

MENU

EXPLORE FOOD, ATMOSPHERE & QUALITY



V 1.1
ENGLISH



WELCOME TO SUSHI LOVERS

At Sushi Lovers, we merge aesthetics, flavor, and craftsmanship to create world-class sushi. Our passion for Japanese food culture and Nordic ingredients shines through in every bite.

Here, it's not just about food — it's an experience that awakens the senses and leaves a lasting impression. We pride ourselves on using the finest ingredients — always fresh and sustainably sourced. Our experienced chefs, with backgrounds from top restaurants around the world, combine classic techniques with innovative flavor experiences. The menu follows seasonal availability, so you always get the best on your plate.

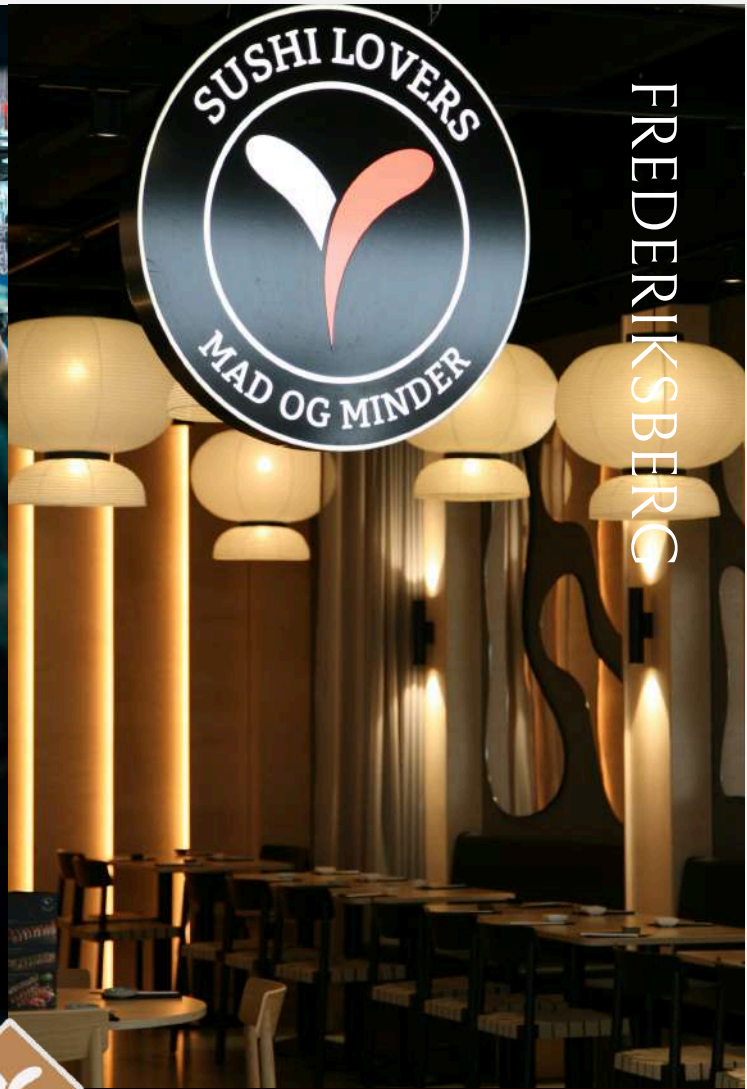
Whether you're looking for a quick lunch, a romantic dinner, or a festive evening with friends, we offer a high-quality experience at a fair price. Come taste the difference — we look forward to welcoming you.



TORVEHALLERNE



FREDERIKSBERG



CHARLOTTENLUND



WATERFRONT



KATZU MAKI

4 pcs. crispy tempura shell filled with fish, spicy sauce, coriander, champagne cream, teriyaki sauce, and topped with flying fish roe.

TUNA KATZU MAKI	59,-
SALMON KATZU MAKI	59,-
SCALLOP KATZU MAKI	64,-

EDAMAME

Fresh soybeans lightly steamed and sprinkled with sea salt – a classic and healthy snack that perfectly whets the appetite.

EDAMAME	39,-
SPICY EDAMAME	42,-



WAKAME

Fresh, crispy seaweed salad topped with roasted sesame seeds – a delicious, light, and healthy starter with a perfectly balanced flavor.

39,-

MISO SOUP

An aromatic broth made from seasonal fish, delivering a warm and flavorful classic.

NORMAL MISO SOUP

49,-

SPICY MISO SOUP

54,-



TUNA TARTARE

Minced tuna combined with seasonal herbs that enhance the natural flavor of the fish.

129,-

KINGFISH TARTARE

Delicate kingfish tartare with seasonal herbs for a fresh and flavorful experience.

139,-



SALMON TARTARE

Freshly minced salmon served with seasonal herbs.

119,-



SALMON CEVICHE

Marinated salmon with red onion, garlic, ginger, and fresh ponzu sauce – offering a lightly tangy and aromatic flavor.

129,-



TEMPURA SCALLOPS

Crispy, golden scallops in a delicate tempura coating.

3 PCS.	119,-
5 PCS.	169,-
9 PCS.	229,-

JAPANESE RICE CHIPS

Light and crispy chips made from dehydrated sushi rice, served with a creamy horseradish dip and a hint of parsley oil.

1 PCS.	39,-
3 PCS.	89,-
5 PCS.	129,-

SIGNATURE SNACK BASKET – DELUXE (12 PCS.) - 275,-

A CRISPY AND FLAVORFUL BASKET WITH OUR MOST POPULAR BITES:

2X TEMPURA SHRIMP • 2X SALMON NUGGETS • 2X RICE CHIPS • 2X EDAMAME • 2X TEMPURA SCALLOPS • 2X DIPS OF YOUR CHOICE



TEMPURA SHRIMP

Tiger prawns dipped in tempura batter and deep-fried. A classic serving, perfect as a starter or a snack.

4 PCS.	69,-
6 PCS.	89,-
12 PCS.	149,-

SALMON NUGGETS

Battered and fried salmon bites. Served with chili mayo that perfectly complements the dish.

3 PCS.	48,-
6 PCS.	78,-
12 PCS.	128,-

SIGNATURE SNACK BASKET – DELUXE (12 PCS.) - 275,-

A CRISPY AND FLAVORFUL BASKET WITH OUR MOST POPULAR BITES:

2X TEMPURA SHRIMP • 2X SALMON NUGGETS • 2X RICE CHIPS • 2X EDAMAME • 2X TEMPURA SCALLOPS • 2X DIPS OF YOUR CHOICE



MOOD IMAGE – NOT A DEPICTION OF THE ACTUAL MENU
ONLY DINE-IN

FULL TASTING

Enjoy 7 courses including dessert.

MIN. 2 PERS.

MENU PR. PERSON

495,-

1 x JAPANESE RICE CHIP

Rice chip made from dehydrated sushi rice with creamy horseradish dip and parsley oil.

4 x KATZU MAKI SELECTION

Tempura shell with tuna and salmon, spicy sauce, coriander, champagne cream, teriyaki sauce, and flying fish roe.

2 x TERIYAKI GLAZED PORK

Slow-braised pork in teriyaki with almonds, radish, and herbs.

4 x VM NIGIRI TASTING

A selection of championship-style nigiri.

2 x TEMPURA SCALLOPS

Tempura-fried scallops.

2 x SASHIMI-STYLE BEEF TENDERLOIN

Thinly sliced beef tenderloin, sashimi-style, with truffle-teriyaki sauce.

10 x SPECIAL ROLLS FUSION

Topped sushi rolls – a fresh and aesthetic favorite crafted with care and creativity / Chef's Choice.

WHITE CHOCOLATE MOUSSE

White chocolate mousse with strawberry compote, caramel foam, and mint.



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A LITTLE EXTRA

For those who love scallops, sashimi, beef tenderloin – and more!

1 x RICE CHIP

Crispy chip made from dehydrated sushi rice with creamy horseradish dip and parsley oil.

2 x TEMPURA SCALLOPS

Tempura-fried scallops.

4 x VM NIGIRI TASTING

A selection of championship-style nigiri.

4 x SAN FRANCISCO

Ura Maki Tasty with salmon, basil, avocado, cucumber, trout roe, and sesame.

MENU PR. PERSON

4 x LITTLE SASHIMI MIX

Selected sashimi cuts.

3 x SASHIMI-STYLE BEEF TENDERLOIN

Thinly sliced beef tenderloin, sashimi-style, with truffle teriyaki sauce.

5 x SPECIAL ROLLS

Topped sushi rolls – a fresh and aesthetic favorite, crafted with care and creativity / Chef's Choice.

WHITE CHOCOLATE MOUSSE +65

White chocolate mousse with strawberry compote, caramel foam, and mint.

MIN. 2 PERS.

350,-



MOOD IMAGE – NOT A DEPICTION OF THE ACTUAL MENU
ONLY DINE-IN

SUSHI & MEAT

A delightful mix of sushi and selected meat dishes from the menu, offering plenty of variety and great taste.

MIN. 2 PERS.

MENU PR. PERSON

259,-

2 x CRISPY SALMON NUGGETS

Crispy salmon bites with sauce.

3 x TERIYAKI GLAZED PORK

Tender pork glazed with teriyaki, served with crispy almonds and fresh herbs.

4 x RICE PAPER ROLLS

Fresh rice paper rolls – chef's selection.

3 x CHICKEN KARAAGE

Japanese marinated and crispy fried chicken.

4 x URAMAKI BASIC

Classic uramaki – chef's selection.

5 x SPECIAL ROLLS

Topped sushi rolls – a fresh and aesthetic favorite, crafted with care and creativity / Chef's Choice.

WHITE CHOCOLATE MOUSSE +65

White chocolate mousse with strawberry compote, caramel foam, and mint.

WINE PAIRING +125 per person

2 glasses of carefully selected white wines, perfectly matched to the menu and chosen by our skilled waiters.



MOOD IMAGE – NOT A DEPICTION OF THE ACTUAL MENU
ONLY DINE-IN

ALL SUSHI

A delicious composition of our best sushi, full of variety and exquisite flavor.

MIN. 2 PERS.

MENU PR. PERSON

259,-

1 x RICE CHIP

Rice chip made from dehydrated sushi rice with horseradish dip and parsley oil.

2 x GYOZAS

Delicate Japanese dumplings with chicken, served with chili sauce, chives, and sesame.

4 x RICE PAPER ROLLS

Fresh rice paper rolls – chef's selection.

2 x NIGIRI BASIC

Classic nigiri – chef's selection.

4 x URAMAKI BASIC

Classic uramaki – chef's selection.

5 x SPECIAL ROLLS

Topped sushi rolls – a fresh and aesthetic favorite, crafted with care and creativity / Chef's Choice.

WHITE CHOCOLATE MOUSSE +65

White chocolate mousse with strawberry compote, caramel foam, and mint.

WINE PAIRING +125 per person

2 glasses of carefully selected white wines, perfectly matched to the menu and chosen by our skilled waiters.



GOURMET LOVER

An exquisite tasting experience: 10 gourmet maki & 5 special nigiri – created for the true sushi connoisseur.

PERFECT FOR 1

229,-

10 x GOURMET MAKI

Topped rolls with fish, shellfish, and vegetables, combined with delicate sauces and a touch of sesame.

5 x SPECIAL NIGIRI

Gourmet nigiri with salmon, tuna, and scallop, topped with sauces, yuzu, and trout roe.

GOURMET EXTRA FOR 2

A luxurious three-course experience with edamame, katsu maki, special rolls, and carefully selected special nigiri.

PERFECT FOR 2

558,-

20 x GOURMET MAKI

Topped rolls with fish, shellfish, and vegetables, finished with delicate sauces and a touch of sesame.

8 x SPECIAL NIGIRI

Gourmet nigiri with salmon, tuna, kingfish, and scallop, topped with sauces, yuzu, and trout roe.

8 x KATZU MAKI

Crispy rice-free rolls in tempura shell, filled with delicate fish, spicy sauce, and champagne cream.

EDAMAME



ALL FOR LOVE

A heartfelt composition of 60 pcs. luxury sushi with special rolls and nigiri – perfect for sharing.

PERFECT FOR 3-4 869,-

30 x GOURMET MAKI

Topped rolls with fish, shellfish, and vegetables, combined with delicate sauces and sesame.

22 x SPECIAL NIGIRI

Gourmet nigiri with salmon, tuna, and scallop, topped with sauces, yuzu, and trout roe.

8 x KATZU MAKI

Crispy rice-free rolls in tempura shell, filled with delicate fish, spicy sauce, and champagne cream.

FAMILY

80 pcs. of exquisite luxury sushi, where taste and variety go hand in hand – created to bring family and friends together.

PERFECT FOR 4-6 1125,-

40 x GOURMET MAKI

Topped rolls with carefully selected fish, shellfish, and vegetables, finished with sauces and a touch of sesame.

24 x SPECIAL NIGIRI

Gourmet nigiri with salmon, tuna, and scallop, topped with sauces, yuzu, and trout roe.

8 x KATZU MAKI

Crispy rice-free rolls in tempura shell, filled with delicate fish, spicy sauce, and champagne cream.

8 x RICE PAPER ROLLS

Fresh rice paper rolls filled with the season's best ingredients, selected by the chef.



LOVERS SMALL

A light sushi experience with 12 pcs. – 8 maki and 4 nigiri. Perfect as a small tasting.

PERFECT FOR 1

139,-

8 x URAMAKI

Chef's selection of uramaki with fresh seafood and vegetables, topped with sesame.

4 x NIGIRI

A mix of clean, classic nigiri flavors – salmon, ebi shrimp, and tuna.

LOVERS MEDIUM

A generous 24-piece menu – 16 maki and 8 nigiri. Perfect for sharing or extra indulgence.

PERFECT FOR 1

289,-

16 x URAMAKI

Chef's selection of uramaki with fresh seafood and vegetables, topped with sesame.

8 x NIGIRI

A mix of clean, classic nigiri flavors – salmon, ebi shrimp, and tuna.



LOVERS LARGE

A generous sushi menu with 36 pcs. – 24 maki and 12 nigiri. Created for sharing a fantastic experience.

PERFECT FOR 2

405,-

24 URAMAKI

Chef's selection of uramaki with fresh seafood and vegetables, topped with sesame.

12 x NIGIRI

A mix of clean, classic nigiri flavors – salmon, ebi shrimp, and tuna.

LOVERS X-LARGE

The ultimate menu with 48 pcs. – 32 maki and 16 nigiri. Perfect for larger gatherings.

PERFECT FOR 2-3

508,-

32 x URAMAKI

Chef's selection of uramaki with fresh seafood and vegetables, topped with sesame.

16 x NIGIRI

A mix of clean, classic nigiri flavors – salmon, ebi shrimp, and tuna.



NIGIRI

Our nigiri represents the best of classic sushi with a gourmet twist. Each nigiri is handcrafted with fresh fish or shellfish on perfectly balanced sushi rice.

Choose between our Basic Nigiri with clean, pure flavors, or Gourmet Nigiri elevated with delicate sauces and toppings.

BASIC NIGIRI 1 PCS.

SALMON	28,-
TUNA	32,-
TIGER SHRIMP (EBI)	32,-
SCALLOP	34,-
KINGFISH	32,-
AVOCADO / TOFU	26,-
ASPARAGUS / TEMPURA	26,-

GOURMET NIGIRI



FLAMED SALMON 35,-
Delicate flamed salmon topped with chili mayo and marinated red onion.



SCALLOP DELIGHT 38,-
Fresh scallop with champagne cream, teriyaki, and trout roe.



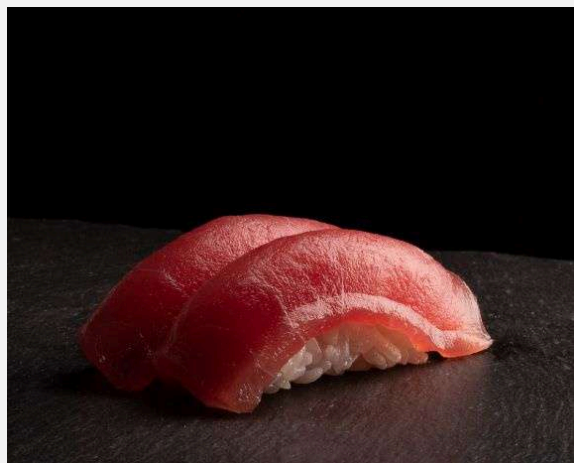
TUNA TATAKI 35,-
Lightly seared tuna with yuzu-marinated onions and a hint of chili.



KINGFISH TATAKI 35,-
Lightly seared kingfish garnished with garlic and ginger.



CLASSIC SALMON 28,-
Fresh salmon served on perfectly prepared sushi rice.



CLASSIC TUNA 30,-
Delicate tuna on a base of balanced sushi rice.

SIGNATURE



SIGNATURE ROLLS

Our Special Rolls are a tribute to creativity and flavor. Each roll is carefully composed with fresh ingredients, crispy textures, and delicate sauces to create a unique sushi experience. Perfect for both new and experienced sushi lovers.

10 PCS.



GREEN DRAGON

152,-

Tempura shrimp and avocado topped with avocado, sesame, and teriyaki sauce.



WHITE TIGER

159,-

Tempura shrimp and avocado topped with flamed scallop, spicy mayo, teriyaki sauce, and flying fish roe.



ORANGE DRAGON

165,-

Tempura shrimp and avocado topped with flamed salmon, chili mayo, seaweed salad, trout roe, and champagne sauce.

SIGNATURE ROLLS - 10 PCS.



RED HOT DRAGON 159,-
Tempura shrimp and avocado topped with flamed tuna, 3 types of chili, teriyaki sauce, and spring onion.



FIRE DRAGON ROLL 159,-
Tempura shrimp and avocado topped with flamed salmon, 3 types of chili, teriyaki sauce, and spring onion.



SUSHI LOVERS ROLL 159,-
Tempura shrimp and avocado topped with flamed tuna, salmon, and avocado – finished with chili mayo, teriyaki sauce, and spring onion.



DRAGON VEGGIE 159,-
Tempura asparagus and cucumber topped with avocado, sesame, and teriyaki sauce.



NORWEGIAN 159,-
Avocado, cucumber, and asparagus topped with salmon, chili mayo, and trout roe.



WHITE DRAGON 159,-
Tempura asparagus, avocado, and cucumber topped with kingfish, pepper, coriander, yuzu onion, and lime.

URAMAKI



URAMAKI

Our Uramaki Basic offers classic inside-out rolls where simplicity and quality shine through. For those seeking more variety and flavor, our Uramaki Tasty is filled with creative combinations and delicate sauces that elevate the sushi experience to new heights.

8 PCS.



SAN FRANCISCO

118,-

Salmon, basil, avocado, cucumber, trout roe, sesame.



CRISPY EBI

110,-

Tempura shrimp, teriyaki sauce, avocado, cucumber, sesame.



REGULAR MAKI MIX

195,-

16 pcs. mixed maki – chef's selection.

URAMAKI - 8 PCS.



MAUI 112,-
Tuna, mango, seaweed salad, sesame.



HAWAII 114,-
Tuna, cashew nuts, avocado, cucumber, teriyaki sauce.



ALASKA 118,-
Salmon, snow crab, avocado, cucumber, sesame.



PHILLIE ROLL 107,-
Philadelphia, salmon, avocado, cucumber.



TUNA ROLL 107,-
Tuna, avocado, cucumber, sesame.



SALMON ROLL 102,-
Salmon, avocado, cucumber, sesame.

SASHIMI



SASHIMI

Fresh cuts selected by the chef from the day's best fish, beautifully presented with fresh vegetables on the side.

SASHIMI 5 PCS

SALMON	105,-
TUNA	115,-
KINGFISH	119,-
SCALLOP	129,-

SASHIMI MIX

MIX AF SASHIMI (14)	295,-
SASHIMI MAX (20)	399,-



RICE PAPER ROLLS

8 pcs. - Fresh & delicious rice paper rolls with avocado, cucumber, mixed greens.

SALMON	100,-
TEMPURA SHRIMP	102,-
TUNA	105,-
SHRIMP	105,-

SALADS

Our delicious salads vary by season and are made with fresh ingredients.

VEGETARIAN	99,-
SALMON	109,-
LIGHTLY SEARED FISH	119,-
MIXED FISH	119,-
SCALLOP	119,-



SASHIMI-STYLE BEEF TENDERLOIN

Lightly seared beef tenderloin, sliced sashimi-style and seasoned with truffle teriyaki.

STARTER	129,-
MAIN COURSE WITH RICE	229,-

TERIYAKI GLAZED PORK BELLY

Slow-braised pork with red cabbage, almonds & seasonal herbs.

STARTER	119,-
MAIN COURSE WITH RICE	199,-



CHICKEN KARAAGE

Japanese marinated chicken thigh in a crispy potato-tempura coating.

STARTER	109,-
MAIN COURSE WITH RICE	189,-

BAO

One piece of soft, steamed bao bun filled with flavorful meat and fresh toppings

PORK BELLY	60,-
DUCK	65,-
CHICKEN	65,-
BEEF	70,-



SMALL

A small and balanced menu – perfect for kids with a taste for sushi.

RECOMMENDED FOR CHILDREN 69,-

8 x HOSOMAKI

Small, delicate rolls with mild fillings – perfect for kids.

2 x NIGIRI

Handcrafted sushi with fresh fish on a base of rice.

1 x TEMPURA SHRIMP

Crispy deep-fried shrimp – always a hit among kids.

MEDIUM

A slightly larger menu with a selection of child-friendly favorites.

RECOMMENDED FOR CHILDREN 99,-

8 x HOSOMAKI

Small rolls with simple, kid-friendly flavors.

4 x NIGIRI

Simple and tasty sushi with fish and rice.

1 x TEMPURA SHRIMP

Crispy deep-fried tiger shrimp – a kids' favorite.

EDAMAME



HOSOMAKI

8 pcs. – Hosomaki are small, classic rolls with seaweed on the outside and simple filling combinations that highlight pure flavors.

Perfect for those who enjoy simple sushi or as a light supplement to other dishes.

AVOCADO	42,-
CUCUMBER	42,-
SALMON	55,-
TUNA	55,-
SHRIMP	55,-

HOSOMAKI MIX

A combination of small rolls with simple and pure flavors – perfect for children or those who love the classics.

RECOMMENDED FOR CHILDREN 119,-

24 x HOSOMAKI

A mix of small rolls with simple and kid-friendly flavors.



VEGETARIAN SUSHI

A delicate selection of rolls and nigiri without fish – filled with fresh vegetables such as avocado, cucumber, asparagus, and crispy elements.

Perfect for those who want a plant-based alternative packed with flavor.

LOVERS VEGETARIAN MENU

A tasty treat for those who love plant-based dining.

RECOMMENDED FOR 189,-
VEGETARIANS

6 x VEGAN NIGIRI

Handcrafted nigiri topped with fresh vegetables like avocado, asparagus, or tofu – a simple and flavorful choice.

6 x VEGETARIAN FUTOMAKI

Large seaweed-wrapped rolls filled with crispy vegetables, tofu, and a touch of coriander – a rich vegetarian experience.



DRAGON VEGGIE

Crispy tempura asparagus and cucumber topped with creamy avocado, sesame, and teriyaki sauce – a vegetarian favorite packed with flavor.

DRAGON VEGGIE

155,-



FUTOMAKI VEGGIE

A hearty roll with tempura asparagus, avocado, cucumber, crispy vegetables, tofu, and a touch of coriander – perfect for the plant-based sushi lover.

FUTOMAKI VEGGIE

98,-

VEGAN NIGIRI



CUCUMBER

26,-



AVOCADO

26,-



ASPARGES

26,-



TEMPURA ASPARGES

26,-



TOFU

26,-



WHITE CHOCOLATE

Soft white chocolate cream with airy caramel foam and tangy strawberry compote, topped with mint.

WHITE CHOCOLATE

79,-



CRÈME BRÛLÉE

Creamy and crispy crême brûlée with organic cane sugar, light meringue, and berries.

CRÈME BRÛLÉE

69,-

EXTRAS



CHILI MAYO

12,-



TERIYAKI

12,-



CHAMPAGNE CREAM

12,-



RED HOT CHILI

12,-



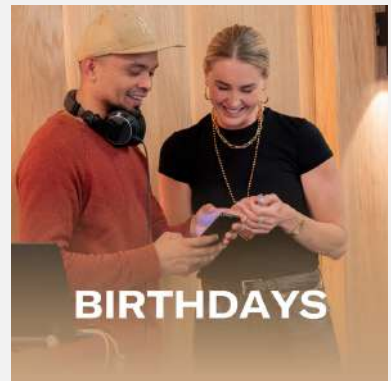
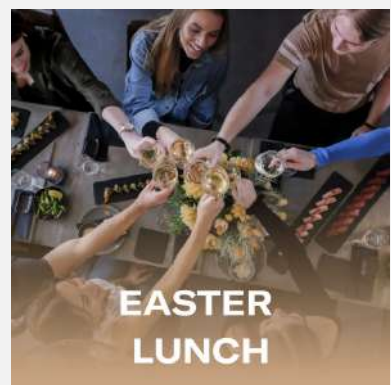
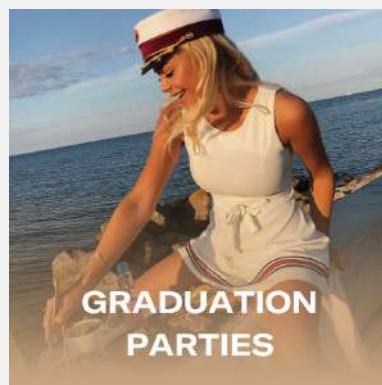
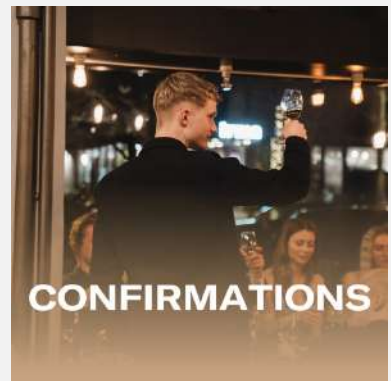
GOMA

12,-



SOYA

5,-





WE'D LOVE TO HELP WITH YOUR NEXT EVENT.

We cater to all preferences, so everyone can enjoy an exceptional experience. Our selection includes everything from tender meats and fresh vegetables to beautifully presented dishes that are perfect for a standing reception – and delicate desserts to complete the meal.

Tailored exactly to your wishes. We deliver quality and flavor experiences that appeal to everyone.

SEND AN EMAIL TO SERVICE@SUSHILOVERS.COM

WEBSITE

WWW.SUSHILOVERS.DK