

**-SMALL NTASTY-**

**01. Spring rolls 2 pcs 69**

Fried spring rolls filled with pork and vegetables in rice paper. Sweet chili sauce dip.

*Allergens: fish, egg*

**02. Summer Rolls 2 pcs 69**

Marinated pork, shrimp, lettuce, herbs and rice noodles wrapped in soft rice paper with peanut sauce.

*Allergens: peanuts, soya, shrimp, wheat*

**03. Japanese Pork Belly Bun 75**

Steamed wheat bun filled with pork, lettuce, coriander and hoisindressing.

*Allergens: Wheat , soya*

**04. Gyoza 3pcs 69**

Homemade dumplings with minced pork. Soya and chilli sauce for dipping.

*Allergens: Wheat, sesame, soya*

**05. Edamame 55**

Steamed Japanese beans with kochirsalt.

*Allergens: soya*

**06. Sushi Taco 69**

Salmon tartar w/tobiko, coriander and sesame in crispy taco shell.

*Allergenes: wheat, fish, egg, sesame*

**07. Duck Rolls 2pcs 89**

Crispy duck rolled with hoisin dressing in Chinese steamed pancake.

*Allergens: Wheat, soya*

**09. Hot Wings 75**

5 pcs chicken wings ni sour, spicy and sweet sauce.

*Allergenes: fish, soya, wheat*

**10. Vulcano Salad 99**

Tempura salad with fried scampi, avocado, sesame, chilimajo topped with fresh cabbage

*Allergenes, Wheate, shrimp, egg, sesame*

## **- NOODLE SOUPS -**

### **14. Tonkotsu Miso Ramen Soup 149**

Fresh ramen noodles, marinated pork, scallions, coriander, sesame, shiitake mushrooms, soft boiled egg, bean sprouts and nori in creamy tonkotsu miso soup cooked with porkbones in 20h.

*Allergens: Wheat, sesame, peanuts, soya*

*Recommended beer: Kirin, Yona Yona Ale*

### **15. Spicy Ramen 149**

Fresh ramen noodles, chicken, scallions, bean sprouts, bamboo shoots, pak choi and shitake mushrooms in spicy Doubanjiang soup

*Allergens: Wheat, soya, peanuts, sesame*

*Recommended beer: Kirin, Jooni Ale*

## **- NOODLE SALADS -**

### **Vietnamese noodle salads**

### **30. Bun Thit Nuong 139**

Thin Rice noodles with beef and marinated pork skewers, crispy springroll, scampi, fresh lettuce, cucumber, cilantro, mints, fried garlic and pickled carrots topped with roasted peanuts. Served with fish sauce

*Allergens: soya, peanuts, fish, shellfish*

*Recommended beer: Saigon, Kirin*

### **35. Bun Bo Xa Ot 135**

Rice noodles with beef, lemongrass, garlic and chili, fresh lettuce, cucumber, cilantro, mints, bean sprouts, fried garlic and pickled carrots topped with roasted peanuts. Served with fish sauce

*Allergens: peanuts, fish*

*Recommended beer: Saigon, Tiger*

## **- R I C E   M E N U -**

### **Red Curry Extra Spicy++ 139**

Chicken or beef in red curry with coconutmilk with vegetable.

*Allergens: fish*

Recommended Beer: Tiger, Singha

### **Asian Grill 149**

Grill skewers off beef and pork. Serves with woked vegetables and house sataysauce with topped peanuts.

Allergenes: sesame, soya, nuts, wheat

Recommended Beer: Kirin, Singha

### **Duck Teriyaki 169**

Crispy duck with pak choi and other vegetables in teriyakisauce

*Allergens: wheat, egg, soya,*

Recommended Beer: Kirin, Asahi

### **Korean Fried Rice 139**

Fried rice with beef, egg, bean sprouts,  
spring onion with kimchi vegetables

*Allergens: soya, sesame, wheat, egg*

Recommended Beer: Hite, Saigon

### **Tom Ram Me *spicy* 149**

Vietnamese spicy caramelized tamarind sauce with scampi, bobby beans, garlic, onions, leeks and fresh lettuce.

It serves, salty, sweet, sour and spicy

*Allergens: shellfish, fish*

Recommended beer: Saigon, Tiger

### **Sesame Beef *spicy* 139**

Crispy beef strips in salad mix, raw and fried onions, peppers, basil, cilantro chili, toasted rice grains.

*Allergens: fish, sesame*

Recommended beer: Saigon, Tiger, Jooni Ale

## **- N O O D L E W O K -**

**20. Udon Noodles** 139  
Japanese noodles in soy sauce with beef, carrots, red onion and cabbage, topped with fresh cabbage and sesame.  
*Allergens: wheat, soya, sesame, fish, shellfish*  
*Recommended Beer: Kirin, Asahi*

**23. Pad Thai Gluten free** 139  
Rice noodle sticks woket with scampi, tofu, egg, bean sprouts and chives in tamarind. Served with peanuts, lime and chili.  
*Allergens: egg, fish, soya, shellfish, nuts*  
*Recommended Beer: Singha*

**24. Pad Thai Prik Gluten free** 139  
Rice noodle sticks woket with chicken, tofu, egg, bean sprouts and chives in chilli sauce. Served with cashew and lime.  
*Allergens: egg, fish, soya, nuts*  
*Recommended Beer: Singha*

**25. Duck Teriyaki Noodles** 169  
Fresh Noodle with duck, peppers, red onion, pineapple, broccoli, squash in teriyaki sauce.  
*Allergens: wheat, soya*  
*Recommended Beer: Kirin, Asahi*

**28. The Spicy Chinese Noodle Wok** 149  
Chicken, beef and scampi woket with vegetables in spicy soya topped with cashew and coriander.  
*Allergens: wheat, soya, shellfish, nuts*  
*Recommended Beer: Tiger, Tsingtao*

**29. Shar Siu Pork Noodles** 149  
Curly Noodles with vegetables in Chinese bbq sauce with bbq pork topped with coriander and lime.  
*Allergens: wheat*  
*Recommended Beer: Chang, Tsingtao*

**41. Noodle Curry** 139  
Glass noodles with chicken and vegetables in yellow curry topped with peanuts, lime and coriander.  
*Allergens: fish, peanuts*  
*Recommended Beer: Singha, Saigon*

**42. Crispy Noodles** 139  
Chicken with vegetables in a spicy and tangy sauce topped with thin strips of cabbage, scallions and cilantro, altogether in a crispy nest with crispy egg noodles.  
*Allergens: wheat, eggs*  
*Recommended beer: Tiger, Kirin*

**44. Ramen in Vietnamese** 149  
Ramen with beef and scampi with squash, leeks, ginger, coriander, spring onion, chinese leeks, garlic, chili and onion.  
*Allergens: wheat, shellfish, fish*  
*Recommended Beer: Kirin, Saigon*

**45. Chicken Satay** 139  
Noodlesticks, chicken, carrots, pepper, squash, onion and cabbage with satay sauce, peanuts and lime.  
*Allergens: soya, peanuts, wheat, shellfish*  
*Recommended Beer: Kirin, Chang*

## **- S U S H I M E N U S -**

### **Combinations of nigiri and maki**

**53. Sushi 15** 165  
7 nigiri: salmon/halibut/tuna/scampi/scallops  
8 maki: flamed spicy salmon  
*Allergens: fish, shellfish, soya, sesame, egg, wheat*

**54. Sushi 20** 208  
12 nigiri: salmon/tuna/halibut/scampi/scallops  
8 maki: flamed spicy salmon  
*Allergens: fish, shellfish, soya, sesame, egg, wheat*

**55. Chef Special Fire Menu 16biter** 220  
2 nigiri salmon flambé with house sauce and eel-sauce  
2 nigiri flambé O-toro salmon with garlic butter,  
2 nigiri flambé philadelphia salmon,  
2 nigiri flambé salmon with mangosauce and coriander  
8 maki 911 Fire Roll  
*Allergens: fish, sesame, egg, soya, lactose, wheat*

## **- F O R B I D D E N S U S H I -**

*Sushi made of black rice without additives, ie clean eating. Black rice is rich in iron, vitamin E and more antioxidants than blueberries. Why it is called "forbidden"? Black rice was only exclusively served the Emperors of China under the Ching Ming dynasty for a longer life. We serve it exclusively for our guests.*

**110. Forbidden Sushi 10** 145  
6 nigiri: salmon, halibut, tuna  
4 ura maki: salmon & mango  
*Allergens: fish, sesame, soya*

**111. Forbidden Sushi 15** 189  
7 nigiri: salmon, halibut, tuna, scampi, scallops  
8 ura maki: salmon & mango  
*Allergens: fish, shellfish, sesame, soya*

**112. Forbidden Sushi 20** 249  
12 nigiri: salmon, halibut, tuna, scallop, flambe salmon and scampi  
8 ura maki: salmon & mango  
*Allergens: fish, shellfish, sesame, soya*

## **- S A S H I M I -**

### **Raw fish bites without rice**

**56. Salmon Carpaccio** 115  
8 slices flame salmon topped with sesame, fried garlic and scallions with ponzu sauce.  
*Allergens: fish, soya, sesame, wheat*

**57. Sashimi Salad Mix** 145  
12 slices assorted fish  
salad mix and ponzu sauce  
*Allergens: fish, soya, sesame, wheat*

## **- U R A M A K I -**

### **Maki rolls with rice and sesame seaweed on the surface. 8 pcs.**

**60. Salmon & Avocado Roll** 75  
*Allergens: fish, sesame, soya*

**62. Philadelphia Roll, salmon/mango** 75  
*Allergens: fish, sesame, soya, milk*

**64. Spicy Salmon, Salmon/kimchi** 75  
*Allergens: fish, sesame, soya*

**67A. Tempura Roll, fried scampi/avocado** 75  
*Allergens: Shellfish, sesame, soya, egg, wheat*

**67B. Crispy Chicken Roll and avocado** 75  
*Allergens: wheat, egg, sesame, soya*

## **- F U T O M A K I -**

### **Thick maki rolls with lots of topping.**

**70. Buddha Roll** 75  
Fried Tofu, avocado, cucumber, asparagus.  
*Allergens: soya, wheat, egg, sesame*

**73. Crunchy roll** 93  
Fried maki roll in salmon, tuna, halibut and avocado with eel sauce  
*Allergens: fish, sesame, wheat, egg, soya*

**74. Spicy Tempura Roll** 93  
Fried shrimp, avocado, asparagus, tobiko and house sauce  
*Allergens: shellfish, egg, wheat, sesame, soya*

## **-CHEF'S SPECIAL ROLLS-**

Kaburimaki rolls with filling inside and outside.

8 pcs

### **79. Lady Dragon Roll 130**

Grilled eel with avocado inside, deep fried with tempura. Toppings: eel-sauce, tobiko, spring onion and chilimajo. 10 pcs

Allergens: wheat, soya, sesame, fish, egg

### **80. LOS ANGELES ROLL 125**

Tempura, cucumber on inside, topped with avocado and surimi, chilimajo, eel-sauce, tobiko, spring onion and sesame.

*Allergens: fish, sesame, soya, egg, wheat*

### **81. SNOW WHITE ROLL 125**

Avocado and asparagus inside topped with flamed halibut, fried garlic, scallions and spicy mango chutney dressing.

*Allergens: egg, sesame, soya, fish*

### **82. DART VADER ROLL 125**

Grilled halibut and surimi in back rice, topped with flamed philadelphia, red bell pepper, tobiko, chilimajo, black sesame and eel-sauce

*Allergens: lactose, sesame, fish, egg, wheat*

### **83. FANTASY ROLL 125**

Tempura prawns and surimi inside. Salmon, tuna, halibut, avocado on the outside, topped with shrimpsaus, salmon roe, black sesame and scallions

*Allergens: egg, sesame, soya, fish, shellfish, wheat*

### **84. DISCO ROLL 125**

Tempura prawns and avocado inside.

Topped with spicy tuna, scallions, panko (crispy bread crumbs), tobiko (flying fish roe) and eel sauce.

*Allergens: egg, sesame, soya, fish, shellfish, wheat*

### **85. 911 FIRE ROLL *Recommended!* 125**

Tempura prawns and surimi inside. Topped with flamed salmon, scallions, fried garlic, eel sauce and shrimpsauce

*Allergens: fish, shellfish, sesame, soya, egg, wheat*

### **87. TACO ROLL 125,-**

Crispy chicken inside with avocado. Topped with salmon tartar with tobiko and crispy taco pieces

*Allergens: wheat, egg, fish, soya, sesame*

### **88. TOKYO SKYLINE ROLL 125**

Avocado, scampi and spicy sauce on inside topped with flamed scallops, eel-sauce, fried onion and roasted sesame.

*Allergens: shellfish, sesame, soya, egg, wheat*

# WINE CHART

## WHITE WINE:

**House "Soave" Ca'Rugate, Veneto, Italia**

**82/ 398**

*Fine fresh yellow-green fragrance with young fresh fruits. Fruity start, good acidity, good fruit. Dry and fresh*

**Riesling Montiggl, San Michelle Appiano, Tyskland**

**89/435**

*Krystallklar duft med intense aromaer av fersk frukt, stjernefrukt og tropiske bær. Tørr og elegant*

## RED WINE:

**Husets Appasimento Stefano Accordini**

**82/ 398**

*Venteto, Italia*

*Juicy bodied red wine on appasimento, sweetness full berries in aroma and taste*

**Valpolicella Classico Superiore Ripasso**

**450**

*Accordini, Vento, Italia*

*Juicy, fruity and fresh with delicate chilled fruit seasoned with light dried toner and some spices.*

## Rosé wine:

**Rosaura, Feudi di San Gregorio**

**425**

*Campania Italia*

*Light Pink. Delicately scented with little flowers and red berries.*

*Good acidity, lean and fruity.*

**Ch. d'Esclans Whispering Angel**

**448**

*Frankrike, Provence*

*Light Pink. Scent of juicy ripe berries such as raspberries and strawberries. Balsam.*

*Luscious mouth feel of sun-ripened berries, distinct minerals. Fresh*

## Sparkling

**Prosecco Di Valdobbiadene Brut, Ca'Bertaldo, Veneto, Italia**

**425**

*Juicy with green apples, tropical fruit.*

*Good to apertief and seafood.*

## - Dessert -

### **BLACK MOUNTAIN**

Black rice with banana and mango. Serves with warm coconut cream topped with sesame seeds and peanuts.

Allergens: peanuts, sesame

(Gluten-free, vegan)

95, -

### **MATCHA BANANAS**

Green fried bananas made of matcha tea. Served with vanilla ice cream and chocolate sauce.

Allergens: wheat, eggs, milk

95, -

### **SPICY CHOCOLATE FONDANT**

Warm chocolate cake with chili and liquid chocolate inside. ServeA with vanilla ice cream

Allergens: wheat, eggs, lactose

95, -



## S m a l l   &   T a s t y

### 01B VEGAN spring rolls                      65

Fried spring rolls with vegetables and sweet chili sauce  
Allergens: wheat, soya

### 02B VEGAN SUMMER ROLLS                      65

Fresh spring rolls with lettuce, tofu and rice noodles  
with peanut sauce  
Allergens: soya, peanuts, wheat

### 03B VEGAN BUNS                                      69

Steamed wheat buns with tofu, lettuce and  
hoisindressing  
Allergens: Wheat, soy

### 05. EDAMAME    55

Steamed soybeans sprinkled with sea salt.  
Allergens: soy

## N o o d l e   S o u p s

### 14B. Vegan Ramen                                      139

Fresh ramen noodles, tofu, scallions, shitake  
mushrooms, bean sprouts, nori and sesame miso soup  
Allergens: wheat, soy, sesame, peanuts

### 15B. Spicy Vegan Ramen                              139

Fresh ramen noodles, tofu, scallions, shitake  
mushrooms, bean sprouts, bamboo shoots, pak choi in  
spicy dobanjiang soup.  
Allergens: wheat, soy, sesame, peanuts

## N o o d l e   S a l a d

### 31B. Vegan Bun Cha Gio                              129

Vermicelli rice noodles with spring rolls, fresh lettuce,  
coriander, reminded, fried shallots and pickled carrots  
topped with roasted peanuts. Served with homemade  
soy sauce.  
Allergens: peanuts, wheat, soy  
Recommended beer: Saigon, Kirin

## N o o d l e   W o k

### 24B. Pad Thai Prik                                      129

Rice noodle sticks with tofu, bean sprouts and Chinese chives  
in chili sauce topped with cashew and lime.  
Allergens: nuts, soy

### 25B. Vegan Teriyaki Noodles                      139

Wheat Noodle woket with tofu, pak choi, peppers, red onions,  
broccoli in teriyaki sauce.  
Allergens: wheat, soy

### 26B. Korean Style Vegan Noodles              139

Fresh noodles with tofu, pak choi, brokkoili, red onions and  
peppers in spicy dobanjiangsaus topped with scallions and  
lime.  
Allergens: wheat, soy

### 33 Vegan Noodles                                      129

Tofu, carrots, celery, cabbage, onions and peppers topped  
with cilantro and peanuts. Serve with soy chili and lime sauce.  
Allergens: wheat, soy

### 45. Satay Vegan    139

Rice noodle sticks, tofu, carrot, peppers, zucchini, onions and  
cabbage stir fried with satay sauce with peanuts and lime on  
top.  
Allergens: peanuts, soy, wheat  
Recommended beer: Kirin, Chang

## **VEGAN RICE**

### **Vegan Korean Fried Rice 129**

Fried rice with tofu, carrots, scallions, leeks and bean sprouts in spicy sauce,  
Topped with kimchi and sesame.  
Allergens: soy, sesame, wheat

### **Vegan Teriyaki Wok 129**

Woket tofu and vegetables in Teriyaki sauce. Served with rice  
Allergens: soy, wheat

### **Vegan Satay Wok 129**

Stir fried tofu and vegetables in satay sauce. Topped with lime and peanuts.  
Serve with rice.  
Allergens: soy, peanuts, wheat

## **D E S S E R T**

### **BLACK MOUNTAIN**

Black rice with banana and mango. Serve with warm coconut cream topped with sesame seeds and  
peanuts.  
Allergens: peanuts, sesame  
95,-

## DRINKS

### ALCOHOLFRIDRINKS:

Cola/Cola Zero	42
Fanta/Sprite/Eplemost 0,33l	42
Water with bobles 0,33l	38
Lemonade with mint	55
<b>Cocomango</b>	<b>58</b>
Clausthaler, alcohol free beer	48
Asian Solbærtoddy <i>m/Ingefær, mint, lime</i>	42
Tee cup	30
Tee pot	50
Coffee cup	32
Vietnamese ice coffee	38

### BEER:

Kirin 0,5l, Japanese	89
Kirin 0,33l, Japanese	72
Asahi 0,33l, Japanese	72
Tsingtao 0,33l, Chinese	72
Singha 0,33l, Thai	72
Tiger 0,33l, Singapore	72
Chang 0,33l, Thai	72
Saigon 0,33l, Vietnamese	72
Hite 0,33l, Korean	72
Crabbie's Gingerbeer 0,33l	89
Yona Yona Ale, 035l Japanese	89
Siuyoubi No Neko 0,33l Japanese	89

### COCKTAILS:

<b>Spicy Jade</b>	<b>108</b>
Chili, mango, Himalaya salt, sweet, sour and gin	

All of the wines contains sulphites.  
All of the beers contains barley malt and/  
or wheat/rice

### SAKE:

#### **Gekkeikan Haiku Sake**

**shot 30, - bottle 120ml 119, -**

Delicate, slightly dry with a light aroma reminiscent of orchard apples. Haiku can be enjoyed alone or with fish, poultry and vegetarian dishes. Enjoyed chilled or over ice.

#### **Takara Plum Wine**

**Shot 40, - bottle 120ml 159, -**

Rich, sweet and aromatic plum wine suitable as aperitif. Plum flavor used for this product is based on "Ume", a special plum cultivated in Japan that has a pungent taste. It is made of premium white wine with natural plum flavor. Serve chilled or with ice.

#### **Shirak Gura Sake-Tokubetsu Junmai**

**shot 40, - bottle 120ml 159, -**

Medium dry, mild aroma, enjoy hot or cold. Suitable for salt and tasty food, miso and fried chicken.

#### **Sho Chiku Bai Antique**

**shot 49, - bottle 120ml 199, -**

Made of a superior quality of highly polished rice which produces an exceptionally smooth taste with an aroma that hints of fruit and flowers. Serve cold or room temperature. Perfect alone or with lightly spicy Food.

#### **Yokai Kome Shou**

**Shot 40,- bottle 120ml 159,-**

#### **Hakushu, Japanese Whisky 12y**

**Shot 4cl, 119,-**

**Utakata Spakrling Sake, 305ml 278,-**

**Namazake bottle 280ml 271,-**



VEGAN



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m e n u