

MENU

A JOURNEY OF FLAVOURS





WELCOME TO SUSHI LOVERS

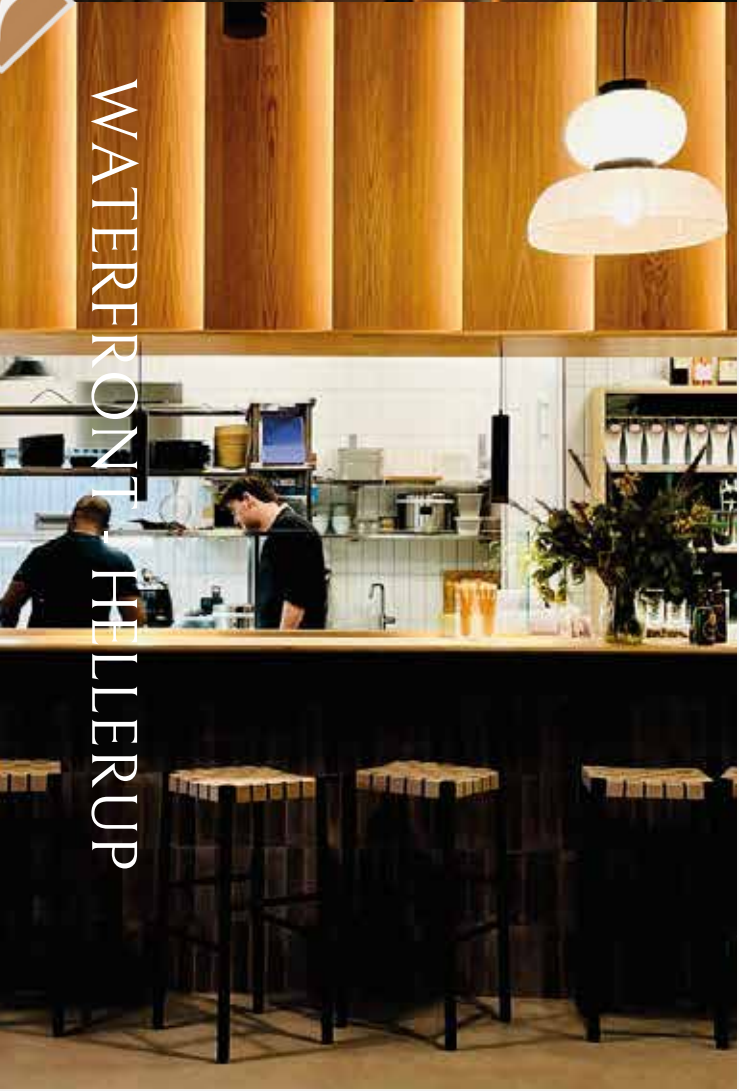
At Sushi Lovers, we merge aesthetics, flavor, and craftsmanship to create world-class sushi. Our passion for Japanese food culture and Nordic ingredients shines through in every bite.

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.

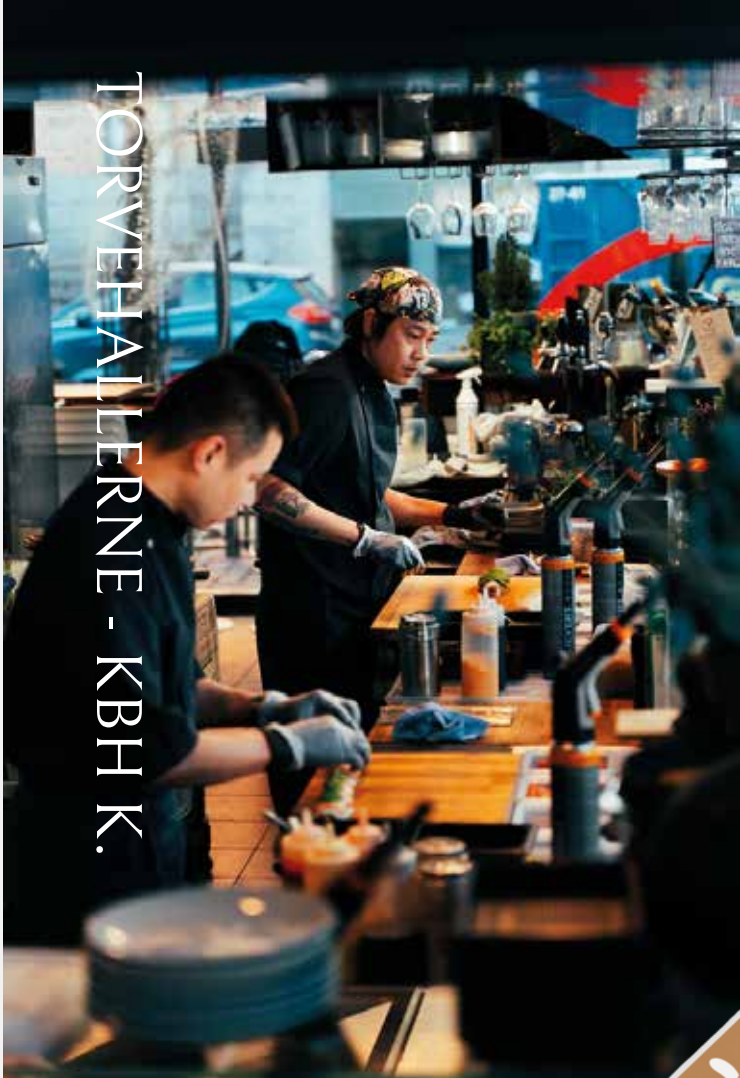
Whether you're looking for a quick lunch, a romantic dinner, or a festive evening with friends, we offer a high-quality experience at a fair price. Come taste the difference – we look forward to welcoming you.



FREDERIKSBERG - FRB C.



WATERFRONT HELLERUP



TORVEHALLERNE - KBH K.



CHARLOTTENLUND



KATZU MAKI

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

SALMON KATZU MAKI	59,-
TUNA KATZU MAKI	62,-
SCALLOP KATZU MAKI	64,-
KINGFISH KATZU MAKI	64,-

GYOZA

Crispy Gyoza with chicken and vegetables, served with ponzu or sweet chili sauce

2 PCS.	49,-
5 PCS.	99,-



WAKAME

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

39,-

EDAMAME

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

EDAMAME

44,-

SPICY EDAMAME

49,-

MISO SOUP

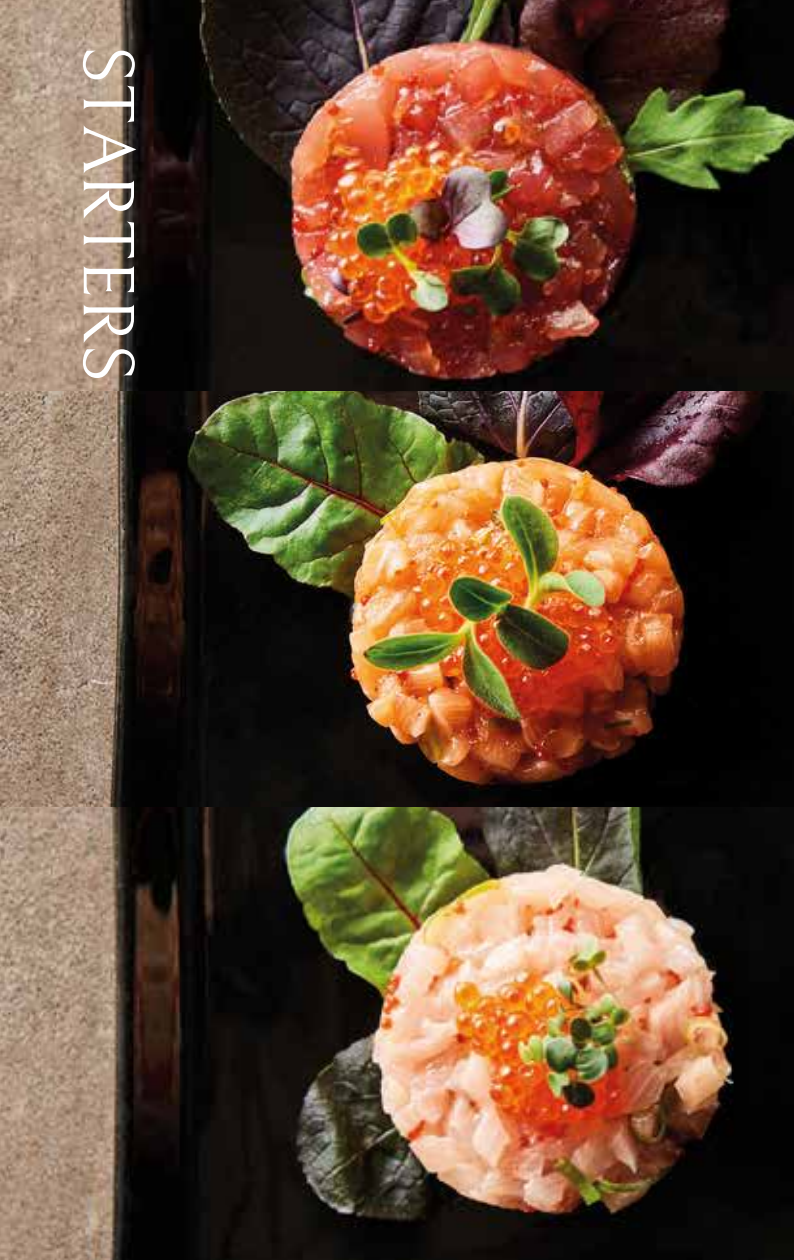
An aromatic broth made from seasonal fish, delivering a warm and flavorful classic.

NORMAL MISO SOUP

49,-

SPICY MISO SOUP

49,-



TUNA TARTARE

Minced tuna combined with seasonal herbs that enhance the natural flavor of the fish. 129,-

SALMON TARTARE

Freshly minced salmon served with seasonal herbs. 119,-

KINGFISH TARTARE

Delicate kingfish tartare with seasonal herbs for a fresh and flavorful experience. 139,-

SALMON CEVICHE

Marinated salmon with red onion, garlic, ginger, and fresh ponzu sauce – delivering a light, tangy, and aromatic flavor 129,-



TEMPURA SCALLOPS

Crispy, golden scallops in a delicate tempura coating

2 PCS.	69,-
5 PCS.	129,-
7 PCS.	169,-

JAPANESE RICE CHIPS

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

2 PCS.	39,-
4 PCS.	69,-
6 PCS.	89,-



TEMPURA SHRIMP

Tiger prawns dipped in tempura batter and deep-fried.

A classic serving, perfect as a starter or a snack..

2 PCS.	39,-
3 PCS.	54,-
5 PCS.	89,-

EBI TEMPURA DELUXE

Wonderful home made extra large shrimp with super crispy and flavoured tempura,

Served with a choice of selected dips and dressings.

3 PCS.	99,-
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SALMON NUGGETS

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

3 PCS.	49,-
5 PCS.	79,-
7 PCS.	99,-



CHICKEN KARAAGE

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

2 PCS.	39,-
3 PCS.	49,-
5 PCS.	79,-

MEAT SNACKS



CHICKEN MEATBALLS

Homemade chicken meatballs with or without a crispy coating and our chicken teriyaki

Options: A: Normal B: Crispy meatballs

2 PCS.	39,-
3 PCS.	49,-
6 PCS.	89,-

BBQ PORK RIBS

Marinated in a flavourful japanese inspired BBQ sauce and served with yuzu dressing, kimchee and a lot of napkins

2 PCS.	59,-
5 PCS.	109,-



SASHIMI-STYLE BEEF TENDERLOIN

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

STARTER	139,-
MAIN COURSE W/ RICE	229,-

TERIYAKI GLAZED PORK BELLY

Slow-braised pork in miso teriyaki with pickled red cabbage, almonds & seasonal herbs.

2 PCS.	69,-
3 PCS.	89,-
5 PCS.	129,-
MAIN COURSE W/ RICE	179,-



SPECIAL MAKI MIX

299,-

20 pcs. special rolls - four different flavours.



GREEN DRAGON

159,-

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

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.



WHITE TIGER

169,-

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

SIGNATURE ROLLS - 10 PCS.



RED HOT DRAGON 169,-
Tempura shrimp and avocado topped with flamed tuna, 3 types of chili, teriyaki sauce, and spring onion.



ORANGE DRAGON 169,-
Tempura shrimp and avocado topped with flamed salmon, chili mayo, seaweed salad, trout roe, and champagne sauce.



SUSHI LOVERS ROLL 169,-
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 169,-
Avocado, cucumber, and asparagus topped with salmon, chili mayo, and trout roe.



FIRE DRAGON ROLL 169,-
Tempura shrimp and avocado topped with flamed salmon, 3 types of chili, teriyaki sauce, and spring onion.

GOURMET NIGIRI - 1 PCS.



FLAME GRILLED SALMON 29,-
1 pcs. delicate flamed salmon topped with chili mayo and marinated red onion.



SCALLOP DELIGHT 36,-
1 pcs. fresh scallop with champagne cream, teriyaki, and trout roe.



SEARED TUNA 32,-
1 pcs. lightly seared tuna with yuzu-marinated onions and a hint of chili.



KINGFISH TATAKI 34,-
1 pcs. lightly seared kingfish garnished with garlic and ginger.



GOURMET NIGIRI MIXER 235,-
8 pcs. mixed special gourmet nigiri.



REGULAR NIGIRI MIXER 229,-
10 pcs. mixed regular nigiri.



GOURMET LOVER

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

PERFECT FOR 1 239,-

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

GOURMET EXTRA FOR 2

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

PERFECT FOR 2 568,-

8 x KATZU MAKI

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

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.

EDAMAME



ALL FOR LOVE

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

PERFECT FOR 3-4

899,-

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, kingfish, 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

1159,-

40 x GOURMET MAKI

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

24 x SPECIAL NIGIRI

Gourmet nigiri with salmon, kingfish, 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.



ALL SUSHI

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

MIN. 2 PERS.

MENU PR. PERSON 299,-

1 x RICE CHIP w/dip

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

2 x SASHIMI

Delicate Japanese sashimi from tuna and salmon, served with ponzu sauce, pickled ginger and wasabi

4 x KATZU MAKI

Crispy and delicious – tuna and salmon

4 x URAMAKI TASTY

Uramaki tasty - 2 kinds – chef's selection.

4 x GOURMET NIGIRI

Gourmet nigiri – chef's selection.

10 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



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 299,-

1 x RICE CHIP w/dip

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

2 x CHICKEN KARAAGE

Japanese marinated and crispy fried chicken.

2 x BBQ PORK RIBS

Tasty pork ribs with BBQ sauce. Ask for spicy as a preference.

WHITE CHOCOLATE MOUSSE +65

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

2 x TERIYAKI GLAZED PORK

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

4 x URAMAKI TASTY

Uramaki tasty - 2 kinds – chef's selection.

10 x SPECIAL ROLLS

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

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

THAT LITTLE EXTRA

The upgraded mix menus for those who love scallops, sashimi, beef tenderloin – and more!

1 x RICE CHIP w/dip

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

2 x TEMPURA SCALLOPS

Tempura-fried scallops.

3 x SASHIMI-STYLE BEEF TENDERLOIN

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

2 x TERIYAKI GLAZED PORK

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

MIN. 2 PERS.

MENU PR. PERSON 359,-

SASHIMI 4 pcs

Fresh cut of delicious sashimi from the best fish of the day. served with ginger, wasabi and home made ponzu

4 x VM NIGIRI TASTING

A selection of championship-style nigiri.

10 x SPECIAL ROLLS

Topped sushi rolls – with scallop, trout roe and other decadent produce - Always fresh, aesthetic favorites. Chef's Choice.

WHITE CHOCOLATE MOUSSE +65

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



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

FULL TASTING

Enjoy 8 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.

2 x TEMPURA SCALLOPS

Tempura-fried scallops.

2 x TERIYAKI GLAZED PORK

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

2 x SASHIMI-STYLE BEEF TENDERLOIN

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

4 x KATZU MAKI SELECTION

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

5 x VM NIGIRI TASTING

A selection of championship-style nigiri.

10 x SPECIAL ROLLS

Our finest topped sushi rolls – with scallop, trout roe and other decadent produce - Always fresh, aesthetic favorites. Chef's Choice.

WHITE CHOCOLATE MOUSSE

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

URAMAKI



REGULAR BASIC URAMAKI MIX 209,-
16 pcs. mixed maki – chef's selection.



TASTY URAMAKI MIX 229,-
16 pcs. mixed maki – chef's selection.



SAN FRANCISCO 118,-
Salmon, basil, avocado, cucumber, trout roe, sesame.

URAMAKI

Our Uramaki Basic offers classic inside-out rolls where simplicity and quality shine through.

For those seeking more variety and flavor, yet still keep the classic base, our "Tasty Uramaki" are filled with creative combinations and delicate sauces that elevate the sushi experience to new heights.

8 PCS.



CRISPY EBI 110,-
Tempura shrimp, teriyaki, avocado, cucumber, sesame.

URAMAKI - 8 PCS.



MAUI 119,-
Tuna, mango, seaweed salad, sesame.



HAWAII 119,-
Tuna, cashew nuts, avocado, cucumber, teriyaki sauce.



PHILLIE ROLL 115,-
Philadelphia cream cheese, salmon, avocado, cucumber, sesame.



CALIFORNIA - BASIC 99,-
Salmon, surimi, avocado, cucumber, sesame.



TUNA ROLL - BASIC 109,-
Tuna, avocado, cucumber, sesame.



SALMON ROLL - BASIC 105,-
Salmon, avocado, cucumber, sesame.



BASIC NIGIRI

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

Choose between our Basic Nigiri in this section with their clean, pure flavors, or Gourmet Nigiri elevated with delicate sauces and toppings under gourmet section.

BASIC NIGIRI 1 PCS / 2 PCS

SALMON	25 / 48,-
TUNA	28 / 54,-
TIGER SHRIMP (EBI)	32 / 60,-
SCALLOP	32 / 60,-
KINGFISH	30 / 58,-
AVOCADO / TOFU	28 / 50,-
ASPARAGUS / W. TEMPURA	28 / 50,-



LOVERS REGULAR

A light basic sushi experience with 14 pcs.
– 8 maki and 6 nigiri. Perfect when you just love the basic simplicity of sushi flavours.

189,-

Upgrade to mix of Tasty Uramaki

+10,-

Upgrade to mix of Gourmet nigiri

+24,-

8 x URAMAKI

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

6 x NIGIRI

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

LOVERS MEDIUM

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

299,-

Upgrade to mix of Tasty Uramaki

+20,-

Upgrade to mix of Gourmet nigiri

+32,-

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 basic sushi menu with 36 pcs. – 24 maki and 12 nigiri. Created for sharing a great basic sushi experience.

429,-

Upgrade to mix of Tasty Uramaki

+30,-

Upgrade to mix of Gourmet nigiri

+48,-

24 URAMAKI

Chef's selection of basic 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 sizeable basic sushi menu with 48 pcs. – 32 maki and 16 nigiri. Perfect for larger gatherings.

518,-

Upgrade to mix of Tasty Uramaki

+40,-

Upgrade to mix of Gourmet nigiri

+64,-

32 x URAMAKI

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

16 x NIGIRI

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

SASHIMI



SASHIMI

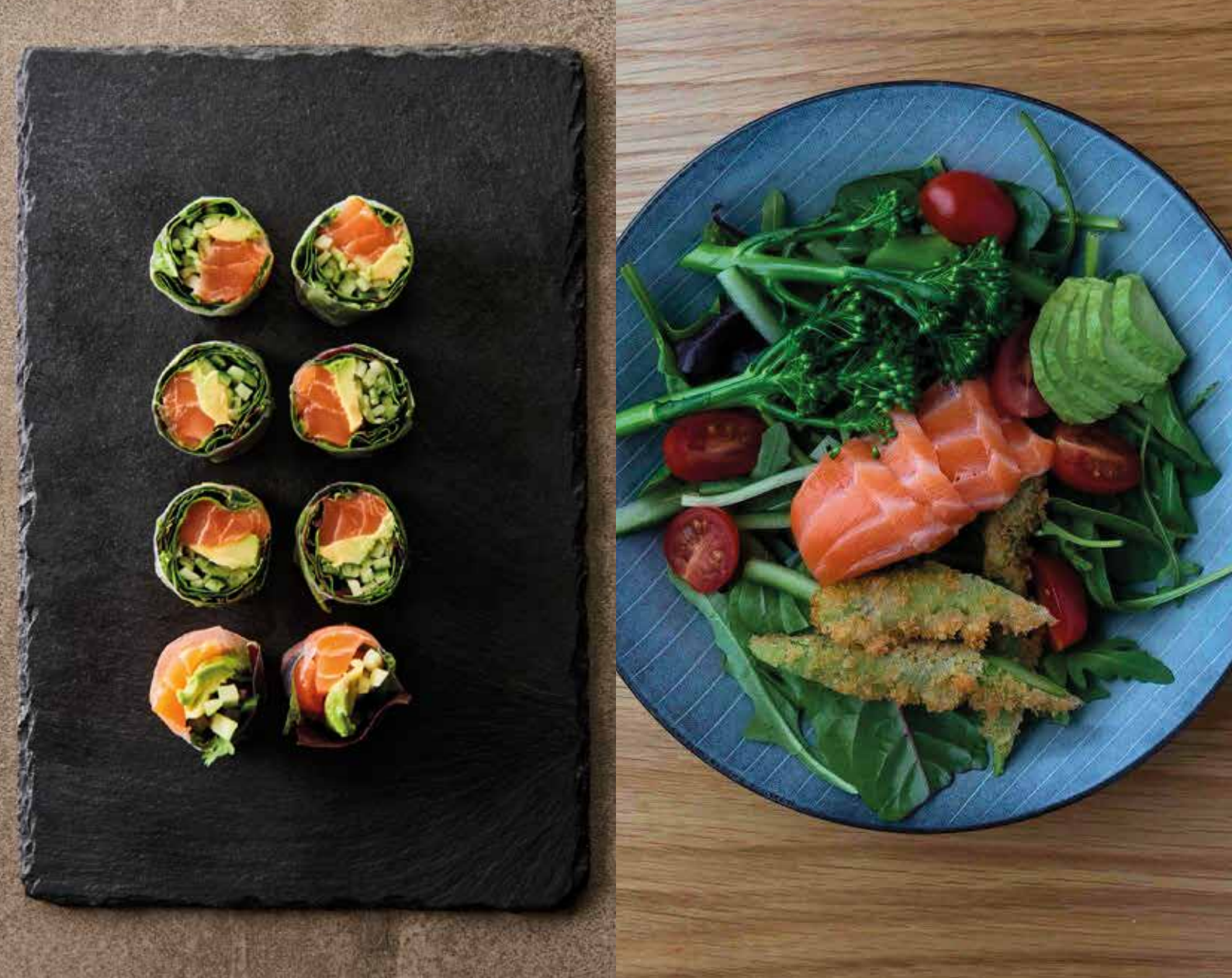
Fresh cuts selected by the chef from the day's best fish, beautifully presented with fresh vegetables on the side.

SASHIMI	5 PCS
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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	110,-
TEMPURA SHRIMP	110,-
TUNA	110,-
SHRIMP	110,-

SALADS

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

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



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
VEGETARIANS

199,-

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

159,-



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 - 2 PCS.



CUCUMBER 50,-
(2 PCS)



AVOCADO 50,-
(2 PCS)



ASPARAGUS 50,-
(2 PCS)



TEMPURA ASPARAGUS 50,-
(2 PCS)



TOFU 50,-
(2 PCS)



SMALL

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

RECOMMENDED FOR CHILDREN 69,-

8 x HOSOMAKI

Small, rolls with mild fillings – perfect for kids.

2 x NIGIRI

Simple and tasty sushi with fish and 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 cucumber, avocado and salmon rolls with simple and kid-friendly flavors.



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 crème 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,-



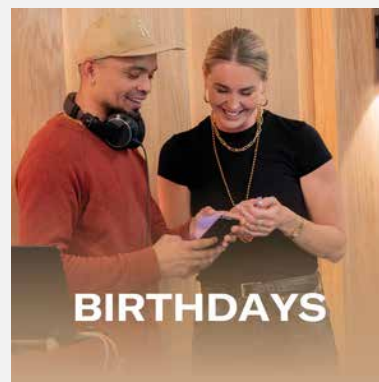
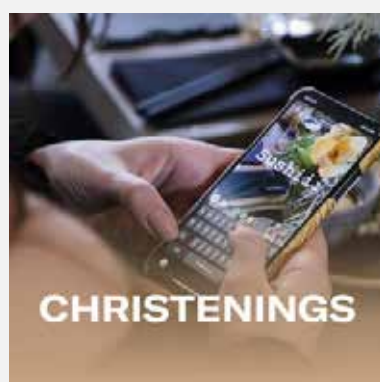
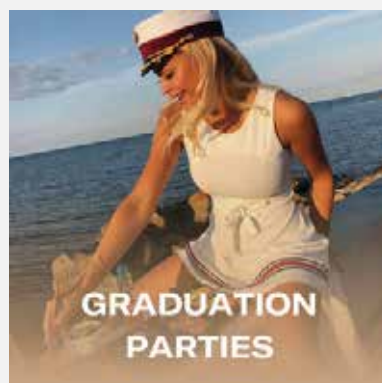
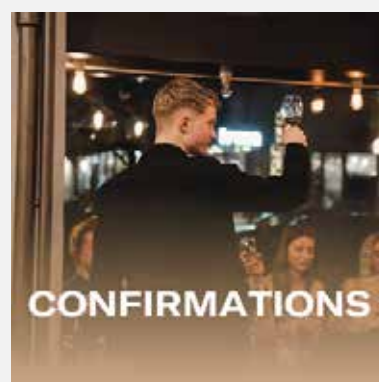
GOMA

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

ALLERGIES OR DIETARY RESTRICTIONS?

Please inform your server about any allergies or special dietary needs. We are happy to guide you through the menu and offer suitable recommendations.