

KUNG FU NØRREBRO

COCKTAIL 89,- / 269,- pitcher (1L.)

1. APEROL SPRITZ gl or pit
aperol, prosecco, orange & mint
2. DARK & STORMY gl or pit
dark rum, ginger, lime & angostura
3. MOTHER OF PASSION gl or pit
vodka, passionfruit, sake, cinnamon & ginger
4. TOKYO TIDINGS
gin, raspberry, yuzu, elderflower & mint
5. KINA COLADA
sake, dark rum, lime, coconut & pineapple
6. SAKURA PARADISE
gin, grapefruit, eggwhite, maple syrup & shiso
7. LYCHEE'S SAKE
gin, lychee liqueur, sake
8. YUZU SOUR
whiskey, yuzu, elderflower, angostura & zest
9. SAKETINI
sake, vodka, lime, eggwhite & lime leaves
10. SALTY ESP. MARTINI
vodka, coffee liquor, caramel & sea salt
11. CALM & TONIC
gin, cucumber & fever tree tonic
12. SHISO SHAKE
rum, shiso, mint, lime & ginger beer
13. DAI JIN RHUBARB
sake, rhubarb, eggwhite & lemon

SODA / MINERAL WATER 29,-(btl.)

14. CLUB SODA
15. MINERAL WATER

LEMONADE 49,- / 139,- pitcher (1L.)

16. ELDERFLOWER LEMONADE gl or pit
17. PASSIONFRUIT & LIME gl or pit
18. GINGER & LIME gl or pit
19. RASPBERRY & YUZU gl or pit

BEER

- | | | |
|------------------|--------|------|
| 20. KIRIN ON TAP | 300 ml | 45.- |
| KIRIN ON TAP | 500 ml | 55.- |
| 21. IPA | 330 ml | 55.- |
| 22. SAPPORO | 330 ml | 45.- |

WINE & SAKE 75,- /299,- bottle

- | | |
|---------------------------|-------------|
| 23. Red Ventoux | gl or botl |
| 24. White Riesling Alsace | gl or botl |
| 25. Rosé San Vigilio | gl or botl |
| 26. Bubbles Procecco | gl or botl |
| 27. Home sake | 75.- / 15cl |

COFFEE & TEA 35,-

- | | |
|----------------|-------------|
| 28. AMERICANO | |
| 29. CAFE LATTE | |
| 30. CAPPUCCINO | |
| 31. TEA | per person. |

DESSERT 65,-

32. DESSERT OF THE DAY
homemade ice cream & cake
ask your waiter

KUNG FU NØRREBRO

IZAKAYA MENU 269.-

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

STARTER 45,-

1. EDAMAME BEANS w. sea salt & lemon
2. SHRIMP CRACKERS w. chili mayo
3. TUNA TARTAR w. yuzu dressing
4. BEEF SALAD w. beef tataki-style & ponzu + 20kr

CRISPY 45,-

5. VEGAN SPRING ROLLS
6. POTATO & SPINACH KROKETTE (veg.)
7. SPICY CHICKEN
8. PANKO SHRIMP + 15kr

DUMPLING 55,- / 4 ps

9. SHAOMAI w. pork & shrimp
10. BEEF w. 5-spices & garlic
11. HA GAO w. shrimp & bamboo
12. VEGGIE w. mushroom & tofu
13. Chicken w. shitaki & glutinous rice

BAO 45,-

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

POKÉ BOWL

135,-

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

○CHOOSE TOPPINGS:

Tuna Salmon Vegan

SUSHI

INSIDEOUT 4ps 45,-

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

TOPPED ROLLS 4ps 59,-

24. HELL'S KITCHEN ROLL
w. panko shrimp, tuna & chili mayo
25. SAMURAI ROLL
w. surimi, avocado, salmon & unagi sauce
26. KUNGFU ROLL(veg.)
w. kroquette, cucumber, carrots & avocado
27. RAINBOW ROLL
w. crab, tuna, salmon, avocado & shrimp
28. HELL'S LAKS ROLL
w. panko shrimp, salmon & chili mayo
29. YELLOW DRAGON ROLL
w. flame-grilled salmon, cucumber & mango

Nigiri 49,- / 2ps

30. SALMON w. wasabi, lime
31. FLAME GRILLED SALMON w. unagi sauce
32. TUNA w. 7 spices, chili-mayo
33. SHRIMP w. wasabi-mayo

RAMEN & NOODLE

125,-

34. RAMEN MISO SOUP
w. shitake mushroom soup, kimchi, carrot pickles & ginger-scallion
○CHOOSE TOPPINGS:
Pork Duck Beef Vegan
35. SICHUAN DANDAN NOODLES - spicy!!
w. shitake mushroom soup, chili oil, spinach, garlic, ginger-scallion, peanut & sesame
○CHOOSE TOPPINGS:
Pork Duck Beef Vegan

CURRY WITH RICE

125,-

36. RED CURRY w. whisky chicken, & rice
37. GREEN CURRY w. beef rendang, & rice

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.

KUNG FU NØRREBRO

Takeaway menu

STARTER 45,-

1. EDAMAME BEANS w. sea salt & lemon
2. SHRIMP CRACKERS w. chili mayo
3. TUNA TARTAR w. yuzu dressing
4. BEEF SALAD w. beef tataki- & ponzu ^{+20kr}

CRISPY 45,-

5. VEGAN SPRING ROLLS
6. POTATO & SPINACH KROKETTE
7. SPICY CHICKEN
8. PANKO SHRIMP ^{+20kr}

DUMPLING 55,- / 4 ps

9. SHAOMAI w. pork & shrimp
10. BEEF w. 5-spices & garlic
11. HA GAO w. shrimp & bamboo
12. VEGGIE w. mushroom & tofu
13. Chicken w. shitaki & glutinous rice

BAO 45,-

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

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w. homemade chili sauce, avocado & sesame
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w. cucumber, carrot, avocado chili & chives
23. CRAB ROLL
w. surimi, homemade chili mayo, cucumber & tobiko

TOPPED ROLLS 4ps 59,-

24. HELL'S KITCHEN ROLL
w. panko shrimp, tuna & chili mayo
25. SAMURAI ROLL
w. surimi, avocado, salmon & unagi sauce
26. KUNGFU ROLL(veg.)
w. kroquette, cucumber, carrots & avocado
27. RAINBOW ROLL
w. crab, tuna, salmon, avocado & shrimp
28. HELL'S LAKS ROLL
w. panko shrimp, salmon & chili mayo
29. YELLOW DRAGON ROLL
w. flame-grilled salmon, cucumber & mango

Nigiri 49,- / 2ps

30. SALMON w. wasabi, lime
31. FLAME GRILLED SALMON w. unagi sauce
32. TUNA w. chili-mayo
33. SHRIMP w. wasabi-mayo

RAMEN & NOODLE 125,-

34. RAMEN MISO SOUP
w. shitake mushroom soup, kimchi, carrot pickles, ginger-scallion
○CHOOSE TOPPINGS:
Pork Duck Beef Vegan
35. SICHUAN DANDAN NOODLES - spicy!!
w. shitake mushroom soup, chili oil, spinach, garlic, ginger-scallion, peanut & sesame
○CHOOSE TOPPINGS:
Pork Duck Beef Vegan

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