

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

Neef-Immich, Riesling trocken 2023
190

Joseph Drouhin, Mâcon-Villages 2022
220

Domaine Serge Laloue, Sancerre
240

RED GLASS 15CL

W. Dorli Muhr, C. Samt & Seide
Blaufrankisch
185

Michel Juillot, Mercurey 1er
Cru Clos Tonnerre 2022
265

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 rull med grønn kosho-mayo, avokado, agurk & yuzu-tobikorogn (8 biter)

E, F, SK, SE, SU, SO, HV(G)

King Crab Roll with green kosho mayo, avocado, cucumber & yuzu tobiko roe (8 pcs.)

E, F, SH, SE, SU, SO, W(GL)

225

Flambért wagyu rull med kewpie-trøffelmayo, grønn asparges & syltet skorsonerrot (8 biter)

E, F, SN, SE, SU

Flambé wagyu roll with kewpie truffle mayo, green asparagus & pickled salsify (8 pcs.)

E, F, MU, SE, SU

225

Ristet zucchini med soyakaramellisert løk & togarashi-pepper (4 biter)

SO, SE

Roasted zuchinni gunkan with soy caramelised onion & togarashi peper (4 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

325

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

Øster med sudachi sorbet (1 stk)

B

Oyster with sudachi sorbet (1 pc.)

MO

75

Tempura rekesalat med togarashi-majones, mais & soyaspirer

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

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

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

SMALL (2 PCS) 245 / LARGE (3 PCS) 325

Kyllingsalat med miso Cæsar dressing, reddik, cherrytomat & riskjeks

F, SO, SN, M, SU, HV(G)

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

F, S, MU, M, SU, W(GL)

SMALL 245 / LARGE 325

Sobanudelsalat med sesamdressing, edamame, endive & kizami nori

HV, SO, SE, SU

Soba noodle salad with sesame dressing, edamame, endives & kizami nori

W, S, SE, SU

195

Kveite-sashimi med yuzu ponzu, ristet vannmelon og salvieolje

F, SO

Halibut sashimi with yuzu ponzu, roasted watermelon & sage oil

F, S

215

Tomat-tiradito med shoyu-shiso vinaigrette, tofu & svart sesam

SO, SU, SE

Tomato tiradito with shoyu shiso vinaigrette, tofu & black sesame

S, SU, SE

195

WARM DISHES

Edamame med Togarashi salt

SO, SE

Edamame with Togarashi salt

S, SE

80

Kyllingkaraage Med BBQ-saus & gressløk

F, SO, SE, SN, HV(G)

Chicken karaage with BBQ sauce & chives

F, S, SE, MU, W(GL)

195

Pannestekt aubergine & zucchini med soya-tare, shisoolje, syltet rødløk & furikake

SO, SE

Stir-fried eggplant & zucchini with shoyu-tare, shiso oil, pickled red onion, and furikake

S, SE

185

Ris med yukari shiso

Rice with yukari shiso

45

TEMPURA FRIED DUCK TO SHARE (2 pers)

Dampede bao buns, sprø salat, bønnespirer, vårløkkimchi, agurk, salviemajones (30 min tilberedningstid)

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

Steamed bao buns, crispy salad, bean sprouts, spring onion kimchi, cucumber, sage mayo (30 min preparation time)

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

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

VEGETARIAN

VEGAN (ASK YOUR WAITER)

HV(G) = HVETE/GLUTEN, 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(GL) = WHEAT/GLUTEN, E = EGG, M = MILK, S = SOY, F = FISH, SH = SHELLFISH, CE = CELERY, MU = MUSTARD, SE = SESAME, MO = MOLLUSCS, R = RYE, P = PEANUT, SU = SULFITE