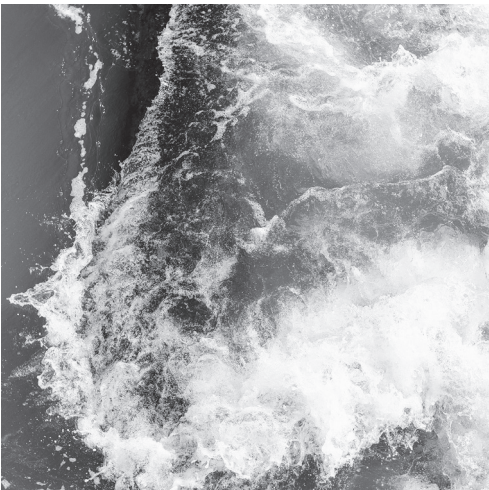


Welcome to OHMA

We want to create a social framework around the food we serve. All the dishes on the menu are therefore created to be combined, and put together so that everyone around the table can share and taste a bit of everything.

For the best experience, we recommend one of our carefully composed tasting menus.



RECOMMENDATIONS

The dishes are put together so that everyone around the table can share.

Taste of OHMA

The ultimate experience of OHMA. We have put together a rich package with a mixture of sharing dishes, dim sum, sushi and dessert. Must be chosen by everyone around the table. Minimum two pers.

795,-
(price per person)

Sushi deluxe plate — 38 biter

A large selection of nigiri, sashimi and maki.
Served with yuzu ponzu, truffle sauce and jalapeño mayonnaise.
(1, 2, 3, 5, 6, 6a, 7, 8, 11, 12, 14)

775,-

Crispy Duck

Crispy fried duck, pancakes, spring onion, cucumber, pineapple, hoisin sauce.
Perfect as a starter for two people, or as a main course for one.
(5, 6, 6a, 7, 12, 14)

375,-

Dim Sum «basket»

Lobstertaco with pineapple and yuzu.
1, 2, 5, 6, 6a, 7, 8, 9, 11, 14

225,-
(price per person)

Chicken dumplings with nam phrik phao sauce.
3, 5, 6, 6a, 7, 12

Dumplings with pork, scampi, spring onions and jalapeños.
Served with sweet'n spicy soyglace.
2, 3, 5, 6A, 8, 11, 12, 14

Springroll with sweet chili sauce.
5, 6, 6a, 10, 12, 14

Edamame with yuzu and salt.

Must be chosen by everyone around the table. Minimum 2 pers.

Do you wish for gluten free or allergen adjusted menu, let us know.

1 Milk	4a Almond	4e Pecan	6 Gluten	6d Oats	9 Molluscs	13 Lupine
2 Egg	4b Walnuts	4f Cashew	6a Wheat	6e Spelled	10 Celery	14 Sulfite
3 Peanuts	4c Pistachio	4g Pine nut	6b Barley	7 Fish	11 Mustard	🌱 Vegetarian
4 Nuts	4d Hazelnut	5 Soy	6c Rye	8 Shellfish	12 Sesame seeds	

SHARING DISHES

<i>Lobstertaco — 3 pcs</i>	169,-	<i>Dumpling with chicken</i>	160,-
Lobster, pineapple, yuzu. (1, 2, 5, 6, 6a, 7, 8, 9, 11, 14)		<i>Dumpling filled with chicken.</i> <i>Served with Nam phrik phao sauce.</i> (3, 5, 6, 6a, 7, 8, 12)	
<i>Popcornshrimp</i>	155,-	<i>Dumpling with pork & scampi</i>	160,-
Tempura prawns in gochujang sauce. (2, 5, 6, 6a, 7, 8, 12, 14)		Dumpling filled with pork, scampi, spring onions, jalapeños. Served with sweet 'n' spicy soy sauce and chilli mayonnaise. (2, 3, 5, 6A, 8, 11, 12, 14)	
<i>Halibut</i>	230,-		
Baked halibut, edamame beans and mushrooms, lobster sauce with red curry. (1, 5, 7, 8, 12)			
<i>Crispy chicken</i>	159,-	<i>Spring roll</i> ✓	129,-
Chicken thigh with crispy skin, melon and mango salad with mint and spicy tamarind sauce. (7)		Sweet chili sauce. (5, 6, 6a, 10, 12, 14)	
<i>Pork «Sweet & spicy»</i>	219,-	<i>Edamame</i> ✓	79,-
Slow-cooked pork brushed with sweet 'n' spicy sauce, candied jalapeños, peanuts and crispy rice. (3, 5, 12, 14)		Yuzu, salt.	
<i>Salmon & jalapeños</i>	150,-	<i>Rice</i>	59,-
Salmon, avocado, cucumber, lemon, jalapeño and coconut dressing, crispy rice, Thai herbs. (1, 5, 7, 12, 14)		Topped with sesame seeds. (12)	

WOK

Perfect to share with other small dishes, or as a main course on its own.

Chicken & Noodles

Chicken wok with noodles, vegetables and soy tamarind sauce.

(2, 5, 7, 8, 14)

295,-

Kimchi' Beef

Marinated beef with vegetables, kimchi sauce, gochujang, sesame seeds, rice.

(5, 6, 7, 8, 12, 14)

325,-

Kam kon pot

King prawns, chicken, beef, vegetables, chilli and black bean sauce, rice.

(5, 6a, 7, 8, 12, 14)

325,-

Crispy steak strips

Vegetables, spinach, Szechuan sauce, rice.

(5, 12, 14)

320,-

Miso Aubergine

Crispy aubergine with spicy soy glaze, sesame, chives and rice.

(5, 6, 12, 14)

259,-

Mushroom & Noodles

Rice noodles with mushrooms, garlic, asparagus beans, paprika, pak choy and onion.

(5, 12)

259,-

Only on sundays:

Chinese beef stew with five-spice

Casserole with long-roasted beef, five-spice spices and onions. Served with steamed pac choi and rice.

(5, 6A, 12, 14)

295,-

1 Milk	4a Almond	4e Pecan	6 Gluten	6d Oats	9 Molluscs	13 Lupine
2 Egg	4b Walnuts	4f Cashew	6a Wheat	6e Spelled	10 Celery	14 Sulfite
3 Peanuts	4c Pistachio	4g Pine nut	6b Barley	7 Fish	11 Mustard	 Vegetarian
4 Nuts	4d Hazelnut	5 Soy	6c Rye	8 Shellfish	12 Sesame seeds	

SUSHI

<p><i>Sushi deluxe plate — 38 pieces</i> 725,-</p> <p>A large selection of nigiri, sashimi and maki. Served with yuzu ponzu, truffle sauce and jalapeño mayonnaise. (1, 2, 3, 5, 6, 6a, 7, 8, 11, 14)</p>
<p><i>Small deluxe plate — 20 pieces</i> 379,-</p> <p>A selection of nigiri, sashimi and maki. Served with yuzu ponzu, truffle sauce and jalapeño mayonnaise. (1, 2, 3, 5, 6, 6a, 7, 8, 11, 12, 14)</p>
<p><i>Selection of nigiri, maki & sashimi — 16 pieces</i> 299,-</p> <p>Served with yuzu ponzu & truffle sauce. (1, 5, 6, 7, 8, 9, 12, 14)</p>
<p><i>Vegetarian — 16 pieces</i> 229,- </p> <p>Asparagus tempura, avocado maki, mango nigiri and cucumber/mushroom gunkan. Served with seaweed, truffle sauce and sweet chili. (5, 6, 12, 14)</p>
<p><i>Sashimi — 12 pieces</i> 215,-</p> <p>Halibut, salmon, tuna, scallops. Served with yuzu ponzu. (5, 7, 8, 14)</p>
<p><i>Crispy californian — 6 pieces</i> 189,-</p> <p>Fried maki with crab, avocado, cucumber, philadelphia cheese, chili mayonnaise, pickled red onion and teriyaki sauce. (1, 5, 6a, 8, 14)</p>
<p><i>Crispy salmon — 6 pieces</i> 179,-</p> <p>Fried maki with asparagus, jalapeño, jalapeño mayonnaise. (2, 6, 6a, 7, 11, 14)</p>
<p><i>King roll — 8 pieces</i> 195,-</p> <p>Halibut, salmon and tuna. Topped with crispy tempura, philadelphia and ikura. (1, 5, 6, 6a, 7, 14)</p>
<p><i>Spicy tempura scampi — 8 pieces</i> 179,-</p> <p>Maki with fried scampi, avocado, chilli mayonnaise and cucumber. (2, 6a, 8, 11, 12, 14)</p>
<p><i>Spicy sakura — 8 pieces</i> 179,-</p> <p>Salmon, chili mayonnaise, avocado, spring onion, kimchi sauce, cucumber. (2, 5, 6a, 7, 8, 9, 11, 12, 14)</p> <p><i>Extra: Wasabi 20,- Sauce/dip 20,- Gari 20,- Goma Wakame 40,-</i></p>

1 Milk	4a Almond	4e Pecan	6 Gluten	6d Oats	9 Molluscs	13 Lupine
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4 Nuts	4d Hazelnut	5 Soy	6c Rye	8 Shellfish	12 Sesame seeds	

DESSERT

Crème Brûlée

With the taste of caramel, cinnamon and vanilla. Served with yuzu ice cream.

(1, 2)

189,-

Coconut & passion fruit

Coconut Panna Cotta, passion fruit and mango, herb sorbet

(1)

179,-

Chocolate and pineapple

Soft chocolate cake, chili-baked pineapple, coconut ice cream and sesame crisp.

(1, 2, 12)

185,-

Sorbet

Three flavors of our sorbets.

139,-

1 Milk	4a Almond	4e Pecan	6 Gluten	6d Oats	9 Molluscs	13 Lupine
2 Egg	4b Walnuts	4f Cashew	6a Wheat	6e Spelled	10 Celery	14 Sulfite
3 Peanuts	4c Pistachio	4g Pine nut	6b Barley	7 Fish	11 Mustard	🌱 Vegetarian
4 Nuts	4d Hazelnut	5 Soy	6c Rye	8 Shellfish	12 Sesame seeds	

DICTIONARY

Ponzusaus = Dipping sauce for both meat and fish, based on soy with Japanese citrus fruits.

Hoisin sauce = A thick, salty and sweet sauce, based on soybeans and spices.

Gochujang = Fermented pepper paste from South Korea consisting of red chili, rice, fermented soybeans and salt.

Miso = Puree based on fermented soybeans, full of umami flavour.

Yuzu = Asian citrus fruit with a very distinct taste and smell.

Teriyaki = A thick, sweet glaze made from soy, mirin, sugar, vegetables and sake.

Togarashi = Japanese spice mix with seven different spices, slightly spicy.

Dak - Galbi = Spicy fried chicken. A popular Korean dish made by frying diced marinated chicken in a gochujang-based sauce.

Kam kon pot = A wok with both shellfish, chicken and meat.

Ketjap Manis = Thick sweet Indonesian soy sauce. It is made from soybean flour, coarsely ground wheat, spices and salt.

Szechuan = China's most famous style of cooking, as well as the name of the famous Szechuan pepper that has a slightly numbing effect on the tongue.

Nam phrik phao = A type of Thai spicy chili sauce known as nam phrik, one of the chili pastes used in Thai cuisine. It contains chilli, shallots, garlic, fermented prawns, tamarind and palm sugar.

Sarada = Salad

Tamarindsauce = Sauce made from the legume tamarind. When you prepare the pulp, which is the only part used, the flavor can be reminiscent of lemon.