



NIKKEI / CHIFA

Peru möter Japan och Kina!

Fusion eller Confusion?

Ingetdera, rötterna i Nikkei och Chifa kommer från sent 1800-tal då många emigrerade från Japan och Kina till Sydamerika och andra länder i spåren av industrialiseringen av jordbruket. De tre köken emulgerades under åren för att till slut bli två egna, Nikkei och Chifa. Blandningen berikar som alltid. Elegans och finess från Japan, Kinas matlagningstekniker och smaksättningar i en het-söt-syrlig mix av Peru med rotfrukter, lime, chili samt ett helt hav av fiskar och skaldjur.

På Videgård gör vi en respektlös tolkning av Nikkei / Chifa, vi kan inte hålla tillbaka helt enkelt. Luta dig tillbaka och njut av resan.

Peru meets Japan and China!

Fusion or Confusion?

None of the above. The roots of the Nikkei and Chifa kitchens begins in the late 19:th century when immigrants from Japan and China moved to South America and other countries due to the industrilazation of the agriculture. The three kitchens emalgamated over the years until they became two, Nikkei and Chifa. The mix enriches, as always. Elegance and finesse from Japan, the elaborate cooking techniques of China in a hot-sour-sweet mix with Peruvian vegetables, lime, chili and a sea full of fish and shellfish. At Videgård we do a disrespectful interpretation of Nikkei / Chifa, we just can't hold back. Lean back and enjoy the ride.

Erik Videgård

COCKTAILS

NIKKEI SOUR / 158

Videgård Pisco & Sake Fusion, Sudachi Cordial, Lemon, Aquamame, Peruvian Bitters, (Aged in cedar wood barrels).

Inspired by the international classic, the Pisco Sour. Our version of this cocktail with a japanese touch.

PACHAMAMA HI-BALL / 138

Shochu Taru Kichi Ganbo, Umeshu Choya Extra Years, Andean Ice Tea.

Herbacious ice tea from the mountains of South America that blends with the fragrant Shochu and fruity Umeshu from Japan.

LYCHIFA / 148

Lychee infused Baijiu Erqu, Pisco Acholado, Lemon, Sichuan Tincture.

A cocktail made with influences from the Chifa cuisine. Fruity lychee notes, tingling sensation from the Sichuan pepper and the fragrant aroma of the Pisco makes up this thirst quenching modern classic.

VIDEGÅRD RAW

NIKKEI

CEVICHE

Don Ceviche med torsk och friterad wonton. *Don*

Ceviche with cod and deep fried wonton / 155

Nikkei ceviche med kammusslor,

räkor och havsaborre.

Nikkei ceviche with scallops, prawn and seabass / 195

Vegan Ceviche, inlagda grönsaker, Leche de Tigre.

Vegan ceviche, pickled vegetables,

Leche de Tigre. / 95

TIRADITOS

Havsaborre, kammussla. *Seabass, scallop / 175*

Gös, rostad majs, riven tryffel.

Pike-perch, toasted corn grated truffle / 195

SUSHI

KVÄLLENS RÅVAROR / TONIGHTS PRODUCE

🍣 **BURI** (YELLOWTAIL)

🍣 **MADAI** (JAPANESE SEA BREAM)

🍣 **KINMEDAI** (GOLDEN EYE SNAPPER)

🍣 **BONITO** (TUNA)

🍣 **BLÅFENAD TONFISK** (BLUEFIN TUNA)

🍣 **SABA** (MACKEREL)

NIGIRI

2 bitar, 2 pieces / 65

Moriawase, det bästa vi har.

Moriawase, the best we can offer / 180 / 360

MAKI ROLLS

Eldad hamashi, rucola, grön sparris.

Burned hamashi, arugula, asparagus / 165

Ceviche, avokado, aji amarillomayo.

Ceviche, avocado, aji amarillo mayo / 155

“California De Luxe” snökrabba,

räkor, vit sparris, citronmayo, caviar.

“California De Luxe” snow crab, prawns, white asparagus, lemon mayo, caviar. / 195

SASHIMI

Moriawase, det bästa vi har.

Moriawase, the best we can offer / 180 / 360

SPECIAL

Shirashi-zushi tonfisk anklever. *Tuna, foie gras / 195*

Onigiri rökta laxfenor. *Smoked salmon fins / 145*

Onigiri Shiitake, japanskt ris, quinoa,

Onigiri shiitake, japanese rice, quinoa / 135

Tataki på ren, bovete, ostronört.

Tataki of reindeer, buckwheat, oysterleaves / 135

TOFU, GRÖNT / TOFU, GREENS

Sötsyrlig, friterad tofu,

Sweet and sour, deep fried tofu / 95

Ljummen silkestofu “Marie”, röd olja, jordnötter.

Warm silken tofu “Marie”, red oil, peanuts / 75

Palmhjärta tomat causa.

Heart of palm, tomatoe, causa / 85

Quinoa, kålrabbi. *Quinoa, kohlrabbi. / 85*

Rättika, endive, krasse. *Daikon, endive, cress / 95*

SAKE

SERVED BY OCHOKO 6CL

AND TOKKURI 18CL

SPARKLING

NV Bikkuri Gyoten (1,8dl bottle). Tsuki no Katsura,

Kyoto Prefecture / 155

JUNMAI-SHU (RICE, WATER AND YEAST)

NV Shimeharitsuru Jun (Junmai Ginjo). Miyao Shuzo,

Niigata Prefecture / 90 / 240

NV Amabuki Marigold (Yamahai Junmai). Amabuki

Shuzo, Saga Prefecture / 70 / 200

NV Shichicken (Junmai). Yamanashi Meyo, Yamanashi

Prefecture / 80 / 220

NV Homare Banshu (Junmai Dai Ginjo).

Homare Shuzo, Fukushima Prefecture / 100 / 260

NV Amabuki Omachi Kimoto (Junmai Ginjo). Amabuki

Shuzo, Saga Prefecture / 90 / 260

NAMAZAKE AND SEASONAL

(UNPASTEURIZED AND LIMITED EDITION)

NV Amabuki Jugemu Nama (Junmai Ginjo). Amabuki

Shuzo, Saga Prefecture / 100 / 280

NV Dewasakura Omachi Nama. Dewasakura Shuzo,

Yamagata Prefecture / 90 / 240

NV Amanoto Akita no Osagekko (Junmai Nama Gen-

shu). Asamai Shuzo, Akita Prefecture / 90 / 240

NV Amabuki Winter Nama (Daiginjo Nama). Amabuki

Shuzo, Saga Prefecture / 90 / 260

BOTTLED BEER

Sapporo, JPN 33cl / 70

Cusqueña, Dark Lager, PE 33cl / 80

Rio Brewing Company, Uijin, JIPA, JPN 33cl / 95

Rio Brewing Company, Yuzu Blond, JPN 33cl / 95