

SPRITZ

Yuzu Spritz (SU)

160

Aperitivo Spritz (SU)

185

Hugo Spritz (SU)

185

COCKTAIL BOTTLE

(7-8 servings)

Negroni (SU)

150

Tommy's Margarita

150

BEER

Asahi draft 0.3

98

Noam 0.3

115

Aooni IPA 0.33

145

Suiyobi No Neko Belgian White 0.33

145

SPARKLING

Taittinger, Brut Réserve

215

Ruinart R, Brut

350

Léonce Bocquet, Crémant de Bourgogne

155

ROSÉ

Château d'Esclans Whispering Angel

200

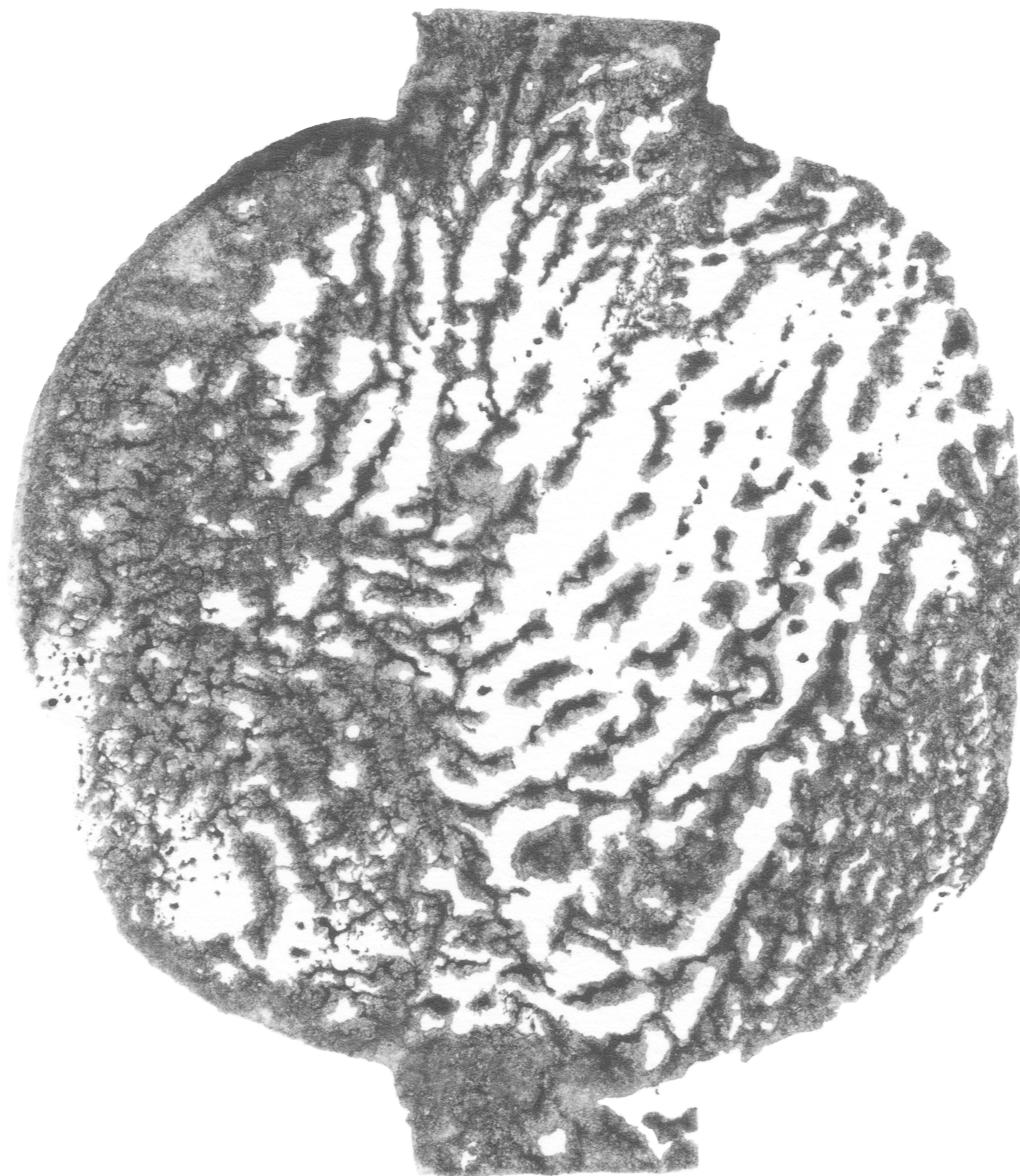
Sommerro House Rosé

140

Ask your waiter for our
extended Wine List.

All beer may contain Gluten

All wine may contain Sulfite



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WELCOME

Izakaya is our casual bar that - like our signature restaurant TAK - is also helmed by our award-winning chef Frida Ronge. Izakaya literally means 'stay, sake, shop'. Enjoy our menu of street food-inspired small bites made by Japanese and local ingredients alongside a glass of sake or a cocktail.

いただきます

SNACKS

Syltagurk-sunomono, hvit
sesam & katsuobushi (F, SE)

Pickled cucumber sunomono, white
sesame & katsuobushi (F, SE)

70

Edamame med trøffeltangsalt
fra Lofoten (SO) ✓

Edamame with truffle seaweed
salt from Lofoten (S) ✓

70

Østers med ingefær, sesam
& soyadressing (MO, SE, SO)

Oyster with ginger, sesame &
soy dressing (MO, S, F)

75

Rossini Caviar Baerii 10g med
potetcrisp, wasabikrem & rødløk (F, M)

Rossini Caviar Baerii 10 g with crispy
fried potato, wasabi cream & red onion (F, M)
390

Rossini Caviar Oscietra 30g med
potetcrisp, wasabikrem & rødløk (F, M)

Rossini Caviar Oscietra 30g with crispy
fried potato, wasabi cream & red onion (F, M)
995

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

本日は当店をご利用いただきありがとうございます。
またのご来店をお待ちしております!

IZAKAYA

BAR & TERRACE

FOOD MENU

SUSHI/SASHIMI

Laksesashimi med syltet løk, agurk, daikon & jalapeñodressing ^(F, SU)

Salmon sashimi, pickled onion, cucumber, daikon & jalapeño dressing ^(F, SU)

215

Maki med avokado, agurk, røkt norsk laks, wasabimajones & karse (8 stk) ^(F, SO, E, SU, SN)


Maki with avocado, cucumber, smoked Norwegian salmon, wasabi mayo & cress (8 pcs) ^(F, S, E, SU, MU)


215

Maki med hvit krabbe, norsk asparges, rødløk, kewpie-majones & sprø risbiter (8 stk) ^(F, SK, SO, B, E, SU, SN)

Maki with white crab, Norwegian asparagus, red onion, kewpie mayonnaise & crispy rice bites (8stk) ^(F, SH, S, MO, E, SU, MU)

215

Maki med japansk omelett, sprø jordskokk-chips, norsk asparges & ramsløk-majones (8 stk) ^(E, SU, SO, SN, SE) 

Maki with Japanese omelette, crispy Jerusalem artichoke chips, Norwegian asparagus & wild garlic mayonnaise (8 pcs) ^(E, SU, S, MU, SE) 

185

Sashimiutvalg med ponzu (8 stk) ^(F, B, SO, SK)

Sashimi selection with ponzu (8 pcs) ^(F, MO, S, SH)

315

Sushiutvalg ^(F, SO, E, SU)
Maki (8 stk) & Nigiri (4 stk)

Sushi selection ^(F, S, E, SU)
Maki (8 pcs) & Nigiri (4 pcs)

395

Kokkens utvalgte nigiri (4 stk) ^(F, SK, SO, B, SU)

Chef's choice nigiri (4 pcs) ^(F, SH, S, MO, SU)

195

COLD DISHES

Oksetataki med trøffeldressing, sprø hvitløk, vårløk & norsk enokisopp ^(SO, SU, F)



Beef tataki with truffle dressing, crispy garlic, spring onion and Norwegian enoki mushrooms ^(S, SU, F)

235

TAK Signatur skagen på japansk søtt brød, yuzu kosho-majones & sitrusmarinert ørretrogn ^(HV, M, SK, F, E)

TAK signature Skagen on a Japanese sweet bread, yuzu kosho mayonnaise and citrus infused trout roe ^(W, M, SH, F, E)

235

Sobanudelsalat, goma dare ponzu, TAK furikake, rødkål & daikon, ^(HV, SO, SE, SU) 
Soba noodle salad, goma dare ponzu, TAK furikake, red cabbage & daikon ^(W, S, SE, SU) 


225


Marinert kyllingsalat med reddik, nossyltet sølvløk, yoghurt-karashi & sitronsaus ^(SO, HV, SN, M, SU)

Marinated chicken salad with radish, Norwegian peas, pickled silver onion, yogurt-karashi & lemon zest dressing ^(S, W, MU, M, SU)

235

WARM DISHES

Agedashi tofu, syltet ingefær & sopp, sitrusemulsjon, katsuobushi & svart sesampulver ^(F, SE, SO, SU) 

Agedashi tofu, pickled ginger, mushroom, citrus emulsion, katsuobushi & black sesame powder ^(F, SE, S, SU) 

155

Røkt miso, sennep, norsk øl & marinert svinekjøtt-yakitori (2 stk. per bestilling) ^(SO, SE, SN)

Smoked miso, mustard & Norwegian beer, marinated pork yakitori (2 pcs per order) ^(S, SE, MU)

195

Kyllingkaraage med shichimi togarashi, sprø ris & gressløk ^(SO, SE, HV, SN)

Chicken karaage with shichimi togarashi, crispy rice & chives ^(S, SE, W, MU)

185

Frityrstekt blekksprut med sansho-pepper, wasabimajones & lime ^(B, E, SU, SE, SN)

Fried squid with sansho pepper, wasabi mayo & lime ^(MO, E, SU, SE, MU)

185

SIDE DISHES

Ris med TAK furikake ^(SE)

Rice with TAK furikake ^(SE)

45

Salat med norske erter, reddik, syltet sølvløk, yoghurt-karashi & sitronsaus ^(SO, M, SN)

Salad with Norwegian peas, radish, pickled silver onion, yogurt-karashi & lemon zest sauce ^(S, M, MU)

65

DESSERT

Yuzuterte med jordbær & sesam-marengse ^(E, M, HV, SE)

Yuzu tart with strawberry & sesame meringue ^(E, M, W, SE)

155

TAK signatur crème brûlée, smakssatt med soyasaus & karamellisert sukker ^(M, E, SO)

TAK signature crème brûlée, flavoured with soy sayce & caramelized sugar ^(M, E, S)

155

Hjemmelaget Brunostvispinne med miso karamellsaus, puffet ris ^(E, M, HV, SO)

Homemade Brown cheese popsicle with miso caramel sauce, puffed rice ^(E, M, W, S)

125

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

 VEGATAIAN

 VEGEN ASK YOUR WAITER

HV = HVETE, E = EGG, M = MELKEPROTEIN, SO = SOYA, F = FISK, SK = SKALLDYR, SL = SELLERI, SN = SENNEP, SE = SESAM, B = BLØTDDYR, RU = BUG

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