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# 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**

## 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**

## COOLIO

wontons filled with cabbage and truffles,  
boiled white asparagus, truffle ponzu, charcoal grilled  
cabbage, pickled rhubarb and grilled asparagus foam

**169 kr**

## PASSION FOR FASHION

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

**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

## SIXSEVEN

nori grilled tuna, lobster spring rolls,  
saké cooked white asparagus,  
grilled green asparagus,  
apple gari and wasabi hollandaise

**329 kr**

## FISHERMANS FRIEND

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

**379 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**

## 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 **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**

## FOR A FEW DOLLARS MORE MENU

**795 kr** per person

with beverage package **1295 kr** per person

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# 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

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

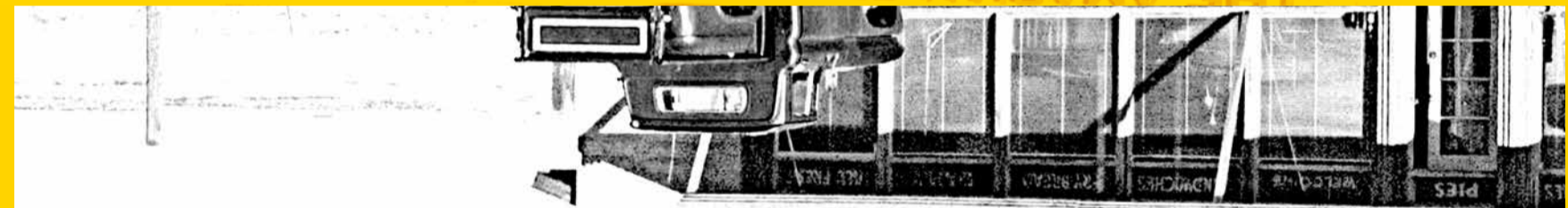
Cherry on Top – Shanky's Whip/Amaretto/Heering Cherry/Lenin/Cherry-Sakura Red Bull  
The Cosmo – Vodka/Cointreau/Cranberry/Lime  
Pisco Disco – Pisco Bauzá Blanco/KiraKira Pineapple/Lemon/Sugar/Eggwhite/Peychaud Bitters  
Spicy Margarita – Tequila Reposado/Cointreau/Lime/Sugar/Tajin



## AFTER DINNER COCKTAILS

155 kr

Strawberry Cheesecake – Clarified -Tequila/Cream Cheese/Condensed Milk/Lime  
Shanky's Martini – Shanky's Whip/Absolut Vodka/Agave Syrup/Esspresso  
Esspresso Martini – Vodka/Cold brew coffee liquer/Esspresso/Sugar  
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**

**RHUBARB PAPI**  
chimichanga, nutella, cream cheese,  
rhubarb, ruby colada ice cream  
**125 kr**

**BANANARAMA**  
banana dumplings, gari, five spice, fudge,  
tequila zabaione and passion fruit sorbet  
**125 kr**

