

## KAVIAR / CAVIAR

Serveres med japanske blini og rødløbskrem  
Served with Japanese blini & red onion cream

Rossini Oscietra Selection Caviar, 10gr  
(F, W, E, M) 410  
Rossini Oscietra Selection Caviar, 10gr  
(F, HV, E, M)

Rossini Gold Selection Caviar, 10gr  
(F, W, E, M) 390  
Rossini Gold Selection Caviar, 10gr  
(F, HV, E, M)

Kongekrabbe kaviar, 42gr  
(F, W, E, M) 795  
King crab caviar, 42gr  
(F, HV, E, M)

**SOMMELIER TIPS** 180  
Ice cold Ukiyo, Japanese rice Vodka

# IZAKAYA

BAR & TERRACE

Izakaya is our casual bar helmed by our head chef William Dos Santos. 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.

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 draft 0.3 98  
Suiyobi No Neko Belgian White 0.3 145  
Aooni IPA 0.33 145  
Yona-Yona Ale 0.33 145

## 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 210  
Louis Moreau, Chablis 2023 195  
Neef-Immich, Riesling trocken 2023 185

## 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

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

Tempura maki med laks toppet med kimuchi-saus og ristet vårløk

(SO, F, SE, SU)

Salmon tempura roll with kimuchi sauce & roasted spring onion

(S, F, SE, SU)

215

Maki med flambert wagyu, rød koshokrem, aspargus og syltet skorsonnerot

(E, SN, SE, SU)

Wagyu flambe roll with red kosho cream, green aspargus & pickled salsify

(E, MU, SE, SU)

225

Kongekrabbe maki med yuzu-mayo, avokado og agurk

(F, SH, SE, SU)

King Crab Roll with Yuzu mayo, avocado & cucumber

(F, SH, SE, SU)

235

Nigiri-utvalg

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

Nigiri selection

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

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

## COLD DISHES

Sugoi-salat med syrlig sesamdressing, reddik, agurk, soyaspirer og kål

(SE, SU, SO)

Sugoi salad with sour sesame dressing, radish, cucumber, soy sprouts & cabbage

(SE, SU, S)

185

Lakse-tartar med edamame-avokadokrem og svart ørret kaviar

(F, SO)

Salmon tartar with edamame avocado cream & black trout kaviar

(F, S)

235

Norsk blåfinnet tunfisk-tataki med sudachi-vinaigrette, toppet med sesam

(F, SE, SU)

Norwegian bluefin tuna tataki with sudachi vinaigrette

(F, SE, SU)

255

## WARM DISHES

Edamame med TAK salt ✓

(S, SE)

Edamame with TAK salt ✓

(SO, SE)

80

Gyoza fylt med svinekjøtt, toppet med yuzu-ranch-mayo, rødløk, fritert hvitløk og ingefær

(SO, HV, E, SU, SN)

Pork belly gyoza with yuzu ranch mayo, red onion, roasted garlic & ginger

(S, W, E, SU, MU)

195

Hval-karaage med japansk aioli og sansho-pepper

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

Whale karaage with japanese aioli & Sansho pepper

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

195

Varm grønn te-soba nudler med tigerreker og umami-soya

(SO, HV, E, SN, F)

Warm green tea Soba noodles with tiger prawn & Umami soy

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

225

Ris med yukari shiso

(SE)

Ris with yukari shiso

(SE)

45

HOTPOT WAGYU SUKIYAKI for 2

Wagyu-biff, Norsk sopp, soyaspirer, vårløk, røkt tofu og nudler (30 min tilberedningstid)

(SO, SN, SE)

Wagyu beef, Norwegian mushrooms, soy sprouts, spring onion, smoke tofu & noodles (30 min preparation time)

(S, SU, SE)

995

## DESSERT

Matcha & hvit sjokolade terte, matcha gelato ✓

(E, M, W)

Matcha & white chocolate tart, matcha gelato ✓

(E, M, HV)

155

Karamellpudding smaksatt med kaffe og tamari, med glaserte kirsebær ✓

(E, M, S)

Crème caramel flavoured with coffee and tamari, with glazed cherries ✓

(E, M, SO)

155

Klementin sorbet med sitrus salat og shiso ✓

Clemenin sorbet with citrus salad and shiso ✓

(E, M, SO)

155

✓ VEGATARIAN

♥ 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

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

