

KUNG FU NØRREBRO

SUMMER MENU 2020

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

1. APEROL SPRITZ gl or pit
aperol, prosecco & orange peel
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 & lemongrass
5. PEEL OFF gl
gin, Aperol, elderflower, licorice & flower
6. SAKURA PARADISE gl
gin, grapefruit, lime syrup & flower
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 45,-

17. KIRIN ON TAP 0,3L
+10 kr 0.5L
18. TSINGTAO IPA
19. SAPPORO
20. SAPPORO BLACK +20kr 0.65L

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 icecream and 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 75,- (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.

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Takeaway menu

STARTER 45,-

- 38. EDAMAME BEANS w. sea salt & lemon
- 39. SHRIMP CRACKERS w. chili mayo
- 40. TUNA TARTAR w. yuzu dressing
- 41. BEEF SALAD w. beef tataki-style & ponzu -20kr

CRISPY 45,-

- 42. VEGAN SPRING ROLLS
- 43. POTATO & SPINACH KROKETTE
- 44. SPICY CHICKEN
- 45. PANKO SHRIMP +10kr

DUMPLING 55,- / 4 ps

- 46. SHAOMAI w. pork & shrimp
- 47. BEEF w. 5-spices & garlic
- 48. HA GAO w. shrimp & bamboo
- 49. VEGGIE w. mushroom & tofu
- 50. Chicken w. shitaki & glutinous rice

BAO 45,-

- 51. PORK w. tamarind, peanuts & kimchi
- 52. DUCK w. hoisin, orange, & herbs
- 53. CHICKEN w. chili & kimchi
- 54. BEEF w. rendang sauce & coconut
- 55. FISH w. chili, shrimp & ginger
- 56. 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,-

- 57. SALMON ROLL
w. avocado, cucumber, unagi sauce & tobiko
- 58. TUNA ROLL
w. homemade chili sauce, avocado & sesame
- 59. PANKO SHRIMP ROLL
w. cucumber, carrot, avocado chili & chives
- 60. CRAB ROLL
w. surimi, homemade chili mayo, cucumber & tobiko

TOPPED ROLLS 4ps 59,-

- 61. HELL'S KITCHEN ROLL
w. panko shrimp, tuna & chili mayo
- 62. SAMURAI ROLL
w. surimi, avocado, salmon & unagi sauce
- 63. KUNGFU ROLL(veg.)
w. kroquette, cucumber, carrots & avocado
- 64. RAINBOW ROLL
w. crab, tuna, salmon, avocado & shrimp
- 65. HELL'S LAKS ROLL
w. panko shrimp, salmon & chili mayo
- 66. YELLOW DRAGON ROLL
w. flame-grilled salmon, cucumber & mango

Nigiri 55,- / 2ps

- 67. SALMON w. wasabi, lime
- 68. FLAME GRILLED SALMON w. unagi sauce
- 69. TUNA w. chili-mayo
- 70. SHRIMP w. wasabi-mayo

RAMEN & NOODLE

75,- (big) 125,-

- 71. RAMEN MISO SOUP
w. shitake mushroom soup, kimchi, carrot pickles, ginger-scallion, soya egg
○CHOOSE TOPPINGS:
Pork Duck Beef Vegan
- 72. 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,-

- 73. RED CURRY w. whisky chicken, & rice
- 74. GREEN CURRY w. beef rendang, & rice

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