO TUNA **235**
The most exclusive part of the bluefin tuna

CHUTORO TUNA **235**
The second fattiest part of the bluefin tuna

LOBSTER **235**
Canadian lobster

Wagyu

80g Sirloin from Kagoshima, Japan A5 10+
505
(with 15g Caviar 805)

Soft drinks

BERNS LEMONADE **95**
Sparkling lemonade

FRESHLY SQUEEZED ORANGE JUICE **80**
Orange

KIRIN ICHIBAN **79**
Lager, Japan 0,0%

MIKKELLER "DRINK'IN THE SUN" **82**
Wheat ale, Denmark 0,3%