

KUNG FU NØRREBRO

All you can eat 199,-

ordered by the whole table, max 2 hours

SNACKS 45,-

1. EDAMAME BEANS w. sea salt & lemon
2. SHRIMP CRACKERS w. chili mayo
3. TUNA TARTAR (2 ps) w. yuzu dressing

CRISP 45,-

4. VEGAN SPRING ROLLS (2 ps)
5. POTATO & SPINACH KROKETTE (4 ps)
6. SPICY CHICKEN (4 ps)
7. PANKO SHRIMP (4 ps)

DUMPLINGS 55,- /4 ps

8. SHAOMAI w. pork & shrimp
9. BEEF (5 ps) w. 5-spices & garlic
10. HA GAO w. shrimp & bamboo
11. VEGGIE w. mushroom & tofu

BAO 45,- /ps

12. PORK w. tamarind, peanuts & kimchi
13. DUCK w. hoisin, orange, & herbs
14. CHICKEN w. chili & kimchi
15. BEEF w. rendang sauce & coconut
16. FISH w. chili, shrimp & ginger
17. VEGAN w. avocado & goma sauce

SUSHI

INSIDEOUT

75,-

18. SALMON ROLL
w. avocado, cucumber, unagi sauce & tobiko
19. TUNA ROLL
w. homemade chili sauce, avocado & sesame
20. PANKO SHRIMP ROLL
w. cucumber, carrot, avocado chili & chives
21. CRAB ROLL
w. surimi, homemade chili mayo, cucumber & tobiko

TOPPED ROLLS

115,-

22. HELL'S KITCHEN ROLL
w. panko shrimp, tuna & chili mayo
23. SAMURAI ROLL
w. surimi, avocado, salmon & unagi sauce
24. KUNGFU ROLL (veg.)
w. kroquette, cucumber, carrots & avocado
25. RAINBOW ROLL
w. crab, tuna, salmon, avocado & sweet shrimp

RAMEN & NOODLES 125,-

26. RAMEN MISO SOUP
w. shitaki mushroom soup, kimchi, carrot pickles,
ginger-scallion, soya egg
☐CHOOSE TOPPINGS: Pork, Duck, Beef or Vegan
27. SICHUAN DANDAN NOODLES - spicy!!
w. shitaki mushroom soup, chili oil, spinat, gralic,
ginger-scallion, peanut & sesame
☐CHOOSE TOPPINGS: Pork, Duck, Beef or Vegan

POKÉ BOWL 125,-

Raw fish marinated in ginger-scallion, sushi rice, quinoa, kimchi, seaweed salad, pickled veggie-topped w. goma sauce & sesame

28. SALMON POKÉ BOWL
29. TUNA POKÉ BOWL
30. VEGAN POKÉ BOWL

For the guest who ordered All you can eat leave more than 3 pieces of crisp, dumpling, and sushi or half portion of bao, ramen & noodle and poke bowl, we will pack your food as takeaway and charge the equal price of the left over.

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SUMMER MENU 2020

SODA / MINERAL WATER 30,-(btl.)

- 31. COCA COLA
- 32. COCA COLA ZERO
- 33. CLUB SODA
- 34. MINERAL WATER

LEMONADE 45,- / 115,- pitcher (1L.)

- 35. ELDERFLOWER LEMONADE gl or pit
- 36. RASPBERRY YUZU gl or pit
- 37. GINGER, LIME & TUMERIC gl or pit

BEER 45,-

- 38. KIRIN ON TAP 0,3L
+10 kr 0.5L
- 39. TSINGTAO IPA
- 40. SAPPORO
- 41. SAPPORO BLACK +20kr 0.65L

WINE 75,- /299,- bottle

- 42. Red Ventoux gl or botl
- 43. White Riesling Alsace gl or botl
- 44. Rosé Pinot Grigio gl or botl
- 45. Bubbles Chevarlier Chardonnay gl or botl

COCKTAIL 85,- / 225,- pitcher (1L.)

- 46. ASIAN MOJITO gl or pit
rum, lime, cane sugar, limeleaf & mint
- 47. APEROL SPRITZ gl or pit
aperol & orange
- 48. PASSION BREW gl or pit
vodka, passionfruit, honey & lime
- 49. DARK & STORMY gl or pit
dark rum, ginger brew, lime & angostura
- 50. TOKYO TIDINGS gl or pit
gin, raspberry, yuzu & lemongrass
- 51. KUNG FOOLISH gl
licorice gin & frozen dry raspberry
- 52. YUZU SOUR gl
whiskey, yuzu, elderflower, angostura & zest
- 53. SALTY ESP. MARTINI gl
vodka, coffee liquor, caramel & sea salt
- 54. GIN & TONIC gl
King robert gin, fever tree tonic
Japanese gin, fever tree tonic + 10kr

COFFEE & TEA 35,-

- 55. AMERICANO
- 56. CAFE LATTE
- 57. CAPPUCINO
- 58. TEA

DESSERT 65,-

- 59. BLACK & YELLOW
CHOCOLATE FUDGE, GINGER BRAISED PINEAPPLE &
MANGO/PASSION FRUIT ICE CREAM