



COPPER CLUB ASIAN BISTRO

Our dishes are served in smaller portions, allowing you to explore and share several exciting flavors during your visit. As part of your Amex experience, you can choose 3 **SELECTED TAPAS** from the menu.

If you wish to elevate your experience, you may choose **SIGNATURE TASTING** for an additional 150 SEK per person, or **TEN TASTE - Premium Selection** for 340 SEK per person.

Sit back, relax, and let us take care of the rest.



- 01 FISH & SEAFOOD TAPAS
- 02 VEGETARIAN TAPAS
- 03 MEAT TAPAS
- 04 PREMIUM NIGIRI & SASHIMI
- 05 MORIAWASE & MAKI
- 06 SIGNATURE TASTING - 7 COURSE
- 07 TEN TASTE - PREMIUM SELECTION
- 08 SOMETHING SWEET

- 09 SPARKLING & CHAMPAGNE by glass
- 10 WHITE WINE by glass
- 11 RED WINE by glass
- 12 BEER & CIDER
- 13 NON ALCOHOLIC

ALLERGIES?

Please inform our staff and they will help you.

WE ARE A CASH FREE RESTAURANT



FISH & SEAFOOD TAPAS

OYSTERS

Super Chironfils no3

Chilipaste - Coriander - Garlic - Mint **58**/1 pcs **225**/4 pcs

TEMPURA PRAWNS

Japanese Mayo - Wasabi - Gin - Cucumber

SOFT SHELL CRAB

Apple - Green Mango - Mint - Black Pepper

HOKKAIDO SCALLOP

Ponzu Yuzu - Kimchi Sesame - Fish Roe

SPICY HERB SALMON

Sashimi - Gin - Garlic - Mint - Coriander - Lime

ASIAN TACO

Salmon - Mint - Potatoes - Bell Pepper - Coriander

FISH CURRY

Cod - Red Curry - Coconut Milk - Morning Glory - Sesame



ASIAN VEGGIE TACO

Veggie - Mint - Potatoes - Coriander - Bell pepper

NOODLE ROLL

Bean Sprouts - Tofu - Peanuts - Sweet & Salty

ENOKI

Crispy Mushroom - Peanuts - Lime - Chili

SALAD FROM HEAVEN

Basil - Mozzarella - Apple - Dates - Garlic
- Cashews & Almonds

SPICY GREEN CURRY

Stir-Fry Noodles - Coconut Milk - Potatoes - Vegetables - Parmesan



MEAT TAPAS

KRAPOW PIZZA

Minced Beef - Rotee - Mozzarella - Chili - Thai Basil - Garlic - Egg

BBQ PORK

Mint - Spicy Nam Jim Sauce

NOODLE ROLL CHICKEN

Bean Sprouts - Peanuts - Sweet & Salty

MASSAMAN CURRY

Slow Cooked Beef - Potatoes - Peanuts - Coconut Milk - Rotee

BONCHON CHICKEN

Honey Glazed - Pickled Daikon Radish

COCONUT RIBS

Coconut Milk - Soy - Sweet - Pickled Daikon Radish

ENTRECÔTE BLACK ANGUS

Pak Choi - Spicy Barbecue Sauce

PREMIUM NIGIRI MIX 6 pcs **275**

Salmon Prime - Tuna Tataki - Red Shrimp - Tom Yam Scallop
- Foie Gras - Wagyu Umami.

SALMON PRIME 4 pcs

Salmon with chili butter. Topped with sweet potatoes crunch and chives.

TUNA TATAKI 4 pcs

Yellowfin Tuna with gochugaru, sesame oil and black fish roe.

RED SHRIMP 4 pcs

Argentinian red shrimp with chili mayo, kimchi sesame, chive and fish roe.

TOM YAM SCALLOP 4 pcs

Scallop with Tom Yam sauce, chili and coriander.

FOIE GRAS 1 pcs **65** 4 pcs **260**

Duck liver with teriyaki, roasted onion and chive.

WAGYU UMAMI 1 pcs **75** 4 pcs **298**

Wagyu A5 10+, teriyaki, parmesan and 24 Carat Gold.

SASHIMI 6 pcs

Chefs choice of fish and seafood

COPPER CLUB SIGNATURE PLATE 12 pcs **385**

PREMIUM NIGIRI Mix 6 pcs and MAKI 6 pcs
Salmon Prime - Tuna Tataki - Red Shrimp - Tom Yam Scallop
- Foie Gras - Wagyu Umami and a mix of Maki.

MORIAWASE**CHEF'S CHOICE OF NIGIRI, MAKI & SASHIMI.**

10 pcs **275** / 12 pcs **295** / 15 pcs **365**

MAKI 5 pcs**CRISPY PRAWNS**

Prawns with tempura carrot. Topped with chili mayo, teriyaki sauce and roasted onion.

SPICY TUNA

Tuna tartare with avocado, cucumber and chili mayo.

SALMON CRUNCH

Crispy fried maki with spicy salmon. Topped with crispy lotus root.

OYSTER MUSHROOM

Stir fried mushroom with chili & garlic butter. Cucumber, avocado, carrot and teriyaki sauce.

MIANG KHAM	Salmon - Orange - Coconut - Chili - Ginger - Lime - Peanuts
SPICY TUNA MAKI	Tuna Tartare - Avocado - Chili mayo
ASIAN TACO	Salmon - Mint - Potatoes - Bell pepper - Chili - Coriander
NOODLE ROLL CHICKEN	Bean Sprouts - Peanuts - Sweet & Salty
MASSAMAN CURRY	Slow Cooked Beef - Potatoes - Peanuts - Coconut milk - Rotee
COCONUT RIBS	Coconut Milk - Soy - Sweet - Pickled Daikon Radish
SALAD FROM HEAVEN	Basil - Mozzarella - Apple - Dates - Garlic - Cashews & Almonds

ADDITIONAL 150 / PERSON

This menu is only available as a choice for the whole table and includes gluten, fish, nuts, soy, sesame & seafood. Unfortunately we are unable to adjust this menu after allergies

TEN TASTE – PREMIUM SELECTION

MIANG KHAM	Salmon - Orange - Coconut - Chili - Ginger - Lime - Peanuts
TOM YAM SOUP	Coconut Milk - Lemongrass - Chili - Fresh Coconut
TEMPURA PRAWN	Black Tiger - Fish Roe
SOFT SHELL CRAB	Apple - Green Mango - Mint - Black Pepper
SPICY HERB SALMON	Gin - Garlic - Mint - Coriander - Lime
RED SHRIMP NIGIRI	Argentinian Red Shrimp - Chili Mayo - Kimchi Sesame - Chive - Fish Roe
WAGYU UMAMI NIGIRI	Wagyu A5 10+ - Teriyaki - Parmesan - 24 Carat Gold
HOKKAIDO SCALLOP	Ponzu Yuzu - Kimchi Sesam - Fish Roe
ENTRECÔTE	Black Angus - Chili Sauce
SALAD FROM HEAVEN	Mozzarella - Apple - Dates - Garlic - Basil - Cashews - Almonds

ADDITIONAL 340 / PERSON

This menu is only available as a choice for the whole table and includes gluten, fish, nuts, soy, sesam & seafood. Unfortunately we are unable to adjust this menu after allergies

HAZELNUT GELATORaspberry - Nougat - Marcona Almonds **135****CHOCOLATE FONDANT**Passion Fruit - Vanilla Ice Cream **145****STRAWBERRY ROTEE**Strawberry - Condensed Milk - Chocolate - Vanilla Ice Cream **135****CHOCOLATE TRUFFLE**Dark Chocolate / Orange / Sea Salt Caramel **25 /PCS**

09

SPARKLING & CHAMPAGNE

MAS PERE ECO BRUT

Xarel-lo, Parellada, Macabeo, Cava

GLASS / BOTTLE

125 / 750

JUILLET-LALLEMENT BRUT SELECTION

GRAND CRU

Pinot Noir, Chardonnay, Champagne

190 / 1140



GLASS / BOTTLE

VENTA LA VEGA LLUVIA

Sauvignon Blanc, Verdejo, 2023 Almansa

130 / 585

LEITZ OUT TROCKEN

Riesling, 2023 Rheingau

150 / 676

LAURENT MIQUEL

Albarino, 2023 Languedoc-Roussillon

165 / 740

CLOS DE NOUS VOUVRAY

Chenin Blanc, 2022 Loire

145 / 650

D.LOUIS MOREAU CHABLIS 1ER CRU "LES FOURNEAUX"

Chardonnay, 2022 Chablis

215 / 965

SEE OUR EXTENDED WINE LIST FOR MORE OPTIONS



GLASS / BOTTLE

VENTA LA VEGA ALDEA

Garnacha Tintorera, Syrah, 2023 Almansa

130 / 585

ERATH WINERY

Pinot Noir, 2023 Oregon

190 / 855

XAVIER VIGNON LIRAC

Grenache, Syrah 2022 Rhône

170 / 765

IL FALCHETTO BARBERA D'ASTI PAIN SCORRONE

Barbera, 2024 Piemonte

155 / 695

MORGON BOULAND BELLEVUE

Gamay, 2023 Beaujolais

198 / 890



SEE OUR EXTENDED WINE LIST FOR MORE OPTIONS

DRAFT BEER

BUDVAR LAGER 5,0%	88 / 40 CL
OMNIPOLLO PILS 4,8%	92 / 40 CL
NO MONKEY BUSINESS APA 5,6%	100 / 40 CL
OMNIPOLLO TOKYO IPA 5,4%	122 / 40 CL

BOTTLES

KIRIN JAPANESE PREMIUM LAGER 33CL 5,0%	95
PERONI GLUTEN FREE 33CL 5,0%	105

CIDER

Cidraie Original Organic Apple 33cl 4%	95
--	----



BUDVAR LAGER 0%	60
LE TRIBUTE GINGER BEER 20CL	45
RICHARD JUHLIN NON- ALCOHOLIC SPARKLING WINE 20CL	105
COCA COLA / COCA COLA ZERO 33CL	45
STENKULLA SPARKLING WATER 33 / 75CL	44 / 79