



KURA

ヴェルコメン

Here, we invite you on a journey through taste –
a circle of contrasts and emotions.

Our menu is built around five chapters: sour, salty, sweet, raw, and unexpected. Each chapter has its own character, yet together they form a whole. You may begin wherever curiosity takes you; there is no start and no end – each flavour leads to the next, no matter where you choose to begin.

Welcome to the Circle of Flavours

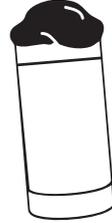
ヴェルコメン – (pronounced “Verukomen!”)

ALL COCKTAILS 189:-

サワ - SOUR

CACTUS & KIWI

Gin, kiwi, aloe vera, cactus,
yuzu sake, saffron foam



甘い - SWEET

ÄPPELPAJ & SOCKERVADD

Vodka, Licor 43, granatäpple,
äppeljuice, kanel, äppelsyra,
sockervadd



vinegar notes
in the early morning dew
on a midsummer night

Harsh

塩 - SALT

PICNIC

Rum, shochu, varm nyponsoppa,
vanilj, Swedish punsch cream



荒い - RAW

BITTER COCOA

Japansk whisky, Lingari, kakao,
chocolate bitters, soja,
Nesquik-cereal



A radar beam glints
over the dark, silent lake
The wind tastes of sea

ALL COCKTAILS 189:~:~

意外 - UNEXPECTED

NOT A BEER

Olmecca Tequila, orgeat, lime,
kombu, passion fruit, sesame
oil, amaretto foam



TONIGHT'S SURPRISE

Expect the unexpected



The wall demolished
forces pulling back in haste
while the woodpecker sleeps