

KUNGFU

Food Menu

IZAKAYA MENU 299.-

chef's choice 6 dishes shared menu
(ordered by the whole table)

KUNGFU MENU 239.-

chef's choice 3 dishes menu
(ordered by the whole table)

STARTER 45.-

Edamame Beans w. sea salt & lemon

Shrimp Creakers w. chili mayo

Tuna Tartar w. mango, wasabi dressing
+ 10kr

Daikon Salmon w. ponzu + 15kr

Napa shrimp w. sesame onion dressing +
20kr

Beef Salad w. sesame ponzu + 20kr

CRISPY 49.-

Spring Rolls w. ponzu

Spicy Chicken w. chili-mayo

Tempura Oyster Mushroom w. ponzu
+15kr

Panko Shrimp + 25kr

DUMPLING 59.- /4 ps

Shao Mai w. pork & shrimp

Beef w. 5-spices & garlic

Ha Gao w. shrimp & bamboo shoots

Veggie w. mushroom & tofu

Chicken w. shitake & glutinous rice

BAO 59.-

Pork w. tamarind, peanuts & kimchi

Duck w. hoisin, orange, & herbs

Chicken w. chili & kimchi

Beef w. coconut beef & thai peanut
sauce

Vegan w. avocado & goma sauce

POKÉ BOWL

Raw fish marinated in ginger-scallion, sushi
rice, seaweed salad, pickled veggie-topped w.
Goma sauce & sesame Choose from:

Spicy Tuna 135.-

Edo Salmon 129.-

Tofu & Grill pepper 119.-

(vegan optional, extra topping +25.-)

SUSHI INSIDEOUT 49.- /4 ps.

Salmon Roll

Tuna Roll

Panko Shrimp

California Roll

SUSHI TOPPED ROLLS 65.- / 4 ps.

Hell's Kitchen Roll

Samurai Roll

Red Devil Roll

Kungfu Roll(veg.)

Rainbow Roll

RAMEN

Homemade wheat & rye noodles, Japanese bone
soup, soy egg, vegetable & scallion

Choose from:

Tonkotsu w. cha-shu pork & nori 145.-

Peking w. duck confit & hoisin 149.-

Sichuan w. pork & chili oil 145.-

Hokkaido w. bamboo & tofu 139.-

(vegan optional, extra topping +25.-)

CURRY WITH RICE

Red Curry w. whisky chicken & greens 155.-

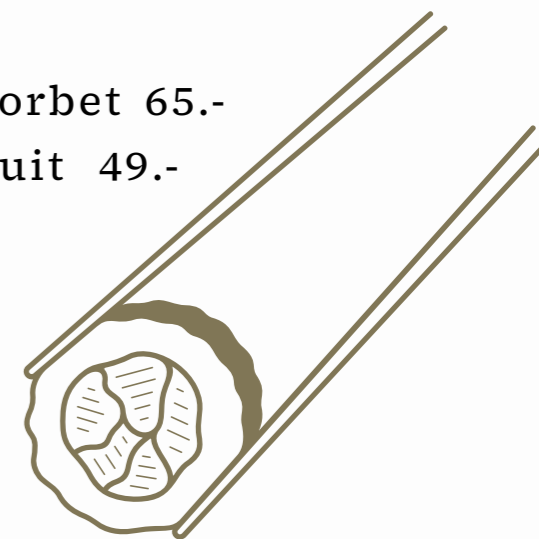
Green Curry w. coconut beef & greens 145.-

DESSERT

Japanese Cake & Red Bean Sorbet 65.-

Passionfruit Ice Cream & Fruit 49.-

Take away
Scan to order



Drink Menu

KUNGFU COCKTAILS

Mother of Passion 115.- / 1L pitcher 355.-
Fresh and delicious cocktail with passion syrup, lime, vodka, and Japanese sake

Tokyo Tidings 115.- / 1L pitcher 355.-
Homemade raspberry syrup shaken with vodka and juice from the Asian citrus fruit yuzu

Shanghai Sangria 115.-
An original cocktail made with Aperol, Yuzu, white wine, elderflower syrup, and a splash of gin

Yuzu Sour 125.-
If you like whiskey sours, you will love our Yuzu Sour, which uses bourbon, egg whites, and juice from the Asian citrus fruit yuzu

Gin Hass 115.-
A refreshing beverage filled with fruity goodness and sparkling bubbles

Salty Espresso Martini 125.-
Our secret recipe based on the famous espresso martini, A perfect nightcap

Sour Candy Margarita 125.-
Indulge in the lavishness of our Sour Candy Margarita, a tantalizing blend of citrus, tequila, and floral notes

CLASSIC COCKTAIL

Cosmopolitan 105.-

Aperol Spritz 95.-

Mojito 105.-

Negroni 115.-

Gin & Tonic 95.-

DRAFT BEER

To Øl: City Session IPA
200ml 50.- 400ml 65.-

To Øl: 45 Days Organic Pilsner
200ml 45.- 400ml 59.-

CANNED BEER

Tropical Rumble IPA 330ml 65.-
Sapporo 330ml 55.-
Implosion 330ml 50.-

WINE & SAKE

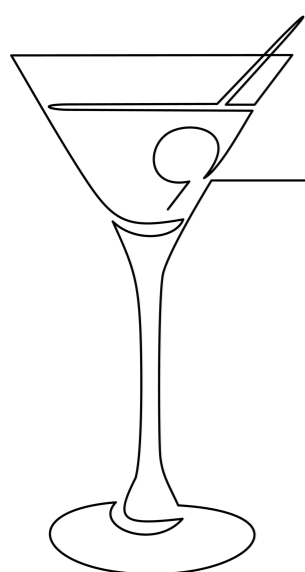
Glass 85.- / Bottle 375.-
Red Ventoux
White Riesling Alsace
Rosé Pinot Grigio
Bubbles Prosecco / Chardonnay
Home Sake 15cl 85.-

LEMONADE

Glas 55.- / 1L Pitcher 195.-
Elderflower
Passionfruit & Lime
Raspberry & Yuzu

COFFEE & TEA

Americano 39.-
Caffé latte 45.-
Cappuccino 45.-
Tea per person 39.-



Book a table
www.Kungfubar.dk