

## SPARKLING 12,5CL

Taittinger, Brut Réserve  
220

Ruinart R, Brut  
350

Cave du Roi Dagobert, Le Jardin de  
Trebogad Crémant d'Alsace Brut  
180

## WHITE GLASS 15CL

Joseph Drouhin, Mâcon-Villages 2022  
220

Louis Moreau, Chablis 2023  
210

Neef-Immich, Riesling trocken 2023  
190

## RED GLASS 15CL

Michel Juillot, Mercurey 1er  
Cru Clos Tonnerre 2022  
250

Fèlsina Berardanga, Chianti Classico 2021  
190

## SOMMERRO WINE 15CL

White, Red, Rosé  
140/675

Ask your waiter for our extended Wine List.

All beer and wine may contain Gluten and Sulfit

# IZAKAYA

BAR & TERRACE

STAY · SAKE · SHOP

Enjoy our menu of street  
food-inspired small bites  
made of Japanese and  
local ingredients, along-  
side a glass of sake or a  
cocktail.

**For a great experience,  
we recommend 4-5  
dishes to share.**

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## SAKE 9CL

TAK Label Kimoto, Junmai  
145

Ozeki, Karatanba Honjozo  
110

Dassai, Junmai Ginjo 39  
160

Maizuru Seishu, Tabito Yamahai Junmai  
175

## BEER

Asahi, Lager, Draft  
105

Peroni, Gluten Free  
135

Peroni  
115

Galipette Cider  
115

Kronenbourg 1664 Blanc  
115

Amundsen IPA  
115

Takk for at du valgte å komme til oss  
og vi ønsker deg varmt velkommen tilbake

Thank you for choosing us  
and we hope to see you again soon

FOOD MENU

## SUSHI/SASHIMI

Kongekrabbe roll med grønn kosho-mayo, avokado, agurk & yuzu-tobikorogn

(F, SK, SE, SU)

King Crab Roll with green kosho mayo, avocado, cucumber & yuzu tobiko roe

(F, SH, SE, SU)

225

Flambért wagyu roll med kewpie-trøffelmayo, grønn asparges & syltet skorsonerrot

(E, SN, SE, SU)

Flambé wagyu roll with kewpie truffle mayo, green asparagus & pickled salsify

(E, MU, SE, SU)

225

Roasted zuchinni gunkan with soy caramelize onion & togarashi pepper

(SO, SE)

Ristet zucchini med soyakaramellisert løk & togarashi-pepper

(S, SE)

195

Sashimi-box med 4 ulike fiskesorter

(12 stk) (SO, F, SK, B, SU)

Sashimi Box with 4 fish selections

(12 pcs) (S, F, SH, MO, SU)

315

Sushi utvalg

(12 stk) (S, F, SH, MU, SE, SU, MO)

Sushi selection

(12 pcs) (SO, F, SK, SN, SE, SU, B)

325

Nigiri-utvalg

(4 stk) (SO, F, SK, SN, SE, SU, B)

Nigiri selection

(4 pcs) (S, F, SH, MU, SE, SU, MO)

195

## COLD DISHES

Øster med sudachi sorbet

(MO)

Oyster with sudachi sorbet

(MO)

75

Tempura rekesalat med togarashi-majones, mais & soyaspirer

(SO, SN, M, SU, SE, SK)

Shrimp tempura salad with togarashi mayo, sweet corn & soy sprouts

(S, MU, M, SU, SE, SH)

SMALL 245 / LARGE 325

Kyllingsalat med miso Cæsar dressing, reddik, cherrytomat & riskjeks

(SO, SN, M, SU)

Chicken Salad with miso Cæsar dressing, radish, cherry tomato & rice cracker

(S, MU, M, SU)

SMALL 245 / LARGE 325

Soba salat med sesamdressing, edamame, fersk endive & tak-furikake

(HV, SO, SE, SU)

Soba Salad with sesame dressing, edamame, fresh endives & tak furikake

(W, S, SE, SU)

195

Halibut sashimi med hvit yuzu ponzu, ristet vannmelon og salvie

(F, SO)

Halibut sashimi with white yuzu ponzu, roasted watermelon & sage

(F, S)

215

Tomat-tiradito med soyabasert umami vinaigrette, shiso olje, myk tofu, svart sesam & karse

(SO, SU, SE)

Tomato tiradito with soy umami vinaigrette shiso oil, soft tofu, black sesame, cress

(S, SU, SE)

195

## WARM DISHES

Edamame med TAK salt

(SO, SE)

Edamame with TAK salt

(S, SE)

80

Kyllingkaraage Med BBQ-saus & gressløk

(SO, SE, HV, SN)

Chicken karaage with BBQ sauce & chives

(S, SE, W, MU)

195

Ristet aubergine & zucchini Med soyabasert umami, ramsløk olje, shiso blader & kizami nori

(SO)

Roasted eggplant & zucchini with soy umami, wild garlic oil, shiso leaf

& kizami nori

(S)

185

Ris med yukari shiso

Rice with yukari shiso

45

TEMPURA FRIED DUCK TO SHARE (2 pers)

Dampede buns, sprø salat, bønnespirer, vårløk kimuchi, agurk, ramsløkmajones (30 min tilberedningstid)

(W, E, S, MU, SE, SU, GL)

Steamed buns, crispy salad, beansprouts, spring onion kimuchi, cucumber, wild garlic mayo (30 min preparation time)

(HV, E, SO, SN, SE, SU, G)

995

## DESSERT

Miso gelato, toffee saus og peanøtter

(E, M, SO, P)

Miso gelato, toffee sauce and peanuts

(E, M, S, P)

135

Matcha & hvitesjokolade terte med jordbær

(E, M, HV)

Matcha & white chocolate tart with strawberry

(E, M, W)


135

Pasjonsfrukt sorbet med timian bakt ananas

Passion fruit sorbet with thyme baked pineapple

135

 VEGAN

 VEGAN (ASK YOUR WAITER)

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

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

GL = GLUTEN, P = PEANUT