

## COCKTAILS

### PASSION 185

Salted Stoli vodka, passion fruit, cold brew tea, lime(S)

### RASPBERRY & ELDERFLOWER 195

Roku gin, aquavit, elderflower, raspberry, lemon, cremant

### TAK NEGRONI 185

Roku gin, fermented pineapple Campari, blood orange sake, vermouth (SU)

### CHANOYU SOUR 205

Laapponia blueberry, black tea infused aquavit, lemongrass, yuzu (E)

### ORIGAMI 205

Nigori sake, Nikka Days, Aperol, lemon, tonic water

### KIR KAMI 185

Sake, Creme de Cassis, Smoke bubble

### SHUBATSU 175

Bruxo, umeshu, lime, lemon, simple syrup

## Sober alternatives

### OTEMAE 145

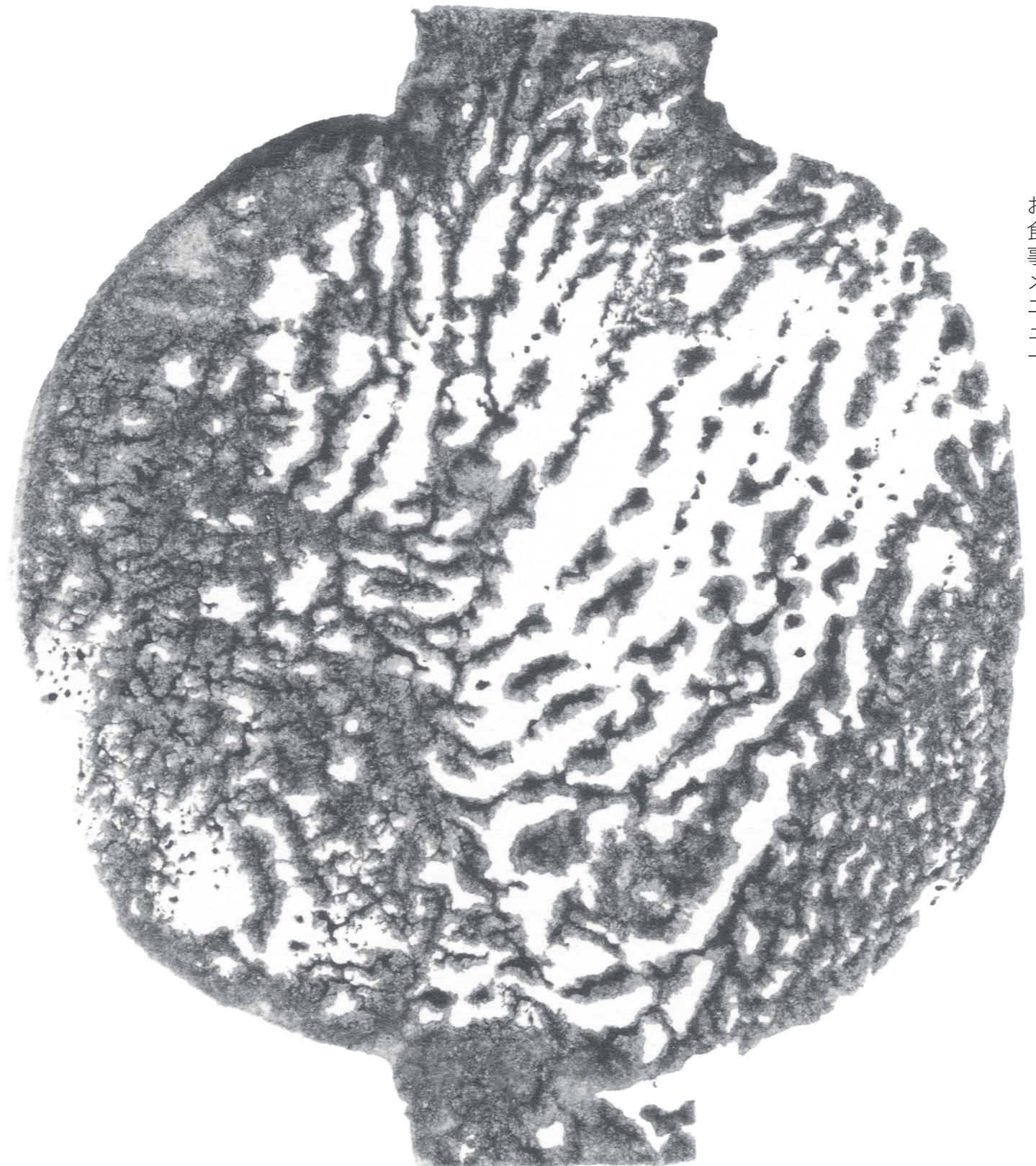
Matcha syrup, Seedlip spiced, lemon (E)

### SHOGA 155

Rumish, ginger beer

### HANA 145

Martini Floreale, elderflower tonic



お食事メニュー

## 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

THANK YOU FOR CHOOSING TO VISIT US,  
WE HOPE TO SEE YOU AGAIN SOON

ARIGATOU GOZAIMASHITA  
MATANO OKOSHIO  
OMACHISHITEORIMASU

IZAKAYA  
BAR & TERRACE

FOOD

## Sushi & Sashimi

Dagens sashimi, reddik, shiso, wasabi, ponzu (F, So)

*Sashimi of the day, daikon, shiso, wasabi, ponzu (F, S)*

225

Maki roll, kveite, syltet løk, agurk, dulse, jalapeño, 6 stk (F, Sv)

*Maki roll, halibut, pickled onion, cucumber, dulse, jalapeño, 6 pcs (F, Su)*

195

Maki roll, sopp, gresskar, trøffelsjøgress, 6 stk (S)

*Maki roll, mushrooms, pumpkin, truffle seaweed, 6 pcs (So)*

175

Nigiri, tunfisk, ponzu, 2 stk (F, So)

*Nigiri, tuna, ponzu, 2 pcs (F, S)*

135

Nigiri, flambert laks, brunet miso smør, 2 stk (F, M)

*Nigiri, torched salmon, burned miso butter, 2 pcs (F, M)*

115

Nigiri, kveite, yuzumajones, sjallotløk, 2 stk (F, E, Sn, Sv)

*Nigiri, halibut, yuzu mayonnaise, shallot, 2 pcs (F, E, Mu, Su)*

135

Nigiri, aubergine, miso, 2 stk (So)

*Nigiri, aubergine, miso, 2 pcs (S)*

95

Nordic Chirashi sushi, kveite, hiramasa, laks, ørretrogn, sushiris, tamago, agurk, kantarell, fritert mose, kålrotgari, furikake (F, So, Se, Sv, E, S N)

*Nordic Chirashi sushi, halibut, hiramasa, salmon, sushi rice, trout roe, tamago, cucumber, chanterelles, fried moss, swede gari, furikake (F, S, Se, Su, E, Mu)*

275

Vegetarisk Chirashi sushi, fritert aubergine, shiitake, sushiris, vårløk, agurk, soyamajones, sjøgress caviar, kålrotgari, furikake (So)

*Vegetarian Chirashi sushi, fried aubergine, shiitake, sushi rice, scallion, cucumber, soy mayonnaise, seaweed caviar, swede gari, furikake (S)*

225

## Cold

Østers, ponzu, sesam, 3 stk (B, So, Se)

*Oysters, ponzu, sesame, 3 pcs (Sh, S, Se)*

175

Soyamarinert egg, gojuchangmajones, fritert løk (E, So)

*Soy marinated eggs, gojuchang mayonnaise, fried onion (E, S)*

85

Soba nuddelsalat, marinert wakame fra

Lofoten, chili, (So, Se, F)

*Soba noodles salad, marinated wakame from Lofoten, chili (S, Se, F)*

155

Kål- og daikonsalat, lakserogn, gressløk, miso- og sesamdressing (So, Se, F)

*Cabbage and daikon salad, salmon roe, chives, miso and sesame dressing (S, Mu, F)*

155

Tataki av norsk okse, ponzu, vårløk, daikon, shiso, svart trøffel (So)

*Norwegian beef tataki, ponzu, scallion, daikon, shiso, black truffle (S)*

225

Kveite tataki, rømme, pepperot, tempura perler, dill, løyrom (F, M, G)

Halibut tataki, sour cream, horseradish, tempura pearls, dill, vendace roe (F, M, Gl)

215

G: GLUTEN, SK: SKALLDYR, E: EGG, F: FISK, SO: SOYA, M: MELKEPROTEIN, CA: CASHEW NØTTER, MA: MANDLER, HZ: HASSELNØTT, VN: VALNØTTER, PE: PECANS, PI: PISTACCHIO, BN: BRAZIL NUT, PA: PARANØTTER, MC: MACADAMIA, SL: SELLERI, P: PEANØTTER, SENNEP, SE: SESAM, SU: SULFIT, LU: LUPIN, B: BLØTDYR, HV: HVETE, R: RUG, BY: BYGG, HA: HAVRE, SP: SPELT

GL: GLUTEN, SH: SHELLFISH, E: EGG, F: FISH; SO: SOYA, M: MILKPROTEIN, CA: CASHEW NUT, AL: ALMONDS, HN: HAZELNUTS, WN: WALNUTS, PE: PECANS, PI: PISTACHIO, BN: BRAZIL NUT, MA: MACADAMIA, CE: CELERY, P: PEANUT, MU: MUSTARD, SE: SESAME, SU: SULFIT, LU: LUPIN, MO: MOLLUSKS, W: WHEAT, R: RYE, B: BARLEY, O: OATS, SP: SPELT

## Hot

Misosuppe, tørrfisk, sjøgress, jalapeño-olje, krutonger, sesamefrø (So, F, G, Se)

*Miso soup, dried cod (tørrfisk), seaweed, jalapeno oil, croutons, sesame (S, F, Gl, Se)*

85

Tempura tofu, avokadokrem, syltet kumquats, puffet ris, ponzu (So)

*Tempura tofu, avocado creme, pickled kumquat, puffed rice, ponzu (S)*

175

Fritert kylling "karaage" togarashi, vårløk, nori (So, Se, Sl)

*Fried chicken "karaage", togarashi, scallion, nori (S, Se, Ce)*

185

Katsu sando sandwich, pankofritert svin, kål, cheddarost (G, M, E, F, Sn, Sv, Sl)

*Katsu Sando sandwich panko deep fried pork, cabbage, cheddar cheese (Gl, M, E, F, Mu, Su, Ce)*

215

Katsu sando sandwich, panko fritert sellerirot, kål, cheddarost (G, M, E, F, Sn, Sv, Sl)

*Katsu Sando sandwich panko deep fried celeriac, cabbage, cheddar cheese (Gl, M, E, F, Mu, Su, Ce)*

185

## After

Brunost-is med stjerneanis, sjokolade og misokaramell, karamellisert ris, choux (M, Hv, E)

*Brown cheese ice cream with star anise, chocolate miso caramel, caramelized rice, choux (M, W, E)*

145

Creme brûlée smaksatt med soyasaus, karamellisert sukker (E, M, So)

*Creme brûlée, flavoured with soy sauce, caramelized brown sugar (E, M, S)*

145

Matcha softis, sjøgress, puffet ris (M)

*Matcha soft ice cream, seaweed powder, puffed rice (M)*

95

Søtsaker

*Sweets*

45/stk