

Fu
Fu

JAY'S MAKI
AND BITES

THE AMASIAN STEAKHOUSE

FIREWORK

grilled salmon nigiri, wasabi emulsion,
cilantro, 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 shiitake mayonnaise,
soy pickled shiitake,
crispy noodles and truffle

165 kr

STARTERS

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

LUSH LIFE

gyoza filled with grilled corn and truffles,
tempura corn, truffle ponzu, black cabbage,
pomegranate and “grilled mushroom foam”

169 kr

TRIBUTE

tuna “yellowtail” sashimi, jalapeño,
cilantro, yuzu and soy

179 kr

BROKBACK 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

STARTER COMBO PLATTER

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

199 kr per person

MAIN
COURSES

CODPLAY

grilled cod, miso glaze,
buttered white wine sauce with gari,
“steamed greens” 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

249 kr

SMOKEY BANDIT

spice grilled venison, truffle gravy,
corn stewed in grilled yuzu butter sauce,
fried onions, broccoli lollipops, crispy potato purée
with a taste of more truffle and smoke

329 kr

GOLDEN

grilled beef tenderloin tournedos, grilled half lobster tail
in its shell, red wine gravy with grilled beef marrow,
bleak roe béarnaise-dressed vegetables,
soy pickled shiitake and “1000 potatoes”

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 shizo 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

699 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 shizo vinaigrette 79 kr crisp salad with sesame dressing 79 kr

FOR A FEW DOLLARS MORE MENU

795 kr per person
with beverage package 1295 kr per person



SWEETS & BEVERAGES

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



SPARKLING

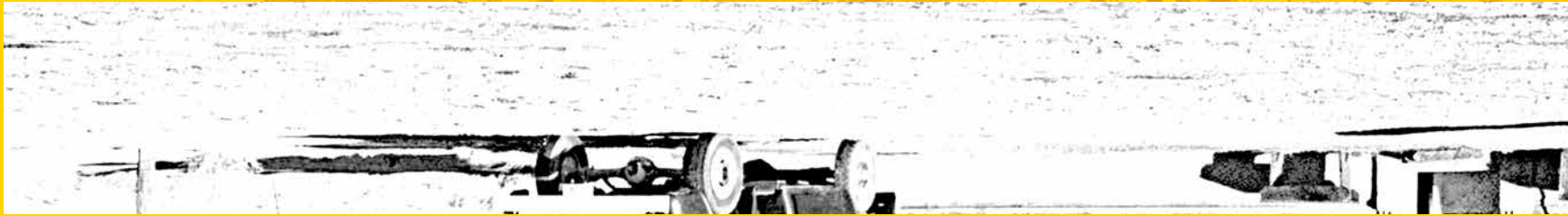
Pol Roger Brut, Champagne, France
Knewitz Riesling Sekt Brut Rheinhessen, Germany
Richard Juhlin Blanc de Blancs Non Alcoholic 20cl

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

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
Basil & Coconut – Gin/Thai basil/Lemon/Coconut foam



COCKTAILS

Variations of Classics
155 kr

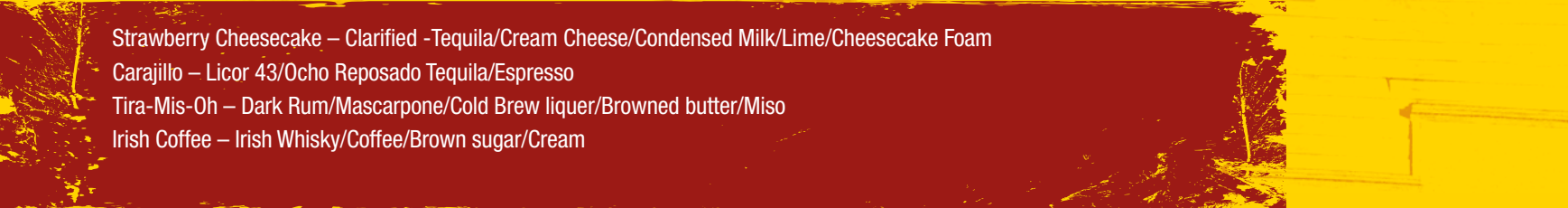
Dirty Dashi – Vodka/Nori/Dashi broth/Soy
Banana Bread– Rye Whiskey/Ripe Bananas/White port/Rooibos/Dark Chocolate
Corn On The Cob – Tequila/Salted Corn/Pineapple/Lime/Coconut
The Highball – Japanese Whisky/Umeshu Extra Shiso/Apricot/Soda/Orange
PB & J – Vodka/Peanutbutter/Rosé Vermouth/Raspberry



AFTER DINNER COCKTAILS

155 kr

Strawberry Cheesecake – Clarified -Tequila/Cream Cheese/Condensed Milk/Lime/Cheesecake Foam
Carajillo – Licor 43/Ocho Reposado Tequila/Espresso
Tira-Mis-Oh – Dark Rum/Mascarpone/Cold Brew liquor/Browned butter/Miso
Irish Coffee – Irish Whisky/Coffee/Brown sugar/Cream



MOCKTAILS

95 kr

Virgin Basil & Coconut – Thai basil/Lemon/Coconut foam
Shirley Temple – Ginger beer/Grenadine/Lime/Marschino berry



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

