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A TASTE OF OHMA

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Served 3 p.m – 10 p.m
(Allergens is listed under each dish in the à la carte menu)

Asian food is perfect to share.
This way of eating allows you to experience many different dishes and flavours.
Minimum 2 persons. Excellent for large and small groups.

CRISPY SPICY TUNA

Tuna tartar, kimchi mayo, shiitake, cucumber, avocado

DUMPLINGS

Filled with chicken and king prawns, XO sauce

THAI BEEF SALAD

Yuzu roasted garlic mayonnaise, sesame dressing, vegetables

TOM YUM SOUP

Shredded chicken breast, oystermushroom, spring onion, coriander

AVOCADO OHMA

Sour vinaigrette, crispy rice, chips

CHICKEN SKEWER

Grilled chicken, peanut sauce

CRISPY DUCK

Asian pancakes, vegetables, hoisin sauce

PINEAPPLE, CHOCOLATE, COCONUT

Dark chocolate cake, baked pineapple with yuzu, coconut ice cream

695,- PER PERSON

525,- for wine package

OHMA
3-COURSE

Taste the best our kitchen has to offer with our 3 course menu with different dishes and flavours.

(Allergens can be found in the a la carte menu)

DUMPLINGS

Filled with chicken and king prawns, XO sauce

HALIBUT IN RED CURRY

Oystermushroom, asparagusbeans, springonion, rice

or

CRISPY DUCK

Asian pancakes, vegetables, hoisin sauce

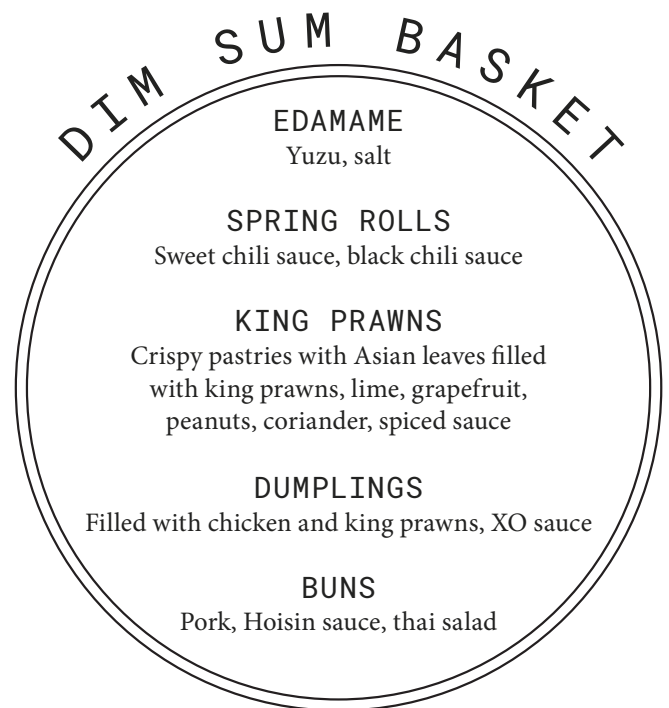
PINEAPPLE, CHOCOLATE, COCONUT

Dark chocolate cake, baked pineapple with yuzu, coconut ice cream

565,- PER PERSON

425,- for wine package

PERFECT FOR SHARING!



289,- PER PERSON

SUSHI
DELUXE PLATE

SMALL (18 PIECES) 310,-
LARGE (38 PIECES) 625,-

Our favorites on a plate — a selection of both nigiri, sashimi and maki.

Large is perfect as a main course for two people.
Small is perfect as a main course for one person.

*Several of our dishes, with different allergens, can be adjusted for your need.
Have you found anything that tempts, but contain ingredients you can not tolerate, talk to your waiter. Along with the chefs, we will see if we can customize the dish to you and your intolerance.*

SHARING DISHES

Served 3 p.m – 10 p.m

Asian food is perfect for sharing. A nice informal way to eat that allows you to experience many different dishes and flavours. Sort of like when you eat tapas. Our dishes are well suited for such a meal.

EDAMAME (V)	69,-	SPRING ROLLS (V)	69,-
Yuzu, salt (5, 6A)		Sweet chili sauce, black chili sauce (6A, 8, 9, 7, 2, 5, 10, 12, 14)	
DUMPLINGS	115,-	HALIBUT NIGIRI DELUXE	89,-
Filled with chicken and king prawns, XO sauce (5, 6A, 7, 8, 9, 12)		Ohma signature, pickled onion, truffle mayonnaise, fried garlic (2, 7, 11, 14)	
POP RICE ROLL WITH SHELLFISH	139,-	TEMPURA MIX PLATE	149,-
Fried roll with scallops, king prawns, scampi and fish, spicy curry dressing (1, 2, 5, 6A, 7, 8, 9, 12, 14)		Fried salmon, scampi and soft shell crab, kimchisalat, jalapeño mayo (2, 5, 6A, 7, 8, 9, 10, 11, 12, 14)	
THAI BEEF SALAD	139,-	OHMA SKEWER	129,-
Yuzu roasted garlic mayonnaise, sesame dressing, vegetables (2, 5, 6A, 9, 11, 12, 14)		<i>Choose two skewers pr order. Served with asian salad.</i>	
AVOCADO OHMA (V)	120,-	Grilled chicken, peanut sauce (3, 4, 5, 6A, 7, 12, 14)	
Sour vinaigrette, crispy rice, chips (5, 6A, 7, 12, 14)		Pork, spices from Southeast-Asia, honey and soy glaze (5, 6A, 7, 10, 12, 14)	
KING PRAWNS	139,-	Fried scampi, homemade sweet chili, pineapple-salsa (2, 5, 6A, 7, 8, 9, 10, 12, 14)	
Crispy pastries with Asian leaves filled with king prawns, lime, grapefruit, peanuts, coriander, spiced sauce (2, 3, 5, 6A, 7, 8, 9, 10, 12, 14)		SEAFOOD SALAD	189,-
BUNS	139,-	Scallop, fried scampi and soft shell crab, vegetables, salad, chili mayo, teriyaki (2, 5, 6A, 7, 8, 9, 11, 12, 14)	
Pork, Hoisin sauce, thai salad (1, 5, 6A, 7, 8, 9, 10, 12, 14)			
TOM YUM SOUP	129,-		
Shredded chicken breast, oystermushroom, spring onion, coriander (3, 7, 8, 14)			

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

MAIN COURSES

Served 3 p.m – 10 p.m

*The dishes are served as a main course portion.
Can also be combined with the smaller dishes.*

HALIBUT IN RED CURRY Oystermushroom, asparagusbeans, springonion, rice (5, 6A, 7, 10, 12, 14)	310,-
BEEF TENDERLOIN Miso buttersauce, grilled broccolini, noodle in porkstock (1, 5, 6A, 11, 12, 14)	295,-
CRISPY DUCK Asian pancakes, vegetables, hoisin sauce (2, 5, 6A, 7, 8, 9, 12, 14)	335,-
CRISPY PORK Jalapeño sauce, hoisin, papaya salad, noodle in porkstock, coriander (2, 3, 5, 6A, 7, 8, 9, 11, 12, 14)	249,-
DRY FRIED BEEF STRIPS Vegetables, spinach, wine vinegar sauce, rice (2, 5, 6A, 7, 8, 9, 10, 12, 14)	298,-
KAM KON POT Scampi, chicken, beef, vegetables, chili- and black bean sauce, rice (5, 6A, 7, 12, 14)	298,-

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2. Egg	4.b. Walnuts	4.f. Cashew	6.a. Wheat	6.e. Spelt	10. Celery	14. Sulfite
3. Peanuts	4.c. Pistachios	4.g. Pine nut	6.b. Barley	7. Fish	11. Mustard	✓ Vegetarian
4. Nuts	4.d. Hazelnut	5. Soy	6.c. Rye	8. Shellfish	12. Sesame	

SUSHI

Served 11 a.m - 10 p.m

COMBINED MENU

Nigiri and maki, 12 pieces ass.	195,-
Nigiri, maki and sashimi, 16 pieces ass.	265,-
Nigiri, maki and sashimi, 24 pieces ass.	375,-
Sashimi mix, 15 pieces	279,-
Ohma Deluxe plate small, 18 pieces ass.	310,-
Ohma Deluxe plate large, 38 pieces ass.	625,-

(Ask your waiter about allergens)

NIGIRI OR SASHIMI

2 PIECES PER ORDER

Salmon (Sake) (7,14)	65,-
Tuna (Maguro) (7,14)	84,-
Halibut (Ohyo) (7,14)	73,-
Scallops (Hotategai) (8,14)	78,-
Scampi (8,14)	73,-

VEGETARIAN

Sushi without fish

Nigiri, maki and gunkan 12 pieces ass.	195,-
Nigiri, maki and gunkan 16 pieces ass.	265,-

2 PIECES PER ORDER

Nigiri inari (5,6A,14)	65,-
Nigiri avocado (14)	65,-
Gunkan cucumber and mango (14)	65,-

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2. Egg	4.b. Walnuts	4.f. Cashew	6.a. Wheat	6.e. Spelt	10. Celery	14. Sulphite
3. Peanuts	4.c. Pistachios	4.g. Pine nut	6.b. Barley	7. Fish	11. Mustard	Vegetarian
4. Nuts	4.d. Hazelnut	5. Soy	6.c. Rye	8. Shellfish	12. Sesame	

SUSHI

Serveres mellom kl 11:00–22:00

MAKI

6 PIECES PER ORDER

SOFT SHELL CRAB (FUTO) 145,- Fried crab, chilli mayo, cucumber, pineapple, tobiko, spring onion (1,2,5,6A,7,8,9,11,12,14)	CRISPY INARI (V) (FUTO) 145,- Inari, asparagus, kanpyō, cucumber, guacamole (2,5,6A,7,8,9,11,12,14)
CRISPY SALMON (FUTO) 145,- Avocado, cucumber, jalapeño mayo, chilli flakes (1,2,5,6A,7,8,9,10,11,12,14)	KID FRIENDLY MAKI (H0S0) 69,- Salmon and cucumber. A favorite among the kids! A minor portion and smaller pieces, making it easier for the kids to eat. (7,14)
CRISPY CALIFORNIAN (FUTO) 179,- King crab, avocado, cucumber, cream cheese, teriyaki sauce (1,2,5,6A,7,8,9,11,12,14)	

8 PIECES PER ORDER

SPICY SAKURA (URA) 139,- Salmon, chilli mayo, avocado, spring onion, kimchee sauce, cucumber (2,5,6A,7,8,9,11,12,14)	ORANGE MAKI (URA) 149,- Salmon, scampi, mango, cucumber, salmon roe (5,6A,7,8,14)
SAKURA (URA) 129,- Salmon, avocado, cream cheese, cucumber (1,7,12,14)	ASPARAGUS MAKI (V) (URA) 145,- Avocado, kanpyō, sweet potato purê (5,6A,12,14)
SPICY TEMPURA (URA) 145,- Fried scampi, avocado, chilli mayo, cucumber (1,2,5,6A,7,8,9,11,12,14)	CRISPY SPICY TUNA (URA) 169,- Tuna tartar, kimchi mayo, shiitake, cucumber, avocado (2,5,6A,7,8,9,11,12,14)
HALIBUT MAKI (URA) 139,- Truffle mayo, cucumber, pickled red onion, fried garlic (2,7,11,12,14)	

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DESSERT

Served 11 a.m – 10 p.m

FRIED BANANA Salty caramel, nuts, yuzu and quark sorbet (1, 3, 4ADF, 6A, 12)	149,-
COCONUT PANNA COTTA Black sesame icecream, roasted coconut, orange caramel (1, 2, 4, 12)	149,-
PINEAPPLE, CHOCOLATE, COCONUT Dark chocolate cake, baked pineapple with yuzu, coconut ice cream (1, 2, MAY CONTAIN TRACES OF NUTS AND GLUTEN)	149,-
CONFECTIONERY Craig Alibone, 3 pcs (ASK YOUR WAITER ABOUT ALLERGENS)	75,-

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