

WARM DISHES

Dampede edamame, med stekt hvitløk, eple cider & wasabi salt 
SO, SN
Steamed edamame with fried garlic, apple cider & wasabi salt 
S, MU
95

Fritert jordskokk med togarashi , sudashi-sennep majones 
SO, SE, SN, HV
Fried artichoke with togarashi & sudashi-mustard mayo 
S, SE, MU, W
95

Pannestekt aubergine & zucchini med Sancho pepper, la-yu, og furikake 
SO, SE
Stir-fried eggplant & zucchini with Sancho pepper, la-yu & furikake 
S, SE
195

And-korokke med yuzu kosho majones (3 biter)
HV, E, SL, SE
Duck korokke with yuzu kosho mayonnaise (3pcs)
W, E, CE, SE
195

Kylling Karaage med grillet padron majones (6 biter)
E SE, SO
Chicken karaage with grilled padron mayonnaise (6 pcs)
E, SE, S
215

Okse tataki donburi med yakiniku, syltet sennepsfrø, eggeplomme & rød-kosho majones
E, SE, SO, SN
Beef tataki donburi with yakiniku, pickled mustard seeds, egg yolk & red-kosho mayonnaise
E, SE, SO, MU
235

TEMPURA FRIED DUCK TO SHARE (2 pers)

Dampede bao buns, sesam-saus, sprø salat, syltet agurk, vårløk & togarashi-majones (30 min tilberedningstid)
HV, E, SO, SN, SE, SU
Steamed bao buns, sesame sauce, crispy salad, pickled cucumber, spring onion & togarashi mayonnaise (30 min preparation time)
W, E, S, MU, SE, SU
895

DRINKS

Sparkling GL / FL
CAVE DU ROI DAGOBERT, 190 / 950
LE JARDIN DE TREBOGAD, CREMANT D'ALSACE BRUT
TAITTINGER 230 / 1350
BRUT RESERVE, CHAMPAGNE, FR

White Wine GL / FL
SOMMERRO HOUSE 150 / 750
BLEND, SPA
NEEF-EMMICH 190 / 950
RIESLING TROCKEN, GER
JOSEPH DROUHIN 220 / 1100
MÂCON-VILLAGES, FR

D. SERGE LALOUÉ 240 / 1150
SANCERRE, FR

Red Wine GL / FL
SOMMERRO HOUSE 150 / 750
GARNACHA, SPA
GIOVANNI ROSSO 170 / 800
BARBERA D'ALBA , IT
WEINGUT DORLI MUHR 185 / 900
PRELLENKIRCHEN, BLAUFRANKISCH, AUS
SOPHIE SCHAAL 195 / 975
PINOT NOIR, FR

Sake 9CL

Kariho, Junmai Junkei-Karakuchi 80 140
Flying Brewery, Ninki-Ichi Junmai Ginjo Sparkling 150
Dewatsuru, Junmai Daiginjo Marlin 175
Senkin, Organic Kimoto Kioke Nature 190
Yamato, Junmai Daiginjo Shizuku 150

Beer

Asahi, Lager, Draft	105
Peroni	115
Galipette Cider	115
Peroni, Gluten Free	135
Kronenbourg 1664 Blanc	145
Amundsen IPA	145

SUSHI/SASHIMI

Flambért wagyu maki med
trøffel & sylted shimeji (8 biter)

E, F, SO, SE

Flambé wagyu maki roll with
truffle & pickled shimeji (8 pcs)

E, F, S, SE

245

Tunfisk og laks maki med
sprø wakame, ørretrogn &
sitron-dill majones (8 biter)

E, F, SO, SE

Tuna & salmon maki roll with
crispy wakame, trout roe &
lemon-dill mayonnaise (8 pcs)

E, F, S, SE

235

Futomaki med ristet gresskar,
syltet shitake, rødkål &
umeboshi majones (6 biter) ✓

SO, SE

Futomaki with roasted
pumpkin, pickled shitake,
redcabbage & umeboshi
mayonnaise (6 pcs) ✓

S, SE

195

Sashimi-boks med 4
ulike fiskesorter
(12 biter)

SO, F, SK, B, SU

Sashimi Box with 4 fish
selections
(12 pcs.)

S, F, SH, MO, SU

315

Sushi utvalg
(12 biter)

SO, F, SK, SN, SE, SU, B

Sushi selection
(12 pcs.)

S, F, SH, MU, SE, SU, MO

345

Nigiri-utvalg
(4 biter)

SO, F, SK, SN, SE, SU, B

Nigiri selection
(4 pcs.)

S, F, SH, MU, SE, SU, MO

195

COLD DISHES

Østers med vårløk og ingefær
soya dressing (4 stk)

MO, SO, SE

Oysters with spring onion &
ginger soy dressing (4 pcs)

MO, S, SE

240

Kveite sashimi med sikori,
yuzu-kosho & eple-lime
ponzu

F, SO

Halibut sashimi with endive,
yuzu kosho & apple-lime
ponzu

F, S

235

Wakame salat med tomat,
agurk & sesame ✓

SO, SE

Wakame salad with tomato,
cucumber & sesame ✓

S, SE

145

Saltbakte rødbeter med
klementin, solsikkekjerner,
kizami nori, chili & yuzu-
ingefær dressing ✓

SO, SE

Beetroot salad with
clementine, sunflower seed,
kizami nori, chili & yuzu-
ginger dressing ✓

S, SE

175

HV = HVETE, E = EGG, M = MELK, SO = SOYA, F = FISK, SK = SKALLDYR, SL = SELLERI,
SN = SENNEP, SE = SESAM, B = BLØTDYR, RU = RUG, P = PEANØTTER, SU = SULFITT

W = WHEAT, E = EGG, M = MILK, S = SOY, F = FISH, SH = SHELLFISH, CE = CELERY,
MU = MUSTARD, SE = SESAME, MO = MOLLUSCS, R = RYE, P = PEANUT, SU = SULFITE

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