

# KUNIG FU

I Z A K A Y A B A R

## Izakaya Menu

259.-

### Salad

Beef salad w. chili, lime, mango & ponzu sacue

### Sushi

Hell's Kitchen

w. panko shrimp, avocado & homemade chili-mayo

Tuna Roll

w. spicy tuna, avocado & sesame

Flame Grilled Salmon Nigiri

w. unagi sauce, herbs

Husomaki

w. cucumber, avocado

### Main

Bao Duck Confit

w. spinat, homemade pickle, sesame & hoisin sauce

Crispy Mix

w. spicy chicken, spring roll, potato spinach korokke

### Dessert (optional)

45.-

Homemade raspberry yuzu ice-cream w. ginger almond cake & pistachio nougat

# KUNG FU NØRREBRO

## SUMMER MENU 2020

### COCKTAIL 89,- / 249,- pitcher (1L.)

1. APEROL SPRITZ gl or pit  
aperol, prosecco, orange peel & rosemary
2. DARK & STORMY gl or pit  
dark rum, ginger brew, lime & angostura
3. MOTHER OF PASSION gl or pit  
vodka, passionfruit, sake, cinnamon & ginger
4. TOKYO TIDINGS gl  
gin, raspberry, yuzu, elderflower & mint
5. PEEL OFF gl  
gin, Aperol, elderflower, licorice & flower
6. SAKURA PARADISE gl  
gin, grapefruit, lime, maple syrup & shiso
7. OKINAWA ORANGE gl  
rum, aperol yuzu, maple syrup & orange peel
8. YUZU SOUR gl  
whiskey, yuzu, elderflower, angostura & zest
9. SAKETINI gl  
sake, vodka, lime, eggwhite & lime leaves
10. SALTY ESP. MARTINI gl  
vodka, coffee liquor, caramel & sea salt
11. GIN & TONIC gl  
King robert gin, fever tree tonic  
Ki No Bi gin +10kr

### SODA / MINERAL WATER 29,-(btl.)

12. CLUB SODA
13. MINERAL WATER

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

14. ELDERFLOWER LEMONADE gl or pit
15. PASSIONFRUIT & LIME gl or pit
16. GINGER & LIME gl or pit

### BEER

17. KIRIN ON TAP 0,3L 45.-  
KIRIN ON TAP 0,5L 55.-
18. TSINGTAO IPA 45.-
19. SAPPORO 45.-
20. SAPPORO BLACK 65.-

### WINE & SAKE 75,- /299,- bottle

21. Red Ventoux gl or botl
22. White Riesling Alsace gl or botl
23. Rosé Pinot Grigio gl or botl
24. Bubbles Chevarlier Chardonnay gl or botl
25. Home sake 75.- / 15cl

### COFFEE & TEA 35,-

26. AMERICANO
27. CAFE LATTE
28. CAPPUCCINO
29. TEA

### DESSERT 65,-

30. DESSERT OF THE DAY  
homemade ice cream or cake  
ask your waiter

# KUNG FU NØRREBRO

## IZAKAYA MENU 259.-

chef's choice 6 dishes 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
7. SPICY CHICKEN
8. PANKO SHRIMP + 10kr

### 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 115,-

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 42,-

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 55,- / 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 85,- (big) 125,-

34. RAMEN MISO SOUP   
w. shitake mushroom soup, kimchi, carrot pickles, ginger-scallion, soya egg  
○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 115,-

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

We recommend 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-style & ponzu <sup>-20kr</sup>

### CRISPY 45,-

5. VEGAN SPRING ROLLS
6. POTATO & SPINACH KROKETTE
7. SPICY CHICKEN
8. PANKO SHRIMP <sup>+10kr</sup>

### 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 115,-

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 42,-

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 55,- / 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, soya egg  
○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 115,-

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

We recommend 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.