

Kungfu Izakaya

Cocktails

- 1. Kung Fu Spritz**
95,- /1L pitcher 275,-
A seasonal and refreshing floral gin-based cocktail topped off with prosecco, Perfect for the summer season.
- 2. Mother of Passion**
105,- /1L pitcher 285,-
Fresh and delicious cocktail with passion syrup, lime, vodka, and Japanese sake
- 3. Tokyo Tidings**
105,- /1L pitcher 285,-
Homemade raspberry syrup shaken with vodka and juice from the Asian citrus fruit yuzu.
- 4. Kina Colada**
105,-
Our take on the original Piña colada. Rum, lime, coconut syrup, and pineapple juice shaken with Japanese sake.
- 5. Yuzu Sour**
105,-
If you like whiskey sours you are going to love our Yuzu Sour where we have used bourbon, egg whites, juice from the Asian citrus fruit yuzu, and a touch of elderflower syrup.
- 6. Salty Espresso Martini**
105,-
Our own secret recipe for the classic Espresso Martini. Perfect dessert cocktail after a nice meal.
- 7. Dai Jin Rhubarb**
105,-
A new and original sour cocktail made with gin, lime, yuzu, egg whites, and rhubarb syrup.

Long Drinks

- 8. Gin & Tonic**
85,- +25kr. for luxury gin
Gin made with Tanqueray gin and Fever Tree tonic
- 9. Dark & Stormy**
85,- / 1 L pitcher 275,-
Made with the original Gosling's rum and Fever Tree Ginger beer
- 10. Aperol spritz**
79,- / 1L pitcher 269,-
The ever popular Spritz made with Italian Luxardo Aperitivo and Prosecco

Draft beer

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

Bottled and Canned Beer

- 13. To Øl: Tropical Rumble IPA**
330ml 50,-
- 14. To Øl: Brokilde Brown Ale**
375ml 65,-
- 15. Sapporo**
330ml 50,-

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**
 - 23. Ginger & Lime**
 - 24. Raspberry & Yuzu**

Coffee & Tea

- 25. Americano** 35,-
- 26. Caffé latte** 39,-
- 27. Cappuccino** 39,-
- 28. Tea per. person** 39,-
- 29. Thai Ice Tea** 49,-

Water

- 30. Still Water** 29,-
- 31. Sparkling Water** 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

IZAKAYA MENU 289,-

chef's choice 5-6 dishes menu (ordered by the whole table)

STARTER 55,-

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
5. SIZZLING SASHIMI w. salmon & yuzu +20kr

CRISPY 55,-

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

DUMPLING 59,- /4 ps

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

BAO 55,-

15. PORK w. tamarind, peanuts & kimchi
16. DUCK w. hoisin, orange, & herbs
17. CHICKEN w. chili & kimchi
18. BEEF w. rendang sauce & coconut
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 A TOPPING:

Tuna Salmon Vegan

SUSHI

INSIDEOUT 4 ps 55,-

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 65,-

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 55,- / 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 135,-

34. RAMEN MISO SOUP
w. shitake mushroom soup, kimchi, carrot pickles & ginger-scallion

CHOOSE A TOPPING:

Pork Duck Beef Vegan

35. SICHUAN DANDAN NOODLES - spicy!!
w. shitake mushroom soup, chili oil, spinach, garlic, ginger-scallion, peanut & sesame

CHOOSE A TOPPING:

Pork Duck Beef Vegan

CURRY WITH RICE 135,-

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.