



## **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

**PINGPONG BELLINI** Persika, Sake, Mousserande \_\_\_\_\_

**PINGPONG SOUR** Vodka, Lime, Sake, Yuzo \_\_\_\_\_

**PINGPONG MULE** Chiliinfuserd vodka, Ingefära, Lime \_\_\_\_\_

**PINGPONG PANDA** Gin, Svartpeppar, Fläder, Lime \_\_\_\_\_

## MAKE YOUR OWN - 120 kr

Alla kan fås alkoholfria

**MOJITO** Rom, Mynta, Lime \_\_\_\_\_

**DAIQUIRI** Rom, Lime \_\_\_\_\_

**MARGARITHA** Tequila, Contreau \_\_\_\_\_

Välj mellan:

Passionsfrukt, Hallon, Jordgubb, Ananas, Blåbär, Classic, Plain eller frozen

## SPARKLINGS

	glas/flaska
Zonin Prosecco 1821 _____	75/350 kr
Cava _____	90/420 kr
Stoneleigh Rapaura Brut Cuvée _____	425 kr
Mumm Grand Cordon _____	115/695 kr
Mumm Blanc de Blancs de Cramant _____	1295 kr
Perrier-Jouët Belle Epoque _____	1995 kr

## RAW BAR – 87 kr

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

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

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

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

**LAX** jalapenõ, 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, misoyoghurt \_\_\_\_\_

## 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 choise 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
Torre de Menagem, Alvarinho _____	90/395 kr
Kung Fu Girl Riesling _____	105/455 kr
Reserve De Montaigne Chablis _____	105/475 kr
Weingut Julius Goldmuskateller _____	110/495 kr
Brancott Est LIV Land Ser PG _____	420 kr
Birgit Braunstein Pinot Blanch _____	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
Bouchard Aine & Fils Pinot Noir _____	75/335 kr
Chateau du Trignon Côtes _____	89/420 kr
Tabali Pinot Noir _____	495 kr
Weingut Julius Spätburgunder _____	115/495 kr
Gammes en May _____	117/585 kr
Chateau du Trignon Gigondas _____	645 kr
Jack London Cab Keenwood _____	795 kr

## PING PONG WINE AND BEVERAGE

### ÖL

Fatöl Carlsberg	65 kr
Fatöl Kronenburg blanc	69 kr
Fatöl 100 Watt	75 kr
Angelo Poretti	69 kr
Eden of Garden	80 kr
Saison	80 kr
Mikeller American dream (Glutenfri)	69 kr
Carlsberg Hof	59 kr
Lokal öl	79 kr

### CIDER

Secco Sommersby apple cider	69 kr
Christian Drouin Apple Cider	60/180 kr
ÄLSKA nordic berries Vegansk, glutenfri	75 kr

### Alkoholfritt:

Carlsberg Non alcoholic 0.5%	45 kr
Mikeller in the sun non alcoholic 0.5%	45 kr
Domain Elisabeth – Jus de Raizin Gaziefie Blanc	59/265 kr
Si! Non alcoholic Sparkling Cava	69/340 kr
Lorena Siciliansk Lemonad	45/225 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

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

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