JAY FU'S THE AMASIAN STEAKHOUSE

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

LOBSTER IMPOSTER
california roll, lobster crème, grated tomato with yuzu, spring onion and lemon pearls
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**

FAKE NEWS
daikon "scallop", pumpkin and yuzu emulsion, grilled truffle foam, shiitake and ginger
169 kr

POINT BREAK
raw beef tenderloin & raw halibut, umami dressing, wasabi beurre blanc, pickled carrot, trout roe and togarashi
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

CHARLIES ANGEL
seared char mosaic, lobster and red curry sauce, tomatoes in nuoc cham, shiso, puffed rice and cauliflower
359 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 DOLLAR$ MORE MENU
795 kr per person
with beverage package **1395 kr** per person

SWEETS & BEVERAGES

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



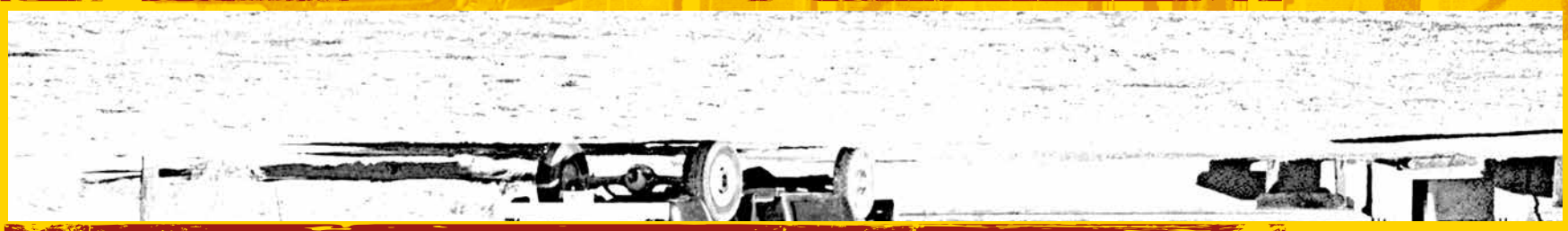
SPARKLING

	bottle	glass
Pol Roger Brut, Champagne, France	**995 kr**	**175 kr**
Gustave Lorentz Crémant d'Alsace Brut, France	**795 kr**	**140 kr**
Richard Juhlin Blanc de Blancs Non Alcoholic 20cl	**105 kr**	



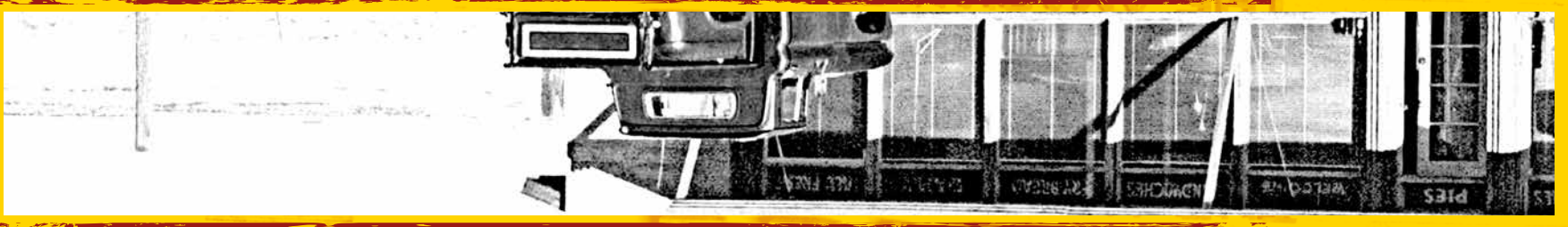
SIGNATURE
159 kr

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, champange
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, campari, 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