

## Cocktails

### PASSION

Salted Stoli Vodka, Passion  
Fruit, Cold Brew Tea, Lime (S)

205

### RASBERRY & ELDERFLOWER

Roku Gin, Aquavit, Elderflower,  
Raspberry, Lemon, Cremant

195

### TAK NEGRONI

Roku Gin, Fermented Pineapple Campari,  
Blood Orange Sake, Vermouth (S)

195

### CHANOYU SOUR

Lapponia Blueberry, Black Tea Infused  
Aquavit, Lemongrass, Yuzu (M)

205

### ORIGAMI

Nigori Sake, Nikka Days, Aperol,  
Lemon, Tonic Water

205

### TEA ROYALE

Creme de Cassis, Citrus, Sparkling Tea

195

### SHUBATSU

Bruxo, Umeshu, Lime,  
Lemon, Simple Syrup

185

## Alcohol free Cocktails

### OTAMEAE

Matcha Syrup, Seedlip Spiced, Lemon (M)

150

### SHOGA

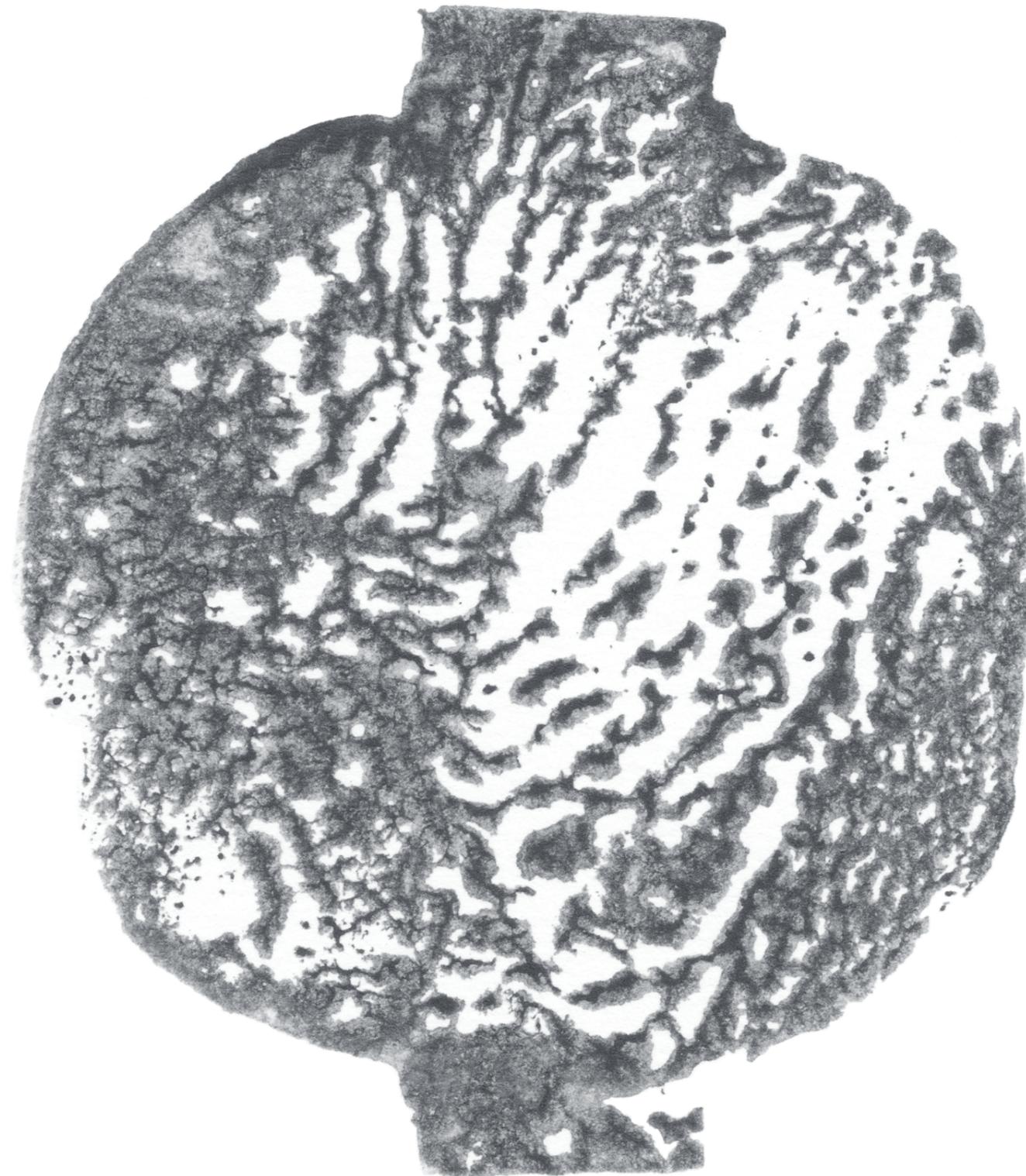
Rumish, Ginger Beer

155

### HANA

Martini floreale, Elderflower Tonic

145



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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

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

**Sashimi – Kokkens utvalgte, med shisho, wasabi & ponzu, 12 stk** <sup>(F, SK, SO, MO)</sup>

Sashimi – Chef’s choice, with shisho, wasabi & ponzu, 12 pcs <sup>(F, SH, S, MO)</sup>

295

**Nigiri – Kokkens utvalgte, 4 stk** <sup>(F, SK, SO, MO)</sup>

Nigiri – Chef’s choice, 4 pcs <sup>(F, SH, S, MO)</sup>

245

**Makirull, krydret laksetartare, dulce, agurk, syltet løk, 6 stk** <sup>(F, E, SE, SO)</sup>

Maki roll, spicy salmon tartare, dulce, cucumber, pickled onion ,6 pcs <sup>(F, E, SE, S)</sup>

185

**Røkt tofu, kampyou maki, auberginekrem, furikake, 6 stk** <sup>(SO, F, SE)</sup>

Smoked tofu, kampyou maki, aubergine cream, furikake, 6 pcs <sup>(S, F, SE)</sup>

175

**Nigiri, tunfisk, ponzu, 2 stk** <sup>(F, SO)</sup>

Nigiri, tuna, ponzu, 2 pcs <sup>(F, S)</sup>

135

**Nigiri, flambert laksefilet, teriyaki saus, 2 stk** <sup>(F, SO)</sup>

Nigiri, torched salmon belly, teriyaki sauce, 2 pcs <sup>(F, S)</sup>

115

**Hamachi nigiri, namanegi salsa, 2 stk** <sup>(F, SO, SE)</sup>

Hamachi nigiri, namanegi salsa, 2 pcs <sup>(F, S, SE)</sup>

135

**Nigiri, reinsdyr tataki, teriyaki søt shiitake-sopp, 2 stk** <sup>(SO)</sup>

Nigiri, reindeer tataki, teriyaki sweet shiitake mushrooms, 2 pcs <sup>(S)</sup>

145

**Nordisk Chirashi sushi, hiramasa, skrei, ørretrogn, sushiris, tamago, agurk, sopp, fritert mose, kålrotgari, furikake** <sup>(F, SO, SE, E)</sup>

Nordic charashi sushi, skrei, hirmasa, salmon, sishi rice, trout roe, tamago, cucumber, mushroom, fried moss, swede gari, furikake <sup>(F, S, SE, E)</sup>

275

**TAK Chirashi sushi, soya-marinert laks, shiitake, sushiris, vårløk, agurk, soyamajones, sjøgress caviar, kålrotgari, furikake** <sup>(F, S, SE, E)</sup>

**Vegetar alternativ tilgjengelig**

TAK Chirashi sushi, soy marinated salmon, shiitake, sushi rice, scallion, cucumber, soy mayonnaise, seaweed caviar, swede gari, furikake <sup>(F, S, SE, E)</sup>

Vegetarian option available

225

## Cold

**Tempura Nori** <sup>(HV / W)</sup>

65

**Wasabi peanøtter** <sup>(P, HV)</sup>

Wasabi peanuts <sup>(P, W)</sup>

65

**Østers, ponzu, sesam, 3 stk** <sup>(E, SO, SE)</sup>

Oysters, ponzu, sesame, 3 pcs <sup>(MO, S, SE)</sup>

175

**Reinsdyr tataki, daikon, kizami wasabi salsa, yuzu ponzu** <sup>(SO)</sup>

Reindeer tataki, daikon, kizami wasabi salsa, yuzu ponzu <sup>(S)</sup>

235

**Soba nuddelsalat, marinert wakame fra Lofoten, chilli** <sup>(HV, SO, SE, F)</sup>

Soba noodle salad, marinated wakame from Lofoten, chili <sup>(W, SO, SE, F)</sup>

155

**Skrei sashimi, trøffel tozazu, svart hvitløk-salsa** <sup>(F, SO)</sup>

Skrei sashimi, truffle tozazu, black garlic salsa <sup>(F, S)</sup>

215

## Hot

**Edamame, krydrede saltflak** <sup>(SO, SE)</sup>

Edamame, spicy salt flakes <sup>(S, SE)</sup>

65

**Misosuppe, tørrfisk, sjøgress, tofu, shiitake, jalapeño-olje, krutonger, sesamfrø** <sup>(HV, S, F, SE)</sup>

Miso soup, dried cod (tørrfisk), seaweed, tofu, shiitake, jalapeno oil, croutons, sesame <sup>(W, SO, F, SE)</sup>

65

**Tempura tofu, auberginekrem, syltet kumquats, puffet ris, ponzu** <sup>(SO)</sup>

Tempura tofu, aubergine creme, pickled kumquat, puffed rice, ponzu <sup>(S)</sup>

175

**Shoyuzuke eggeplomme fra Linnestad gård, ris og furikake, bearnaise-skum, tuille, baerii caviar** <sup>(E, SO, F, M, HV, SE)</sup>

Shoyuzuke egg yolk from Linnestad farm, rice and furikake, bearnaise foam, tuille, baerii caviar <sup>(E, S, F, M, W, SE)</sup>

155

**Fritert kylling “karaage”, togarashi, vårløk, nori** <sup>(SO, SE, SL, F)</sup>

Fried chicken “karaage”, togarashi, scallion, nori <sup>(S, SE, CE, F)</sup>

185

**Korokke sopp-krokett, shiitake majones, 4 stk** <sup>(HV, E)</sup>

Korokke mushroom croquette, shiitake mayo, 4 pcs <sup>(W, E)</sup>

155

**Katsu sando sandwich, pankofritert svin, kål, cheddarost** <sup>(G, M, E, F, SN, SV, SL)</sup>

Katsu Sando sandwich, panko deep fried pork, cabbage, cheddar, cheese <sup>(GL, M, E, F, MU, SU, CE)</sup>

Vegetarian option available

215

**Miso-marinert kylling donburi, syltet shiitake, Sous Vide egg, vårløk** <sup>(SO, SE, E)</sup>

Miso marinated chicken donburi, pickled shiitake, slow cooked egg, spring onion <sup>(S, SE, E)</sup>

245

**Wagyu gyoza, syltede korianderfrø, goma ponzu, 5 stk** <sup>(HV, SE, SO)</sup>

Wagyu gyoza, pickled coriander seeds, goma ponzu, 5 pcs <sup>(W, SE, S)</sup>

225

**Pankofritert peking-andevinger, røkt ikura majones, 2 stk** <sup>(HV, E, F)</sup>

Panko fried peking duck wings, smoked ikura mayo, 2 pcs <sup>(W, E, F)</sup>

95

<p><b>After</b></p>
<p><b>Brunost-is med stjerneanis, sjokolade og misokaramell, karamellisert ris, choux</b> <sup>(M, HV, E)</sup></p> <p>Brown cheese ice cream with star anise, chocolate miso caramel, caramelized rice, choux <sup>(M, W, E)</sup></p> <p>145</p>
<p><b>Creme brulée smaksatt med soyasaus, karamellisert sukker</b> <sup>(E, M, SO)</sup></p> <p>Creme brulée, flavoured with soy sauce, caramelize brown sugar <sup>(E, M, S)</sup></p> <p>145</p>
<p><b>Hasselnøtt-pralin, yuzu kosho-terte</b> <sup>(HN, MA, HV, E, M)</sup></p> <p>Hazelnut Praline, yuzu kosho tart <sup>(HN, AL, W, E, M)</sup></p> <p>145</p>
<p><b>Søtsaker</b></p>
<p>Candy</p> <p>35 / pcs</p>

<sup>[1]</sup> F = FISK, SK = SKALLDYR, SO = SOYA, MO = MOSKUS, E = EGG, SE = SESAM, HV = HVETE, P = PEANØTT, G = GLUTEN, M = MELKEPROTEIN, SL = SELLERI, SN = SENNEP, SU = SULFIT

<sup>[2]</sup> F = FISH, SH = SHELLFISH, S = SOY, MO = MOSKUS, E = EGG, SE = SESAME, W = WHEAT, P = PEANUT, GL = GLUTEN, M = MILKPROTEIN, CE = CELERY, MU = MUSTARD, SU = SULFIT