

# KUNGFU

I Z A K A Y A B A R

## Cocktails

1. **Elderflower Spritz** 95,- /pitcher 295,-  
A seasonal and refreshing floral gin-based cocktail topped off with prosecco, Perfect for summer.

2. **Mother of Passion** 105,- /pitcher 295,-  
Fresh and delicious cocktail with passion syrup, lime, vodka, and Japanese sake

3. **Tokyo Tidings** 105,- /pitcher 295,-  
Homemade raspberry syrup shaken with vodka and juice from the Asian citrus fruit yuzu.

4. **Shanghai Sangria** 105,-  
An original cocktail made with Aperol, Yuzu, white wine, elderflower syrup, and a splash of gin

5. **Yuzu Sour** 105,-  
If you like whiskey sours, you will love our Yuzu Sour, where we have used bourbon, egg whites, and juice from the Asian citrus fruit yuzu.

6. **Gin Fizz Violet** 105,-  
This Gin-based cocktail is mixed with a liqueur made from violets making it a flowery and sweet delight.

7. **Salty Espresso Martini** 115,-  
Our secret recipe based on the famous espresso martini. A perfect nightcap.

8. **Thai Fu Blend** 105,-  
A fusion of Mai Thai and kungfu flavors

9. **Gin & Tonic** 85,- +25kr. for luxury gin  
Gin made with Tanqueray gin and Fever Tree tonic

10. **Aperol Yuzu Sparkler** 105,-  
Blending Italian and Japanese flavors harmoniously.

## Draft beer

11. **To Øl: City Session IPA**  
200ml 45,- 400ml 59,-

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

## Canned Beer

13. **To Øl: Tropical Rumble IPA** 330ml 65,-

14. **Sapporo** 330ml 55,-

15. **To Øl: Implosion** 330ml 50,-  
(non-alcohol beer)

## Wine & Sake

Glas 85,- / Bottle 325,-

16. **Red** Ventoux  
17. **White** Riesling Alsace  
18. **Rosé** Pinot Grigio  
19. **Bubbles** Prosecco / Chardonnay  
20. **Home Sake** 15cl 75,-

## Lemonade

Glas 49,- / 1L Pitcher 149,-

21. **Elderflower**  
22. **Passionfruit & Lime**

## Coffee & Tea

23. **Americano** 35,-  
24. **Caffé latte** 39,-  
25. **Cappuccino** 39,-  
26. **Tea per. person** 39,-

## Water

27. **Still Water per btl.** 29,-  
28. **Sparkling Water per btl.** 29,-

We have a variety of spirits and liqueurs  
so you can always ask our waiters and bartenders if they can make your preferred cocktail

# KUNGFU

IZAKAYA BAR

## IZAKAYA MENU 299.-

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

### SNACK 55.-

1. EDAMAME BEANS w. sea salt & lemon
2. SHRIMP CRACKERS w. chili mayo
3. SPICY NUTS w. soy & sweet chili

### STARTER 65,-

4. SALMON TARTARE w. avocado, ginger
5. TUNA TARTAR w. yuzu dressing
6. BEEF SALAD w. beef tataki-style & ponzu + 30kr
7. SIZZLING SASHIMI w. salmon & yuzu +35kr

### CRISPY 59,-

8. VEGAN SPRING ROLLS
9. POTATO & SPINACH KROKETTE (veg.)
10. SPICY CHICKEN
11. PANKO SHRIMP +15kr

### SUSHI INSIDEOUT 55.- / 4 ps

12. SALMON ROLL  
w. avocado, cucumber, unagi sauce & tobiko
13. TUNA ROLL  
w. homemade chili sauce, avocado & sesame
14. PANKO SHRIMP ROLL  
w. cucumber, carrot, avocado chili & chives
15. CRAB ROLL  
w. surimi, chili mayo, cucumber & tobiko

### SUSHI TOPPED ROLLS 65,- / 4 ps

16. HELL'S KITCHEN ROLL  
w. panko shrimp, tuna & chili mayo
17. SAMURAI ROLL  
w. surimi, avocado, salmon & unagi sauce
18. KUNGFU ROLL(veg.)  
w. kroquette, cucumber, carrots & avocado
19. RAINBOW ROLL  
w. crab, tuna, salmon, avocado & shrimp
20. HELL'S LAKS ROLL  
w. panko shrimp, salmon & chili mayo
21. YELLOW DRAGON ROLL  
w. flame-grilled salmon, cucumber & mango

### DUMPLING 59,- /4 ps

22. SHAOMAI w. pork, edamame & shrimp
23. BEEF w. cumin, leek, 5-spices & chili
24. HA GAO w. shrimp, & bamboo
25. VEGGIE w. mushroom & tofu
26. Chicken w. shitake & glutinous rice

### BAO 119,- 2 ps

27. PORK w. Cha-shu pork, peanuts & kimchi
28. DUCK w. hoisin, orange zest, 7 spices & herbs
29. CHICKEN w. spicy chicken, chili mayo& kimchi
30. BEEF w. pulled beef, Chinese 5-spices & chili sauce
31. VEGAN w. spinach kroquette,avocado & goma sauce

### HOMEMADE RAMEN & NOODLE

32. RAMEN TONKOTSU 145  
w. Japanese bone soup, Cha-shu pork, egg, seaweed & ginger-scallion.
33. RAMEN PEKING 145  
w. soy-based soup, duck confit, egg, scallion, hoisin sauce & sesame
34. RAMEN SICHUAN 140  
w. bone soup, pork, spicy chili oil, spinach, garlic, ginger-scallion, peanut & sesame
35. RAMEN HOKKAIDO ( VEGAN) 135  
w. soy-based soup, fried tofu, spinach, garlic, bean sprout, seaweed, ginger-scallion, peanut & sesame
36. RAMEN BANGKOK 145  
w.pulled beef, coconut flask, leek, bean sprout, mint, chili & Thai chili sauce
37. RAMEN YUZUSHIWA 145  
w. cha-shu pork, yuzu, egg, seaweed & ginger-scallion

### DESSERT OF THE DAY 55,-

38. ask a waiter for detail

We recommend the IZAKAYA MENU for tables with 4 persons or more, for a better food experience and shorter waiting time.  
If you have any questions about any allergenic ingredients, please contact the staff.