



## **Välkommen till PingPong**

Lika enkelt som genialiskt går vår idé ut på "sharing is caring".

Asian fusion i Sundsvallstapning med en makalös sushibar.

Beställer ni smårätter räcker tre för en lagom hungrig mage;

vi rekommenderar dock alltid en Omakase avsmakningmeny

– kockens val av det bästa från köket.

## SNACKS - 47 kr

**EDAMAME** brynt smör, citron \_\_\_\_\_

**RÄKCHIPS** rökt gräddfil, löjrom \_\_\_\_\_

**SURDEGSBRÖD** misosmör \_\_\_\_\_

## PREDRINKS - 120 kr

**BUBBLES** Limoncello, citron, karamelliserad annans, mousserande \_\_\_\_\_

**R&C** Mörk Rom, soushu, reducerad cola, lime \_\_\_\_\_

**STIFF** Lagrad tequila, granskott, lingon, LaLaLandBitters \_\_\_\_\_

**FRESH** Blended Whiskey, ingefära, IsCider, citron, grönt te \_\_\_\_\_

Alkoholfria:

**B11** Mandarin, flädertonic, citron \_\_\_\_\_ 55 kr

**B12** Russian, blodgrapsorbe, citrongräs, lime \_\_\_\_\_ 55 kr

## SPARKLINGS

glas/flaska

Zonin Prosecco 1821 \_\_\_\_\_ 75/350 kr

Cave de la Reine Jeanne – Crémant du Jura Blanc \_\_\_\_\_ 425 kr

Cave de la Reine Jeanne – Crémant du Jura Rosé \_\_\_\_\_ 425 kr

Stoneleigh Rapaura Brut Cuvée \_\_\_\_\_ 425 kr

Mumm Grand Cordon \_\_\_\_\_ 695 kr

Mumm Blanc de Blancs de Cramant \_\_\_\_\_ 1295 kr

Perrier-Jouët Belle Epoque \_\_\_\_\_ 1995 kr

Mumm Magnum \_\_\_\_\_ 1495 kr

Domain Elisabeth-Jus de Raisin Gaziefié Blanc (Alkoholfri äpplemust) \_\_\_\_\_ 59/265 kr

Si! Non alcohol sparkling cava \_\_\_\_\_ 69/340 kr

## RAW BAR – 87 kr

**OXE** wasabi, shiitake, tartar \_\_\_\_\_

**KALV** miso, tryffel, carpaccio \_\_\_\_\_

**TONFISK** mango, avokado, taco \_\_\_\_\_

**RÄKA** pepparrot, shishimi, taco \_\_\_\_\_

**LAX** jalapenö, puffat ris, tartar \_\_\_\_\_

## KITCHEN – 87 kr

**SPARRIS** yuzukosho, pecorino, citrongräs \_\_\_\_\_

**KOLJA** chipotle, mango, steambun \_\_\_\_\_

**ANKA** anklever, teriyaki, steambun \_\_\_\_\_

**FLÄSKSIDA** palmsocker, hjärtsallad, ingefära \_\_\_\_\_

**KAMBEN** sesam, chili, kimchi \_\_\_\_\_

**RÖDBETA** yuzu, getost, honung \_\_\_\_\_

**KYCKLING** nam jim, koriander, dumpling \_\_\_\_\_

**HALLOUMI** granatäpple, gul morot, misoyoughurt \_\_\_\_\_

## SUSHI NIGIRI – 87 kr

**SOTAD LAX** kimchi, sesamfrö \_\_\_\_\_

**RÖDING** yuzu, aska, forellrom \_\_\_\_\_

**BIFF** ramslök, gräddfil \_\_\_\_\_

## MAKI – 145 kr

**LAX** färskost, avokado \_\_\_\_\_

**BIFF** manchego, chili \_\_\_\_\_

**SPARRIS** svamp, tryffel \_\_\_\_\_

**RÄKA** rostad paprika, rök \_\_\_\_\_

## SHARING IS CARING

**OMAKASE** AVSMAKNINGSMENY \_\_\_\_\_ 399 kr

Chefs choice med det härligaste för dagen: 5 serveringar och 11 smaker.

Gäller för hela sällskapet.

## BARN – 79 kr med dryck

**SUSHI** lax Nigiri, Maki \_\_\_\_\_

**STEAM BUN** välj halloumi, fläskside eller varmrökt lax som tillbehör \_\_\_\_\_

## DESSERT – 87 kr

**MELON** sorbet, mandel, kokos \_\_\_\_\_

**CREME BRULÉE** körsbär, rökt choklad \_\_\_\_\_

**RABARBER** ingefära, kola, vanilj \_\_\_\_\_

## PING PONG WINE AND BEVERAGE

### VITT

glas/flaska

Jacobs Creek Wah _____	75/335 kr
Moselland Gustav Adolf Schmitt Riesling Trocken _____	75/335 kr
Brancott Est Flight 10% _____	89/395 kr
Reserve de montaigne chablis _____	105/475 kr
Weingut Julius – Silvaner trocken _____	105/420 kr
Weingut Julius – Goldmuskateller _____	495 kr
Brancott Est Liv land Ser PG _____	420 kr
Birgit Braunstein – Chardonnay Felsenstein _____	495 kr
Sybille Kuntz – Qualitätswein _____	595 kr
Domaine Juchepie – Le Monts – Chenin blanc _____	695 kr
Steingarten Riesling _____	795 kr

### ROSÈ

glas/flaska

Stoneleigh Marlborough Pinot Noir Rosé _____	79/350 kr
Domaine Houchart Provenc Rosé _____	89/400 kr
Domaine Montirius – La muse Papilles Rosé _____	435 kr
Domaine St Nicolas – Reflet Rosé _____	475 kr
Rocca di Montemassi Syrosa _____	445 kr

### RÖTT

glas/flaska

Jacobs Creek Wah Red _____	75/335 kr
Chateau du Trignon Côtes _____	89/420 kr
Domaine Bassac – Margalh Rouge _____	420 kr
Tabali Pinot Noir _____	495 kr
Christophe Pacalet – Beaujolais Village _____	495 kr
Birgit Braunstein – Pinot Vom Berg _____	495 kr
Jimenez-Landi – Sotoronero _____	545 kr
Stoneleigh Rapaura Pinot Noir _____	545 kr
Bret Brothers – Glou de Jeff _____	545 kr
Jack London Cab _____	795 kr

## PING PONG WINE AND BEVERAGE

### ÖL

Fatöl Carlsberg _____	65 kr
Fatöl Kronenburg blanc _____	69 kr
Fatöl 100Watt _____	75 kr
Angelo Poretti _____	69 kr
Brooklyn Narangito _____	75 kr
Beer Tower Loke (lokalöl) _____	75 kr
Mikeller American dream (Glutenfri) _____	69 kr
Stenhammaren Patron 4,5% (lokalöl) _____	79 kr
Carlsberg Hof _____	59 kr
Carlsberg non alcoholic 0,5% _____	45 kr
Mikeller in the sun non alcoholic 0,5% _____	55 kr

### CIDER

Somersby Orchard Selection, Secco Apple _____	69 kr
Christian Drouin Apple cider _____	60/180 kr

## KAFFEDRINK – 115 kr

**DESSERT** Cognac, mandel, o'boy, cocosflakes \_\_\_\_\_

**PÅTÅ** Punsch, örtlikör, en kopp Löfbergs, chokladgräddor \_\_\_\_\_

**LAT(T)E** Baileys, dubbelespresso, skummade mjölk \_\_\_\_\_

**KAFFE/TE** \_\_\_\_\_ 28 kr

**ESPRESSO** \_\_\_\_\_ 32 kr

## JAPANSK DRYCK

Kamoizumi Shusen (lagrad Sake) \_\_\_\_\_ 15 kr

Tarukichi Ganbo (soushu, 40%) \_\_\_\_\_ 18 kr

Michi he Sougo (soushu 25%) \_\_\_\_\_ 16 kr

Masumi Umeshu (plommon Sake) \_\_\_\_\_ 12 kr

Kozaemon Yuzu (smaksatt Sake) \_\_\_\_\_ 12 kr

Asamurasaki (sällsynt röd Sake) \_\_\_\_\_ 18 kr

Awasaki (mousserande Sake) \_\_\_\_\_ 16 kr

Yellow label ("finare Sake") \_\_\_\_\_ 12 kr

## PING PONG AVEC

### TEQUILA

Cabeza Blanco _____	26 kr
Don Julio Reposado _____	30 kr
Arette Extra Anejo _____	49 kr

### GRAPPA

Sarpa de Poli (veneto) _____	28 kr
Sarpa Oro di Poli (veneto) _____	30 kr
Romano Levi Bianca (Piemonte) _____	38 kr
Paglierina Levi Riserva (Piemonte) _____	40 kr

### SÖTT

Prince de St Aubin sauternes (Frankrike, Bourdeaux) _____	15 kr
Brännlands Iscider (Sverige, Umeå) _____	18 kr
I Castei Recioto (Italien, Valpolicella) _____	16 kr

### ROM

Bacardi Superior Heritage (Cuba) _____	26 kr
Gunroom Navy Rom (Barbados, Guyana, Trinidad, Jamaica) _____	25 kr
Zacapa Centenario 23 yo (Guatemala) _____	28 kr
Zacapa Edicion Negra (Guatemala) _____	30 kr
Matusalem Gran Reserva 15 yo (Dominican Republic) _____	26 kr
Matusalem Gran Reserva Solera 23 yo (Dominican Republic) _____	34 kr
El Dorado 15 yo (Guyana) _____	30 kr
Facundo Exquisito (Puerto Rica) _____	49 kr

### COGNAC

Martell VSOP _____	28 kr
Delamin Grande Champagne _____	30 kr
Otard VSOP _____	26 kr

### CALVADOS

Lecomte 5 yo _____	26 kr
Christian drouin Coeur de Lion _____	28 kr
Pays d'Auge 1989 Dupont _____	39 kr

### SCOTCH

Laphroaig 10 yo (Islay) _____	26 kr
Talisker Storm (skye) _____	28 kr
McAllan 12 yo (Highlands) _____	28 kr
Aberior 12 yo (Speyside) _____	26 kr
Aultmore 12 yo (Speyside) _____	26 kr
Glenmorangie 18 yo (Highlands) _____	40 kr
Springbank 10 yo (Campbeltown) _____	30 kr

### WHISKEY

Jameson (Irland) _____	22 kr
Nikka from the barrel (Japan) _____	25 kr
Johnnie Walker Gold Reserve (Skottland) _____	30 kr
1776 James E Pepper (USA) _____	32 kr
Bulleit Bourbon (USA) _____	22 kr
Bulleit Rye (USA) _____	24 kr
MackMyra Svensk EK (Sverige) _____	28 kr