

Kungfu Izakaya

Cocktails

1. Kung Fu Spritz

95,- /1L pitcher 295,-

A seasonal and refreshing floral gin-based cocktail topped off with prosecco, Perfect for the summer season.

2. Mother of Passion

105,- /1L pitcher 295,-

Fresh and delicious cocktail with passion syrup, lime, vodka, and Japanese sake

3. Tokyo Tidings

105,- /1L 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 own secret recipe based on the famous espresso martini. A perfect nightcap.

Long Drinks

8. Gin & Tonic

85,- +25kr. for luxury gin

Gin made with Tanqueray gin and Fever Tree tonic

9. Dark & Stormy

95,- / 1 L pitcher 275,-

Made with the original Gosling's rum and Fever Tree Ginger beer

10. Aperol spritz

85,- / 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 65,-

14. To Øl: Brokilde Brown Ale 375ml 65,-

15. Sapporo 330ml 55,-

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

Wine & Sake

Glas 85,- / Bottle 325,-

17. Red Ventoux

18. White Riesling Alsace

19. Rosé Pinot Grigio

20. Bubbles Prosecco / Chardonnay

21. Home Sake 15cl 75,-

Lemonade

Glas 49,- / 1L Pitcher 149,-

22. Elderflower

23. Passionfruit & Lime

24. Ginger & Lime

25. Raspberry & Yuzu

Coffee & Tea

26. Americano 35,-

27. Caffé latte 39,-

28. Cappuccino 39,-

29. Tea per. person 39,-

30. Thai Ice Tea 49,-

Water

31. Still Water per btl. 29,-

32. 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

IZAKAYA MENU 299.-

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

MIXED MENU 259.-

chef's choice 2 cold dishes and 2 warm dishes menu (min. 2 persons)

SNACKS 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

DUMPLING 59,- /4 ps

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

BAO 59,-

17. PORK w. tamarind, peanuts & kimchi
18. DUCK w. hoisin, orange, & herbs
19. CHICKEN w. chili & kimchi
20. BEEF w. rendang sauce & coconut
21. VEGAN w. avocado & goma sauce

POKÉ BOWL 139,-

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.-

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

TOPPED ROLLS 4ps 65,-

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

Nigiri 59,- / 2ps

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

RAMEN & NOODLE 145,-

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

CHOOSE A TOPPING:

Pork Duck Beef Vegan

37. 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 145,-

38. RED CURRY w. whisky chicken, & rice
39. 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.