

DASHI

Dashi is the foundation of Japanese cooking.

The mother of all sauces and marinades.

A broth made with kombu seaweed and katsuobushi, flakes of bonito fish, smoked and dried for months.

Clean, smokey and rich with umami.

Today you will be served our Osusume* menu.

This tasting menu is our curation of flavors that highlight the Japanese gastronomy.

Osusume tasting 1295

Saké pairing 995

*Osusume (お勧め)

Recommendation, invitation or encouragement

Our beverage list is an insight into the Japanese drinking culture :

Crisp lager and highballs are staples of Izakaya pubs and Yatai food stalls.

We curated bottles showing the wide range of different styles and flavours that saké (nihonshu 日本酒) showcases.

For wine lovers, we cherry picked bottles highlighting grape varietals and styles best suited to our menu.

Do not miss our selection of Japanese teas, meant to be enjoyed with our Osusume menu or as a conclusion to your meal.

Something to start

Champagne

ROGER POUILLON	MV Cuvée Grande Vallée, Extra Brut <i>Pinot Noir, Pinot Meunier & Chardonnay</i>	260
DHONDT-GRELLET	MV Les Terres Fines, Blanc de Blancs Extra Brut <i>Chardonnay</i>	360

Saké

GOZENSHU	Yuzu shu 8cl	140
TSUKI NO KATSURA	Sparkling Nigori 18cl	350

Highball

LEMON HAI	Honey, lemon, shochu & soda	165
WHISKY	Toki Whisky & soda	165
UMESHU	Umeshu & soda	165

G&T

SUNTORY	ROKU Gin	155
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Beer

ASAHI	Super Dry 5,2%, draft	95
HITACHINO	Pale Ale 5,5%, bottled	115
	Nipponia Golden Ale 6,0%, bottled	115

By the glass

White Wines

ALEXANDER	2023 Rüdesheim, Rheingau, Germany	220
SCHREGEL	<i>Riesling</i>	
JOH. JOS. PRÜM	2023 Bernkastler Badstube Kabinett, Mosel, Germany	240
	<i>Riesling</i>	
THIBAUD	2024 Anjou Blanc, Loire, France	250
BOUDIGNON	<i>Chenin Blanc</i>	
ALEX MOREAU	2023 Bourgogne Blanc, Burgundy, France	280
	<i>Chardonnay</i>	

Red Wines

DOMAINE DE	2020 Le Galouchey, Bordeaux, France	220
GALOUCHEY	<i>Merlot, Cabernet Franc & more</i>	
MONTCALMÈS	2021 Le « M », Languedoc, France	270
	<i>Mourvèdre</i>	
LOU DUMONT	2023 Fixin, Burgundy, France	320
	<i>Pinot Noir</i>	

Sweet Wines

CHÂTEAU RIEUSSEC	2019 Carmes de Rieussec, Sauternes, France	230
	<i>Sémillon, Sauvignon Blanc & Muscat</i>	
ALESSANDRO VIOLA	2024 50 Gradi all'Ombra, Sicily, Italy	210
	<i>Grillo</i>	
CHÂTEAU DE LÉBERON	NV Vin Muté à l'Armagnac, Armagnac, France	210
	<i>Merlot & Ugni Blanc</i>	
SCHLOSS LIESER	2017 Niederberg Helden Auslese, Mosel, Germany	190
	<i>Riesling</i>	
BELARGUS	2022 Coteaux du Layon, Loire, France	170
	<i>Chenin Blanc</i>	

Champagne

LAHERTE FRÈRES	MV Rosé de Meunier Extra Brut <i>Pinot Meunier</i>	1 600
JACQUES SELOSSE	MV Substance Brut 03/04/2025 <i>Chardonnay</i>	5 900
	MV V.O Extra Brut 14/11/2024 <i>Chardonnay</i>	5 100
	MV Initial Extra Brut 06/11/2024 <i>Chardonnay</i>	4 500
HENRI GIRAUD	2016 Argonne Brut <i>Pinot Noir & Chardonnay</i>	9 000
LA CLOSERIE	R22 Les Béguines Extra Brut <i>Pinot Meunier</i>	3 200
GEORGES LAVAL	MV Garennes 13-23 Extra Brut <i>Pinot Meunier, Chardonnay & Pinot Noir</i>	2 300
DHONDT-GRELLET	2019 Les Nogers 1er Cru Extra Brut <i>Chardonnay</i>	3 400
	NV Cramant Grand Cru Extra Brut <i>Chardonnay</i>	2 500
	NV Les Terres Fines Extra Brut <i>Chardonnay</i>	1 800
CHARTOGNE-TAILLET	MV Cuvée Sainte Anne Extra Brut <i>Pinot Noir, Chardonnay & Pinot Meunier</i>	1 400

Champagne

NAKADA PARK	2022 Courteron Brut Nature <i>Pinot Noir</i>	2 200
	2022 Gyé-sur-Seine Brut Nature <i>Pinot Noir</i>	2 200
JULES BROCHET	MV Premices Brut Nature <i>Pinot Noir & Chardonnay</i>	2 400
BENOÎT DÉHU	R21 Initiation Rosé Brut Nature <i>Pinot Meunier & Pinot Noir</i>	2 300
	R21 Initiation Brut Nature <i>Pinot Meunier & Pinot Noir</i>	1 900
	V16 La Rue des Noyers Brut Nature, en Magnum <i>Pinot Meunier</i>	4 800
GASPARD BROCHET	R22 Le Coq Brut Nature <i>Pinot Noir, Pinot Meunier & Chardonnay</i>	2 300
VOUETTE & SORBÉE	2015 Extrait Brut Nature <i>Pinot Noir & Chardonnay</i>	3 100
	R20 Textures Brut Nature <i>Pinot Blanc</i>	2 400
	R22 Blanc d'Argile Brut Nature <i>Chardonnay</i>	2 200
	R21 Fidèle Brut Nature <i>Pinot Noir</i>	1 800

White Wines

France

Loire

JÉRÔME BRETEAUDEAU	2023 Justice <i>Chardonnay & Savagnin</i>	1 300
DOMAINE DE LA SANSONNIÈRE	2020 Coteaux du Houet <i>Chenin Blanc</i>	2 200
	2023 La Lune Noire <i>Chenin Blanc</i>	2 900
	2024 La Lune <i>Chenin Blanc</i>	1 500
THOMAS BATARDIÈRE	2023 Les Cocus <i>Chenin Blanc</i>	1 600
THIBAUD BOUDIGNON	2022 Savennières, Clos de la Hutte <i>Chenin Blanc</i>	2 100
	2023 Savennières, Clos de Fremine <i>Chenin Blanc</i>	1 800
	2023 Anjou Blanc <i>Chenin Blanc</i>	1 200
DOMAINE GUIBERTEAU	2020 Brézé, Clos des Carmes <i>Chenin Blanc</i>	3 200
	2024 Saumur Blanc <i>Chenin Blanc</i>	1 200

White Wines

France

Loire

BONNEZEAUX	2023 La Minée Haute	1 800
	<i>Chenin Blanc</i>	
	2022 Les Coqueries	1 600
	<i>Chenin Blanc</i>	
	2024 Prieur des Noues	1 600
	<i>Chenin Blanc</i>	
	2023 Inter-Val, 2ème mise	1600
	<i>Chenin Blanc</i>	
DOMAINE	2021 Saumur Blanc	1 800
DU COLLIER	<i>Chenin Blanc</i>	
LES QUATRE	2022 Bel-Air	1 800
PILLIERS	<i>Sauvignon Blanc</i>	
	2024 Chapitre I	1 300
	<i>Sauvignon Blanc</i>	

White Wines

France

Burgundy

MOREAU-NAUDET	2023 Chablis Grand Cru, Valmur <i>Chardonnay</i>	2 800
	2023 Chablis 1er Cru, Montée de Tonnerre <i>Chardonnay</i>	1 800
	2023 Chablis, en Magnum <i>Chardonnay</i>	2 500
ALICE & OLIVIER DE MOOR	2022 Chablis 1er Cru, Vau de Vey <i>Chardonnay</i>	1 900
	2022 Chablis <i>Chardonnay</i>	1 500
	2023 Bourgogne Chitry <i>Chardonnay</i>	1 200
PIERRE VINCENT GIRARDIN	2022 Corton-Charlemagne Grand Cru <i>Chardonnay</i>	5 500
	2023 Meursault, Narvaux <i>Chardonnay</i>	2 900
	2023 Puligny-Montrachet <i>Chardonnay</i>	2 900
ETIENNE SAUZET	2023 Puligny-Montrachet 1er Cru, la Truffière <i>Chardonnay</i>	4 400
	2023 Puligny-Montrachet <i>Chardonnay</i>	2 400
	2023 Hautes-Côte de Beaune, Jardin du Calvaire <i>Chardonnay</i>	1 500

White Wines

France

Burgundy

PIERRE MOREY	2021 Bâtard-Montrachet Grand Cru <i>Chardonnay</i>	8 800
	2023 Meursault 1er Cru, Perrières <i>Chardonnay</i>	4 800
	2023 Meursault <i>Chardonnay</i>	2 400
RENAUD BOYER	2023 Puligny-Montrachet, les Reuchaux <i>Chardonnay</i>	3 100
	2022 Bourgogne Blanc, Les Riaux <i>Chardonnay</i>	1 700
SIMON BIZE & FILS	2022 Corton-Charlemagne Grand Cru <i>Chardonnay</i>	5 500
	2007 Corton-Charlemagne Grand Cru <i>Chardonnay</i>	6 000
	2016 Savigny-lès-Beaune 1er Cru, Aux Vergelesses <i>Chardonnay</i>	2 600
PRIEURÉ ROCH	2022 Ladoix, Le Cloud <i>Chardonnay</i>	2 800
HUBERT LAMY	2023 Saint-Aubin 1er Cru, en Remilly <i>Chardonnay</i>	4400
	2023 Saint-Aubin, La Pincée <i>Chardonnay</i>	2300

White Wines

France

Jura

DOMAINE TISSOT	2020 Arbois, Le Clos La Tour de Curon <i>Chardonnay</i>	3 500
	2023 Arbois, La Mailloche <i>Chardonnay</i>	1 900
DOMAINE LABET	2020 Savagnin, élevage long <i>Savagnin</i>	2 200
	2018 Les Champs Rouges <i>Chardonnay</i>	2 100
	2018 Les Varrons, cuvée #2 <i>Chardonnay</i>	1 900
PIERRE GIRARDIN	2023 Le Noyer <i>Savagnin</i>	1 900
	2022 Le Noyer <i>Chardonnay</i>	1 900
DOMAINE DES MARNES BLANCHES	2022 Au Rettin <i>Chardonnay</i>	1 500
	2022 Aux Bois <i>Savagnin</i>	1 500
	2022 La Combette <i>Chardonnay</i>	1 500
LA TERRE PENCHÉE	2023 Les Vieux Os <i>Chardonnay</i>	1400

White Wines

France

Jura

LA TOURNELLE	2021 Nuit Blanche <i>Chardonnay & Savagnin</i>	1 700
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DOMAINE DE LA BORDE	2020 Naturé Foudre à Canon <i>Savagnin</i>	1 500
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BRUYÈRES HOUILLON	2018 Arbois, Les Nouvelles <i>Savagnin</i>	1 900
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THOMAS POPY	2018 Ryōkan <i>Melon à Queue Rouge</i>	1 800
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Savoie

JÉRÉMY BRICKA	2024 Isère, Pont de Brion <i>Verdesse</i>	1 200
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Bordeaux

CHÂTEAU SMITH HAUT-LAFITTE	2017 Pessac-Léognan Blanc <i>Sauvignon Blanc, Sauvignon Gris, Sémillon</i>	3 200
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White Wines

Germany

Pfalz

REBHOLZ	2019 Ganz Horn, GG, en Magnum <i>Riesling</i>	3 500
	2021 Im Sonnenschein GG <i>Riesling</i>	1 900

Rheingau

J.B. BECKER	1988 Rauenthaler Wölfen, Spätlese Halbtrocken <i>Riesling</i>	1 800
	1992 Eltviller Sonnenberg, Spätlese Halbtrocken <i>Riesling</i>	1 600

Mosel

SCHLOSS LIESER	2019 Niederberg Helden, GG <i>Riesling</i>	1 500
	2023 Brauneberger Juffer, Kabinett <i>Riesling</i>	1 000
JOH. JOS. PRÜM	2020 Wehlener Sonnenuhr Kabinett <i>Riesling</i>	1 800
	2023 Wehlener Sonnenuhr Spätlese <i>Riesling</i>	1 600
	2023 Bernkastler Badstube Kabinett <i>Riesling</i>	1 300

White Wines

Austria

Wachau

WEINGUT KNOLL	2024 Vinothekföhlung Smaragd <i>Riesling</i>	2 600
	2024 Ried Shütt Smaragd <i>Riesling</i>	2 200
	2024 Ried Shütt Smaragd <i>Grüner Vertliner</i>	1 600
F.X. PICHLER	2024 Ried Kellerberg <i>Grüner Vertliner</i>	3 000
	2024 Ried Loibenberg, en Magnum <i>Grüner Vertliner</i>	3 400

Spain

Andalucía

ALBERTO ORTE	2022 Antlántida Blanco <i>Vijiriega Blanca</i>	1 200
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South Africa

Swartland

TESTALONGA	2023 Lekker, en Magnum <i>Chenin Blanc</i>	2 300
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Orange Wines

France

Jura

DOMAINE LABET	2023 Le Crêt <i>Savagnin</i>	1 700
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DOMAINE DES MIROIRS	2018 I Need The Sun <i>Chardonnay</i>	2 600
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Hungary

Tokaj & Barabás

REKA KONCZ	2021 Disorder #4 <i>Furmint</i>	900
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Rosé Wines

France

Provence

DOMAINE TEMPIER	2024 Bandol Rosé <i>Mourvèdre, Grenache, Cinsault</i>	1 200
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Loire

DOMAINE DE LA SANSONNIÈRE	2024 La Rosée <i>Grolleau Noir</i>	900
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Red Wines

France

Loire

DOMAINE GUIBERTEAU	2023 Saumur Rouge, les Chapaudaises <i>Cabernet Franc</i>	1 600
	2022 Saumur-Champigny <i>Cabernet Franc</i>	1 300

Burgundy

ARNOUX-LACHAUX	2021 Vosne-Romanée, Les Chaumes <i>Pinot Noir</i>	9 500
	2021 Bourgogne Pinot Fin <i>Pinot Noir</i>	3 500
PRIEURÉ ROCH	2022 Nuits-Saint-George 1er Cru, VV <i>Pinot Noir</i>	3 800
	2022 Coteaux Bourguignons <i>Gamay</i>	1 400
ANTONIO QUARI	2022 Ladoix, Les Bricottes <i>Pinot Noir</i>	2 500
SIMON BIZE & FILS	2022 Savigny-lès-Beaune 1er Cru, Les Fournaux <i>Pinot Noir</i>	2 500
	2014 Savigny-lès-Beaune 1er Cru, Les Fournaux <i>Pinot Noir</i>	2 500
ANTOINE JOBARD	2023 Beaune 1er Cru, Montevenots <i>Pinot Noir</i>	1 900

Red Wines

France

Beaujolais

MARCEL LAPIERRE	2024 Morgon <i>Gamay</i>	1 100
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Jura

DOMAINE TISSOT	2021 Arbois, En Barberon <i>Pinot Noir</i>	1 600
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Rhône & Hérault

GANGLOFF	2022 Côte-Rôtie, La Barbarine <i>Syrah & Viognier</i>	2 800
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LA GRANGE	2020 Rouge	2 800
DES PÈRES	<i>Syrah, Mourvèdre, Cabernet Sauvignon & Counoise</i>	

Italy

Tuscany

CASTELL'IN VILLA	2010 Chianti Classico Riserva <i>Sangiovese</i>	2 100
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Sicily

FRANK CORNELISSEN	2021 Magma Rosso <i>Nerello Mascalese</i>	4 100
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	2019 Munjebel Rosso FM <i>Nerello Mascalese</i>	1 700
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Saké

Limited availability; some saké may sell out

6cl

18cl

Yamagata

DEWAZAKURA	Yuki Manman <i>Junmai Daiginjo Koshu</i>	160	480
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Fukushima

DAISHICHI	Classic 2016 <i>Junmai Kimoto</i>	120	360
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Toyama

MASUDA SHUZO	Masuizumi Special 2018 <i>Junmai Daiginjo, Burgundy barrel aged</i>	190	570
	Masuizumi BO <i>Junmai Daiginjo</i>	160	480
	Masuizumi R2 <i>Junmai Daiginjo, wine yeast</i>	210	630

Chiba

NABEDANA	Fudoh Mizumoto	120	360
SHUZO	<i>Junmai Nama Genshu</i>		
	Fudoh Yellow Label Fusakogane <i>Junmai Nama Ginjo</i>		390

Kanagawa

IZUMIBASHI	Yamadanishiki 50 <i>Junmai Daiginjo</i>	180	540
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Saké

Limited availability; some saké may sell out

6cl

18cl

Kyoto

KITAGAWAHONKE	Tomio <i>Junmai Daiginjo Sasanigori</i>	390	
TSUKINOKATSURA	Sparkling <i>Junmai Gino Nigori</i>	380	
	Nakagumi <i>Junmai Nama</i>	390	
KINOSHITA	Tamagawa Ice Breaker <i>Junmai Ginjo Muroka Nama Genshu</i>	130	390
	Tamagawa Gold Label <i>Junmai Daiginjo</i>	140	420

Hyogo

KENBISHI SHUZO	Mizuho <i>Junmai Yamahai</i>	120	360
	Zuisho <i>Junmai Yamahai</i>	130	390

Hiroshima

KAMOIZUMI	Yamabuki <i>Junmai Ginjo Koshu</i>	130	390
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Ehime

KYOHINA	Ittoryodan Karakuchi <i>Junmai Daiginjo</i>	110	330
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Saké

Limited availability; some saké may sell out

6cl

18cl

Saga

AMABUKI	Super Dry <i>Tokubetsu Junmai</i>	140	520
	Aiyama <i>Junmai Daiginjo</i>	140	520
KOUEIGIKU	Sunburst <i>Junmai Muroka Nama Genshu</i>	140	520
	Lacus Felicitatis <i>Madeira barrel aged</i>	220	660
	Sinus Roris <i>PX barrel aged</i>	220	660
	Isula Ventorum <i>Oloroso barrel aged</i>	220	660

Tea Selection

KABUSECHA	Fukamushi, Tottori <i>Shadowed for 25 days before spring harvest, deep steamed</i>	75
KIRARI SENCHA	Yame, Fukuoka <i>Spring harvest, deep steamed</i>	75
SANNEN BANCHA	Shizuoka <i>Fall harvest, roasted & aged for 3 years</i>	75
KYOBANCHA	Kyoto <i>Summer harvest, sun dried & roasted evening tea</i>	75
AMACHA	Fukuoka <i>Fall harvest, fermented leaves of Japanese Hortensia</i>	75

Coffee

STOCKHOLM ROAST	Selection of the moment, French Press	55
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Non Alcoholic

ASAHI	Asahi Super Dry Lager 0,0%	85
HITACHINO	Non Ale 0,3%	95
BY DASHI	Ginger ale, dry	95
	Honey lemonade	95
	Peach ice tea	95
UNDERCURRENT	Okay Shandy ? 0,2% <i>Mandarin, habanero, chinese bay leaf & hops</i>	75
	Stout Cobbler 0.2% <i>Cherry, crapefruit, coffee, tonic bean & stout</i>	75
	Sparkling Water	55

Spirits

per cl

Japan Whisky

YAMAZAKI 18 YO Mizunara	395
YAMAZAKI 18 YO	245
YAMAZAKI 12 YO	145
HAKUSHU 18YO Tsukuriwake	295
HAKUSHU 12 YO	145
HIBIKI 21 YO	245
HIBIKI Harmony	75

Japan Shochu & Awamori

CHUKO Yokka Koji Awamori	55
YONESHIMA Awamori	40
TAKAI SHUZO Kugilla Purple Imo Shochu (sweet potato)	35
TAKAI SHUZO Kugilla White Mugi Shochu (barley)	35
YAMADA Ichibanbashi Kokuto Shochu (brown sugar)	35
AMABUKI Kasutori Shochu (sakekasu)	35
AMABUKI Daiginjo Kasutori 5YO (sakekasu)	50

Japan Amaro & Bitter

ISEYA DISTILLERY Scarlet Fernet Amaro	60
ISEYA DISTILLERY Scarlet Menta Amaro	60
ISEYA DISTILLERY Scarlet Coffee Amaro	60
ISEYA DISTILLERY Scarlet Bitter Liqueur	60
ISEYA DISTILLERY Scarlet Verde Amaro	60

Special thank you

We, our families and friends have built Dashi.
This will reflect in your restaurant experience.
Together with our guests, we hope to create an evening
that remains in your memory, an experience you want to relive.

We would like to thank everyone
that contributed to the building and vision of Dashi.

Interior design by Anna Sollevi & Sophie Lagergren.
Ceramic tableware by Fanny Bylund & Elisa Hedin.

And a special thank you to our friends & collaborators;

Robin Bladh
Thomas Person
Mattias Ullenius
Gustav Högberg
Isak Wahlberg
Sara Elggren

– Harry & Nathan