

SAKE 9CL

TAK Label Kimoto, Junmai
170 / 1350
Ozeki, Karatanba Honjozo
100 / 750

Dassai, Junmai Ginjo 39
150 / 1200
Maizuru Seishu, Tabito Yamahai Junmai
170 / 1350

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

Izakaya is our casual bar
that - like our signature
restaurant TAK - is also
helmed by our award-win-
ning chef Frida Ronge.
Izakaya literally means
'stay, sake, shop'.

Enjoy our menu of street
food-inspired small bites
made by 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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SNACKS

Soimono Bonito-suppe med røkt
tofu, stekt vårløk og chili olje (F,SU)

Soimono Bonito soup with smoke tofu,
roasted spring onion & chlli oil (F,SU)
70

Edamame med krydret kimuchi
saus & salt. (S,MU,SU) 🌿

Edamame with spiced kimuchi
sauce & salt (SO,SN,SU) 🌿

70

Østers med soyakuler og
ørretrogn (SO,F,SK,SU,B)

Oysters with dark soy spheres
& trout roes (S,F,SH,SU,MO)

75 per stk

Rossini Caviar Baerii 10g med
løkkrem, japansk brødtoast
og syltet fennikel (HV,M,F,SU)

Rossini Caviar Baerii 10g with
onion cream, japanese bread
toast & pickled fennel (W,M,F,SU)
390

Rossini Caviar Baerii 30g med
løkkrem, japansk brødtoast
og syltet fennikel (HV,M,F,SU)

Rossini Caviar Baerii 10g with
onion cream, japanese bread
toast & pickled fennel (W,M,F,SU)

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

FOOD MENU

SUSHI/SASHIMI

Skagen maki med wasabi vårløk krem, dill, ørretrogn og grillet skorsonnerot (8 biter) (S,O,F,SK,SE,SU)

Skagen maki with wasabi spring onion cream, dill, infused yuzu trout roe & grilled salsify (8pcs) (S,F,SH,SE,SU)
215

Maki med flambert wagyu tartar med gulrot, bok choy blad og sitrus mayo (8 stk) (E,S,O,SN,SE,SU)

Torched wagyu tartar maki with carrot, bok choy leaf & citrus mayo (8 pcs) (E,S,MU,SE,SU)
235

Tempura rull med spicy lakserull, avokado og sprø kål (8 stk) (S,O,F,SE,SU)

Tempura roll, Spice salmon, avocado & crispy cabbage (8stk) (S,F,SE,SU)
215

Inari tofurull med sesamdressing og ristede grønne bønner (8 stk) (S,O,SE,SU) ✓

Inari tofu roll with sesame dressing & roasted green beans (8 pcs) (S,SE,SU) ✓
185

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

Chef's choice nigiri (4 pcs) (F,SH,S,MO,SU)
195

Sashimiutvalg med soya-bushi (8 stk) (F,B,SO,SK)

Sashimi selection with soy-bushi (8 pcs) (F,MO,S,SH)
295

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

Sushi selection Maki (8 pcs) & Nigiri (4 pcs) (F,S,E,SU)
345

COLD DISHES

Biff tataki salat med stekt sølvløk & hvitløk tofu dressing (S,M,MU,SE,SU)
Beef tataki salad with roasted silver onion & garlic tofu dressing (S,O,M,SN,SE,SU)
255

Kamskjell Tiradito med Ponzu koriander, momochi olje, avruga kaviar, hvitløkssalt og togarashi (S,M,MU,SE,SU,SH)
Scallops Tiradito with Ponzu Coriander, momochi oil, avruga kaviar, garlic salt & togarashi (S,O,M,SN,SE,SU,SK)
235

Tunfisk Nuta Crudo med aprikos og ingefær saus & syltet grønne epler (S,F,SU)
Tuna Nuta Crudo with apricot and ginger sauce & pickled green apple (S,O,F,SU)
235

SIDE DISHES

Ris med TAK furikake (SE)

Rice with TAK furikake (SE)
45

WARM DISHES

Kylling Katso Sando med svart sesambolle, soyaspirer slaw og Yuzu mayo (E,S,O,SN,SU,GL,SE,F)
Chicken Katso Sando with Black Sesame Bun, soy sprouts slaw & Yuzu mayo (E,S,MU,SU,G,SE,F)
215

Yakisoba nudler med gulrot, norsk kål, rødløk og TAK furikake (HV,SO,SE,SU,GL) ✓
Yakisoba noodles with carrot, norwegian cabbage, red onion & TAK furikake (W,S,SE,SU,GL) ✓
185

Sprø svineribbe spyd med BBQ saus, cherry tomat, selleri og sprø potet (2 stk) (S,O,SE,SN,E,CL)

Crispy pork skewers with BBQ sauce, cherry tomato, celery root & potato (2 pcs) (S,SE,MU,E,SL)
185

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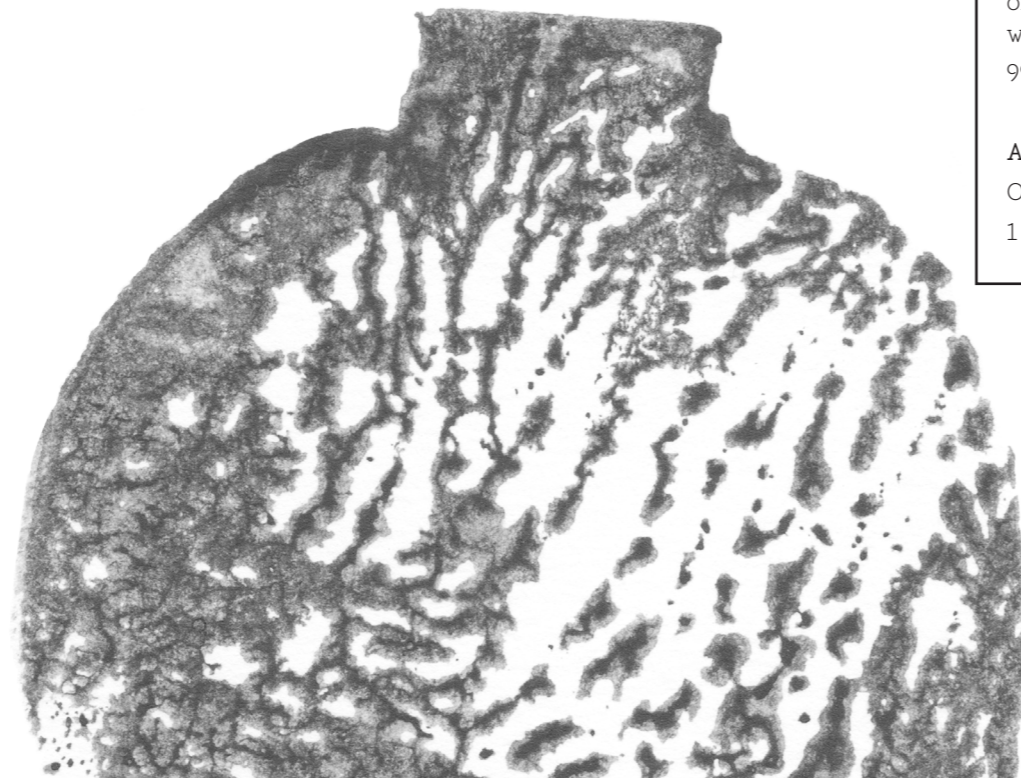
Steam buns, crispy salat, syltet rødløk, vårløk-kimuchi, agurk, ramsløk mayo (HV,E,SO,SN,SE,SU,G)

Tempura Fried Duck For Two

Steam buns, crispy salad, pickled red onions, spring onion kimuchi, cucumber, wild garlic mayo (W,E,S,MU,SE,SU,GL)
995

Add Oyster selection 6 pcs (S,O,F,SK,SU,B)

Oyster utvalg 6 stk (S,F,SH,SU,MO)
1 370



DESSERT

Valrhonassjokolade med Gen-mai cha tert, sitron og honning (E,M,W) ✓

Valrhona chocolate with Gen-mai cha tart, lemon and honey (E,M,HV) ✓
155

Karamellpudding smaksette med kaffe og tamari, med glasert kirsebær (E,M,SN) ✓

Crème caramel flavoured with coffee and tamari, with glazed cherry (E,M,SON) ✓
155

Kvede & Pære sorbet med plomme og shisokompott ✓
Quince & pear sorbet with plums and shiso compote ✓

125

✓ VEGATAIAN

♥ VEGEN 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