

Fu
IfJAY'S MAKI
AND BITES

THE AMASIAN STEAKHOUSE

FIREWORK

grilled salmon nigiri, wasabi emulsion,
cilantro, mint, cucumber

165 kr

NORTHERN LIGHT

maki with kalix bleak roe,
wasabi cream cheese, yuzu cucumber,
matchstick fries and dill powder

189 kr

2 DIE 4

california roll, grilled chanterelle mayonnaise,
soy pickled chanterelles,
crispy noodles and truffle

165 kr

STARTERS

STARTER COMBO PLATTER

a selection of jay fu's starters
(minimum of 2 persons)

199 kr per person

CHEESUS JESUS

grilled half lobster tail, coca cola glaze,
"mac and cheese", roasted lobster bechamel
and cheddar cheese

199 kr

TEMPURA FU

tempura fried shrimp and vegetables served
with chili garlic mayo and mandu dip

155 kr

Veggie style 139 kr

BLACK BETTY

gyoza filled with artichoke and grilled mushroom,
artichoke foam, ginger ponzu, marcona almond,
apple gari and truffle tapioca

169 kr

TRIBUTE

tuna "yellowtail" sashimi, jalapeño,
cilantro, yuzu and soy

179 kr

BROOKBACK MOUNTAIN

charcoal grilled venison tartare, duck liver brûlée,
french toast, ume jelly, JG- sauce

179 kr

BLOODY GREEN MARY

raw tuna tartare, green chili, crushed avocado
and chilled green tomato soup laced with vodka

169 kr

TIGER TACOS

grilled shrimp with mayonnaise,
yuzu, jalapeño, cilantro and "cucumber salsa"

165 kr

MAIN
COURSES

CODPLAY

grilled cod, miso glaze,
buttered white wine sauce with gari,
"steamed greens", crispy noodles and
potato purée with sesame and grilled shrimp

359 kr

GRISELDA

sesame grilled tuna, lobster hollandaise,
avocado cupcake, green goddess salad,
wasabi cucumber and furikake

329 kr

HERE WE GO

sriracha marinated grilled carrot on skewers,
king oyster "hazel", carrot and ginger sauce,
arancini on Japanese rice and more carrot

265 kr

NO SHADOW BURGER

grilled beef burger, brioche, aged cheese,
jalapeño mayo, BBQ, cucumber, onion X2,
jay's original sauces and french fries

229 kr

GUN SMOKE

grilled venison, truffle barbeque,
smoked miso-flavored hollandaise, grilled corn,
mushroom, pomegranate
and jerusalem artichoke taquitos

329 kr

FANCY

grilled beef tenderloin tournedos, grilled half lobster tail
in its shell, champagne béarnaise, pepper-spiced
red wine gravy, "1000 potatoes", tomato salad with
bloody mary dressing and silver skin onions

499 kr

JAY FU'S MIXED GRILL

served with crisp salad with sesame dressing, raw salad with
shiso vinaigrette, jay's original sauces, fries and potato purée

STANDARD

entrecôte, venison, chicken skewers, tuna

399 kr per person (minimum 2 persons)

DELUXE

beef tenderloin, steak, lobster, pork skewers

699 kr per person (minimum 2 persons)

STEAKS

SERVED WITH

crisp salad with sesame dressing,
raw salad with shiso vinaigrette,
jay's original sauces and
fries or potato purée

CHICKEN RUN

chicken skewer 180g
miso, soy, ginger

299 kr

PORKY'S

pork skewer 180g
bacon, barbecue

299 kr

THE "RIBEYE"

swedish well-hung entrecôte 250g

399 kr

BEEFONCÉ

grilled american creekstone
black angus beef 200g

499 kr

WAGYU

soy, wasabi, gari

599 kr

kindly advise us if you have any allergies, are in need of special dietary
or have questions about origin

SIDEKICKS

jay fu's béarnaise sauce 35 kr chili garlic mayo 35 kr bbq sauce 35 kr
french fries 49 kr dirty fries 99 kr steamed greens 99 kr mac and cheese croquettes 69 kr
raw food salad with shiso vinaigrette 79 kr crisp salad with sesame dressing 79 kr

FOR A FEW DOLLARS MORE MENU

695 kr per person

with beverage package 1395 kr per person

(our tasting menu requires the participation of the entire table)



SWEETS & BEVERAGES

We offer a large selection of wines and digestifs, please ask us!

COCKTAILS

Variations of Classics

155 kr

Dirty Dashi – Vodka/Nori/Dashi broth/Soy
Ripe Banana – Rye Whiskey/Ripe Bananas/White port/Rooibos/Dark Chocolate
Corn On The Cob – Tequila/Salted Corn/Pineapple/Lime/Coconut
Alabama Song – Japanese Whisky/Umeshu Extra Shiso/Soda/Orange
Soup Of The Day

SIGNATURE

155 kr

Miss Jay – Bourbon/Crème de Mûres/Ginger/Lime
Mr. Fu – Gin/Sake/Blackberry/Yuzu/Lime/Cilantro
Yellow Cab – Clarified - Vodka/Passionfruit/Yuzu/Vanilla/Dark Chocolate
Strawberry Cheesecake – Clarified - Tequila/Cream Cheese/Condensed Milk/Lime/Cheesecake Foam

MOCKTAILS

95 kr

Strawberries & Cream – Strawberries/Lime/Vanilla/Cheesecake Foam
Coconut – Cream Of Coconut/Lime/Matcha Green Tea

SPARKLING

Pol Roger Brut, Champagne, France
Knewitz Riesling Sekt Brut Rheinhessen, Germany
Richard Juhlin Blanc de Blancs Non Alcoholic 20cl

bottle	glass
995 kr	175 kr
795 kr	140 kr
	105 kr

SWEETS

ONE BITE
35 kr

I SCREAM
Jay's ice cream
or sorbet
49 kr/ scoop

CHOCOLATE MELTDOWN
chocolate, "snickers", peanuts,
popcorn ice cream and
caramel sauce with sea salt
139 kr

PINEAPPLE PAPI
chimichanga, nutella, cream cheese,
grilled pineapple, piña colada ice cream
125 kr

APPLE JACK
butter baked apple, soy meringue,
maple syrup, browned butter, pie crumbs
and Jack Daniel's ice cream
125 kr

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