

JAY'S MAKI
AND BITES

FIREWORK

grilled salmon nigiri, wasabi emulsion,
cilantro, cucumber

165 kr

GI JANE

beef fillet, egg yolk crème, soy marinated bleak roe,
onion, matchstick fries and wasabi

189 kr

TUNA LOVES GOOSE

caliroll, tuna tataki, foie gras emulsion,
milk bread crumbs, ginger shoyu and nashi pear

189 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

CHANTARELLA

wontons filled with chanterelles and truffles,
truffle ponzu, charcoal grilled jerusalem artichoke,
pickled chanterelles and grilled jerusalem artichoke foam

179 kr

PASSION FOR FASHION

pike-perch sashimi, cucumber,
gari, soy-marinated trout roe
and passion fruit ponzu

179 kr

DO-NUT DUCK THIS

duck donut, foie gras, black truffle,
red onion and chipotle relish and truffle hoisin

189 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

LUSH LIFE

nori grilled tuna, ginger and grilled shrimp
flavored hollandaise, yuzu pickled avocado,
and spring rolls filled with scampi and pumpkin

329 kr

FISHERMANS FRIEND

salmon, lobster claw, blackened scallop,
champagne sauce with roe x3, lobster glazed carrot
and cheddar gratin potato purée
flavored with kombu

399 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,
béarnaise-dressed vegetables
and “1000 potatoes”

499 kr

PIGSTEP

grilled “sticky” pork belly, bacon emulsion,
spicy papaya slaw, macadamia nuts,
thai basil and “cheesy manchego potato churros”

299 kr

WAGYU

soy, wasabi, gari

699 kr

STEAKS

SERVED WITH

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

THE “RIBEYE”

well-hung entrecôte 250g

399 kr

BEEFONCÉ

grilled american creekstone
black angus beef 200g

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, pork side, tuna
399 kr per person (minimum 2 persons)

DELUXE

beef tenderloin, steak, lobster, entrecôte
799 kr per person (minimum 2 persons)

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 39 kr chili garlic mayo 39 kr bbq sauce 39 kr
french fries 49 kr dirty fries 99 kr steamed greens 99 kr mac and cheese croquettes 69 kr

FOR A FEW DOLLARS MORE MENU

795 kr per person
with beverage packade 1395 kr per person

SWEETS & BEVERAGES

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



SPARKLING

Pol Roger Brut, Champagne, France
Gustave Lorentz Crémant d'Alsace Brut, France
Richard Juhlin Blanc de Blancs Non Alcoholic 20cl

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

SIGNATURE

159 kr

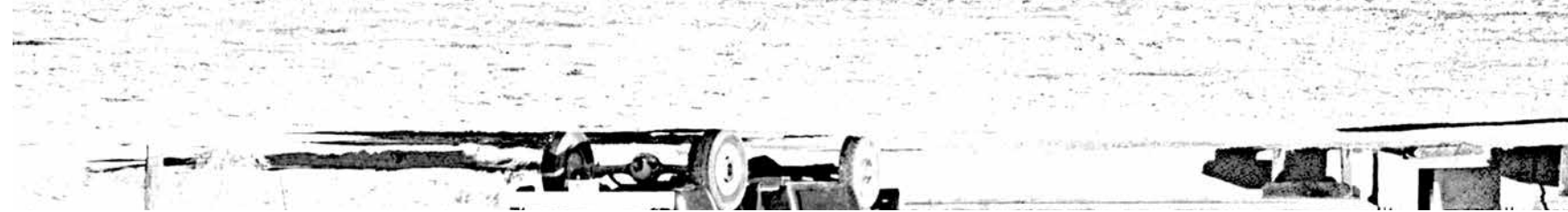
Miss Jay – Maker's Mark, blueberry, yuzu, ginger
Mr. Fu – Roku gin, daiginjo sake, blackberry, yuzu, lime, cilantro
Naked P*rnstar – Clarified – Absolut Vodka, passion fruit, yuzu, vanilla, dark chocolate, champagne
Basil & Coconut – Ford's gin, lemon, thai basil, coconut foam



COCKTAILS

Our latest contribution to the list
159 kr

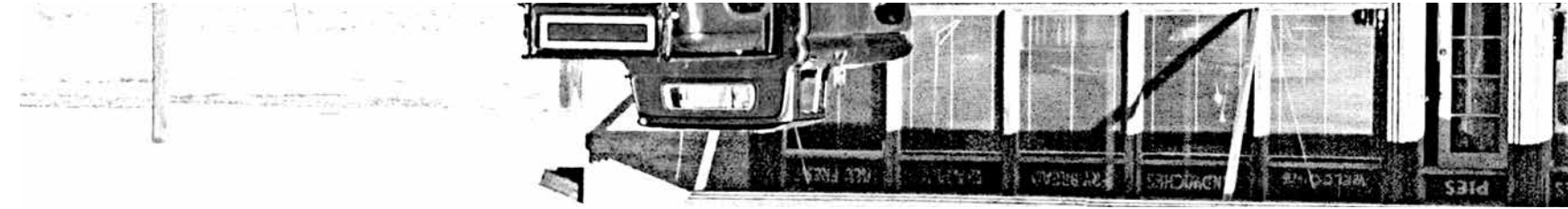
Cucumber & pepper – Hendricks gin, clarified cucumber, lime, dill, sichuan pepper
Smoked Piña – Takamaka rum, roasted coconut, pineapple, lime, coconut foam
Strawberrys & Cream – Clarified - Ocho Tequila, strawberries, strawberries, strawberries, lime, cheesecake foam
Margarita al Pastor – Ocho tequila, lime, mango, jalapeño, cilantro



COCKTAILS

With a twist
159 kr

Umoni – Roku gin, câmpari, umeshu, yuzu sake
Suntory Old Fashion – Suntory toki whisky, honey, grapefruit bitters
Campari Spiked Paloma – Ocho tequila, campari, pink grapefruit



MOCKTAILS

95 kr

Virgin Basil & Coconut – Thai basil, lemon, coconut foam
Jays Pink Lemonade – Grapefruit, yuzu, lime



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

MMM PAPI
chimichanga, nutella, cream cheese,
spicy mango och mango colada
ice cream
125 kr

APPLE JACK
almond pie with charcoal grilled apples,
Jack Daniel's ice cream, almond browned butter
and soy meringue
125 kr

