

BAR7

in a tasty collaboration with

sushitreat fox

Please place you order at the bar. The delivery can take up to 1 hour.

MENU

Our menus consist of selected items especially combined by our chef to challenge your taste buds. This is a nice way to get some different kinds of sushi and maybe even try something new!! Try the tasting menu or order big if you several people dining.



MENU

6 box: 1 laks, 1 tun, 1 reje, 3 stk. maki inside-out	77,-
9 box: 1 laks, 1 tun, 1 reje, 1 yellowtail, 5 stk. maki inside-out	107,-
12 box: 2 laks, 2 tun, 1 reje, 1 yellowtail, 6 stk. maki inside-out	137,-
20 box: 8 nigiri, 12 stk. maki inside-out. (kokkens udvalgte)	217,-
30 box: 10 nigiri, 20 stk. maki inside-out. (kokkens udvalgte)	317,-
40 box: 15 nigiri, 25 stk. maki inside-out. (kokkens udvalgte)	417,-
50 box: 20 nigiri, 30 stk. maki inside-out. (kokkens udvalgte)	517,-
40 box deluxe: Nigiri: 4 sort peber laks, 4 tun, 4 seared tun, 4 seared yellowtail, 4 hummer. Maki: 6 supreme, 6 shellfish lovers, 8 sunshine	707,-
50 box deluxe: Nigiri: 5 sort peber laks, 5 seared tun, 5 seared yellowtail, 5 hummer. Maki: 6 supreme, 6 shellfish lovers, 8 sunshine, 10 crispy ebi	807,-
Gourmetbox (14 stk.): Nigiri: 2 hummer, 2 ål, 2 seared tun, 1 seared yellowtail, 1 kammusling Maki: 6 shellfish lovers	307,-
Makibox nr. 1. (20 stk.): 4 california, 4 spicy tuna, 4 spicy salmon, 4 sunshine, 4 spicy shrimp hosomaki	187,-
Makibox nr. 2. (20 stk.): 6 futomaki m. indbagt laks, 4 hawaiiin, 4 rainbow, 3 san francisco, 3 spicy shrimp	207,-
Nigiribox (12 stk.): 2 tun, 2 sort peber laks, 2 yellowtail, 1 lakserogn, 1 seared tun, 1 ål, 1 laks, 1 reje, 1 sød reje	207,-
Handrollbox: 1 spicy tuna, 1 spicy salmon, 1 california	117,-
Vegetarianbox (12 stk.)	127,-
Børnemeny: 8 cucumber hosomaki, 1 laks, 1 reje, 1 omelet	77,-

NIGIRI

A Nigiri is an oblong mound of rice that is pressed between the palms of the hands with a topping draped over it. The toppings are usually fish such as salmon, tuna or other types of seafood. When you order Nigiri at Sushitreat it comes in pairs of two.



NIGIRI 2 stk.

Omelet	40,-
Avocado	40,-
Tofu	40,-
Laks	45,-
Laks new york	50,-
Laks flambé.....	50,-
Sort peber laks	45,-
Reje	45,-
Tun	47,-
Yellowtail.....	47,-
Seared tun.....	50,-
Seared yellowtail.....	50,-
Kammusling.....	50,-
Lakserogn	47,-
Stenbidderrogn	47,-
Flyvefiskerogn	47,-
Snekrabbe	0,-
Ål	50,-
Hummer.....	75,-

SASHIMI

It doesn't get any purer than this. Sashimi is a Japanese delicacy consisting of raw fish, taken from the most succulent section of the fish. It is sliced into thin pieces and served with only soy sauce with wasabi. Sashimi can also be garnished with shiso and shredded daikon radish.



SASHIMI 3 stk.Inkl. lune ris

Laks	70,-
Laks new york	75,-
Laks flambé	75,-
Sort peber laks	70,-
Reje	70,-
Tun	75,-
Yellowtail	75,-
Seared tun	75,-
Seared yellowtail	75,-
Kammusling.....	75,-
Hummer.....	145,-

MAKI INSIDE-OUT

A roll sliced in medium-sized cylindrical pieces. The inside out maki is also called the Uramaki and is related to the Futo maki and the Hosomaki. It differs from the other two by having the rice on the outside, then a piece of nori and in the center two or more fillings. Often you can experience an outer coating of ingredients such as roe, toasted sesame seeds or crushed wasabi peas.

The fillings varies and our kitchen chef enjoys experimenting with different combinations of fish, seafood and vegetables, and even newcomers in the Sushi kitchen such as chicken and crème cheese.



MAKI INSIDE-OUT 6 stk.

Avocado	65,-
Combo (basilikum, avokado, agurk)	70,-
Garden (indbagt asparges, flødeost, hvidløg, avokado, agurk)	70,-
Spicy salmon (laks, chilimayo, avokado, agurk)	70,-
Spicy shrimp (tigerreje, chilimayo, avokado, agurk)	70,-
Salmon mousse (dampet laks, chilimayo, avokado, agurk)	70,-
California (japansk crabstick, avokado, agurk)	70,-
Philadelphia (røget laks, flødeost, avokado, agurk)	70,-
Scallop (let grillet kammusling, flyvefiskerogn, avokado, agurk)	75,-
Spicy tuna (tun, chilimayo, avokado, agurk)	75,-
Chicken (kylling, teriyaki, avokado, agurk)	75,-
San Francisco (laks, frisk basilikum, lakserogn, avokado, agurk)	75,-
Yellowtail (yellowtail, philadelphia, stenbidderogn, avokado, agurk)	75,-
Maui (tun, mango, avokado).....	75,-
L.A. (laks, tempura asparges, avokado, agurk, wasabi/lime dressing)	80,-
Seared tuna (let grillet tun, forårsløg, avokado, agurk)	80,-
Supreme (laks, knuste wasabiærter, wasabi/lime dressing, avokado, agurk)	80,-
Hawaiian (tun, cashewnødder, teriyaki, avokado)	80,-
San Diego (laks, snekrabbe, forårsløg, flyvefiskerogn, avokado, agurk).....	80,-
Hell's roll Salmon (laks, chilimayo, 7 japanske chilikrydderier, avokado, agurk)	85,-
Favourite (snekrabbe, stenbidderogn, avokado, agurk)	85,-
Flamingo (tigerreje, crispy parmaskinke, chilimayo, avokado, agurk)	90,-
Super California (snekrabbe, avokado, agurk)	80,-
Hell's roll Tuna (tun, chilimayo, 7 japanske chilikrydderier, avokado, agurk)	80,-
Spicy lobster (hummer, chilimayo, avokado, agurk).....	100,-

TOPPEDE MAKI

Going double up on ingredients! On the topped maki rolls you get the delicious inside out maki, but with extra toppings such as tuna, salmon, avocado ect, draped over the top.



TOPPEDE MAKI 8 stk.

Sunshine (japansk crabstick, avokado, agurk, toppet med laks og tangsalat)	120,-
Rainbow (japansk crabstick, agurk, toppet med avokado, reje, laks, tun, yellowtail)	125,-
Caterpillar (grillet ål, agurk, toppet med avokado og teriyaki)	120,-
Treat special (indbagt asparges, sprøde grøntsager, toppet med flamberet laks)	130,-
Sparkling salmon (indbagt crispy tigerreje, toppet med laks, chilimayo samt forårsløg)	130,-
Sparkling tuna (indbagt crispy tigerreje, toppet med tun, chilimayo samt forårsløg)	135,-

FUTOMAKI

The futomaki is a large cylindrical piece, with nori on the outside. A typical futomaki has a wide diameter of three or four centimeters. They are often made with two or three fillings that are chosen for their complementary tastes and colors. Futomaki is often vegetarian, but may include non-vegetarian toppings such as tiny fish roe and chopped tuna.



FUTOMAKI 6 stk.

Vegetarian big (japanske pickles, tofu, avokado, agurk)	85,-
Vegetarian special (tangsalat, omelet, friske asparges, avokado)	85,-
Crispy chicken (indbagt kylling, avokado, agurk, teriyaki)	90,-
Shellfish lovers (hummer, tigerreje, snekrabbe, avokado, agurk)	110,-
Softshell crab (indbagt crispy softshell crab, stenbidderogn, mayo, avokado, agurk)	110,-

FUTOMAKI 10 stk.

Crispy salmon (indbagt laks, mixed salat, wasabi/lime dressing)	130,-
Crispy ebi (mixed salat, indbagt crispy tigerreje, avokado, forårsløg, special spicy sauce)	135,-

MAKI MED RISPAPIR

One of the easiest styles of sushi to both make and eat is the so called hand roll. It consists of a large cone-shaped piece of nori filled with different kinds of ingredients. It is eaten with fingers because it is too awkward to pick it up with chopsticks – so don't try to be fancy – it won't work!! The temaki must be eaten quickly after being made because the nori cone soon absorbs moisture from the filling and it loses its lovely crispness and becomes difficult to bite.



MAKI MED RISPAPIR 6 stk.

Crispy ebi (indbagt crispy tigerreje, avokado, samt special sauce).....	80,-
Chicken (mixed salat, avokado samt teriyaki)	80,-
Veggie (frisk basilikum, mixed salat, avokado, agurk).....	80,-
Salmon (mixed salat, avokado samt teriyaki)	80,-
Lobster (hummer, mixed salat, avokado samt chilimayo).....	90,-

HOSOMAKI

The Hosomaki is a small cylindrical piece with a diameter of only about two centimeters. A Hosomaki always has the nori on the outside. Hosomaki is a simple roll which generally contains only one filling, often tuna, cucumber, thinly sliced carrots, or, more recently, avocado.



HOSOMAKI 8 stk.

Cucumber (agurk)	45,-
Avocado (avokado)	47,-
Salmon (laks)	50,-
Salmon w/garlic (laks med hvidløg)	51,-
Tuna (tun)	55,-
Spicy shrimp (tigerreje og chilimayo)	55,-

HANDROLLS

One of the easiest styles of sushi to both make and eat is the so called hand roll. It consists of a large cone-shaped piece of nori filled with different kinds of ingredients. It is eaten with fingers because it is too awkward to pick it up with chopsticks – so don't try to be fancy – it won't work!



HANDROLLS

	1 stk.	2 stk.
Spicy salmon (laks, chilimayo, avocado, agurk)	50,-	90,-
Spicy shrimp (tigerreje, chilimayo, avokado, agurk)	50,-	90,-
California (japansk crabstick, avokado, agurk)	50,-	90,-
Spicy tuna (tun, chilimayo, avokado, agurk)	55,-	95,-
Philadelphia (røget laks, flødeost, avokado, agurk)	55,-	95,-
Super California (snekrabbe, avokado, agurk)	60,-	100,-

STICKS



STICKS 2 stk

Chicken & Chili	60,-
Salmon & Courgette	60,-
Sirloin & Asparagus	65,-
Salmon & Parma	65,-
Chicken & Cheedar	65,-
Lampchops	75,-
Chicken meatballs	65,-
Beef Satay -kokos/karrymarineret oksefilet, serveres med peanut sauce	75,-
Chicken Satay -kokos/karrymarineret kylling, serveres med peanut sauce	70,-
Seafood sticks – laks, reje, kammusling, tun, jalapenos og grøn asparges	85,-
Vegetables sticks -champignon, grøn asparges, løg og rød peber.....	65,-
Kushi Chicken Mix – kylling og grønt i sprød pankopaning	65,-
Kushi Shrimp – tigerreje i sprød pankopaning	60,-

RAMEN

Ramen are noodles that are extensively used in Japan although they are Chinese in origin. When you order a Ramen soup here at Sushitreat you get a delicious stock mixed with different kinds of fresh vegetables and your choice of main ingredient.

YAKISOBA

Yakisoba literally means fried noodles. It comes from China but is often made for in Japan for their big festivals. Yakisoba noodles are not made from buckwheat, but are similar to ramen noodles and made from wheat flour. The noodles are stir-fried with a tasty sauce and your choice of ingredient



RAMEN nuddelsuppe

Seafood	90,-
Chicken	85,-
Beef	85,-
Veggie	80,-

YAKISOBA stegte nudler

Seafood	90,-
Chicken	85,-
Beef	85,-
Veggie	80,-



SIDEORDERS

Edamame (dampede og saltede soyabønner)	50,-
Spicy Edamame (dampede og saltede soyabønner med spicy sauce)	50,-
Tangsalat	50,-
Tangsalat med dampet blæksprutte	55,-
Miso suppe	37,-
Miso suppe med enoki svampe	40,-
Miso suppe med tigerrejer	45,-
Salad sticks med misodip (gulerødder, agurk, kinaradise)	40,-

DESSERT

Mudcake (hjemmelavet chokoladecake m. frisk frugt)	45,-
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EKSTRA

Chilimayo	10,-	25,-
Soya	10,-	
Teriyaki	15,-	
Wasabi	10,-	
Ingefær	15,-	
Ris	20,-	

BAR7

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Mandag	Lukket
Tirsdag	17:00 - 01:00
Onsdag	17:00 - 02:00
Torsdag	17:00 - 02:00
Fredag	17:00 - 04:00
Lørdag	19:00 - 04:00
Søndag	Lukket