

WARM DISHES

Dampede edamame med
sitron  (chilli salt eller miso salt)
so
Steamed edamame with
lemon  (chilli salt or miso salt)
s
95

Fritert jordskokk med
togarashi , citrus-sennep
majones 
so, se, sn
Fried artichoke with
togarashi & citrus-mustard
mayonnaise 
s, se, mu
105

Pannestekt vinterkål med
sopp, inari-tofu, la-yu og
furikake 
so, se, hv
Stir-fried winter cabbage,
with mushrooms, inari tofu,
la-yu and furikake 
s, se, w
195

Katsu Sando med fritert svin,
kål & tonkatsu saus
hv, e, so, se, sn, sl
Katsu sando with fried pork,
cabbage & tonkatsu sauce
w, e, s, se, mu, ce
235

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
yakniku, syltet sennepsfrø,
eggeplomme & rød-kosho
majones
e, se, so, sn
Beef tataki donburi with
yakniku, pickled mustard
seeds, eggolk & red-kosho
mayonnaise
e, se, so, mu
235

TEMPURA FRIED DUCK TO
SHARE (2 pers)

Dampede bao buns, sesam-
saus, sprø salat, sylttet
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

MOËT & CHANDON 230 / 1250
imperial brut

White Wine GL / FL
SOMMERRO HOUSE 160 / 750
blend, spa

SYLVAIN GODON 180 / 850
sauvignon blanc, fra

SOPHIE SCHAAL 190 / 900
riesling, fra

MÂCON-VILLAGES 225 / 1100
d. vuillemez, chardonnay, fra

Red Wine GL / FL
SOMMERRO HOUSE 160 / 750
garnacha, spa

BORGOGNO 180 / 850
barbera d'alba , it

SOPHIE SCHAAL 195 / 975
pinot noir, fra

STARK-CONDÉ 210 / 1000
cabinet sauvignon, sa

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

Flambéert wagyu maki med
trøffel & syltet 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

Ørret sashimi med sikori,
fermentert kirsebærdressing
og dill olje

F, SO

Trout sashimi with endive,
fermented cherry dressing &
dill oil

F, S

235

Wakame salat med tomat,
agurk & sesame ✓

SO, SE

Wakame salad with tomato,
cucumber & sesame ✓

S, SE

145

Saltbakte rødbeter med
klémentin, solsikkekjerner,
kizami nori, chili & yuzu- og
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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