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SOUTHEAST ASIA
WITH A LOCAL TWIST

xeast

SUSHI/SASHIMI

MAKIFUSION (4 pc.)
Crispy maki rolls with
UNAGI (G/F/SF/SO),
TUNA (G/F/SF/SO),
SALMON (G/F/SF/SO),
SCAMPI (G/SK/SF/SO),
VEGAN (G/SF/SO). kr 119

SASHIMI
PONZUSASHIMI OF SALMON,
UNAGI, SCAMPI (G/F/SK/SF/SO/SE)
(12 pc.) kr 189 (6 pc.) kr 98

URAMAKI (4 pc.)
MAKI PUNK (G/F/SO/SE/SF)
With tuna, spring onion,
fresh herbs, mango and chilimayo.
SALMON MAKI (F/SF/SO/SE)
With salmon, avocado, yuzupurée
and trout roe.
TEMPURA MAKI (G/SK/SO/F/SF)
With salmon and scampi, nori,
avocado, chilimayo and fresh herbs.
AVOCADO SALMON MAKI
(F/SF/SO/SE/M) With salmon, avocado,
mango, chili and cream cheese.
kr 124

NIGIRI (4 pc.)
SALMON (F/SF/SE),
SCAMPI (SK/SF/SE),
UNAGI (EEL) (G/F/SO/SF/SE).
kr 119

FUTOMAKI (4 pc.)
TEMPURA SCAMPI, SALMON, UNAGI,
(G/F/SF/SO/SE/SK) With cucumber.
VEGAN (SO/SE/SF)
With tofu and sweet potato.
kr 124

CHEF'S SUSHI COMBO (22 pc.)
(G/B/F/SO/SF/SK/SE)
Makifusion with salmon and unagi
(6 pc.), **Maki Punk with tuna** (4 pc.),
Tempura Maki with scampi and
salmon (4 pc.), **Nigiri with scampi**
and **salmon** (4 pc.), **Futomaki with**
tempura scampi, salmon, unagi
and **cucumber**. (4 pc.). kr 698

STARTERS

GRAVLAX (F/SF/SO)
Cold marinated salmon with spicy
lingonberry ponzu, trout roe, celery
root purée and shiso leaves. kr 164

CASH BAGS (SO/G/F/SK/SF/B)
Fried scampi filled dumplings with
carrot, cabbage and Thai basil.
Served with plum sauce. (2 pc.) kr 158

SPRING ROLLS (SO/G[wheat]/SF/F)
With vegetables, togarashi and plum
sauce. (2 pc.) kr 132

GRILLED COD (M/F/SF/SO)
With black rice, celery root purée,
ginger/yuzu sauce. kr 168

DUCK WRAP (G [hvete]/SF/SO/M)
Pancake with crispy fried duck,
fresh herbs and hoisin sauce. kr 158

CHICKEN SATAY (F/P/SF)
Marinated chicken skewers with
tamarind, curry, peanuts and salad.
kr 164

TASTE FOR 2 (G/F/SK/SF/SO)
Tempura Scampi Salad, Makifusion
and Cash Bags. (2 pc.) kr 398

WOKFLAMED EDAMAME (SO)
Vegan. kr 128

SALADS

DUCK SALAD (F/B/SO/SF)
Duck salad with lychee, grapefruit
and mango. kr 189

TEMPURA SCAMPI SALAD
(G/P/SK/SO/SF)
With mango, avocado, fresh herbs,
peanuts and chilimayo. kr 189

MAIN COURSE

CRISPY DUCK (G [wheat]/SOSF/L)
Crispy fried duck with fresh Thai
herbs, hoisin sauce and thin
pancakes. Signature dish. kr 359

KIMCHI-RIBS (G/SF/SO/E/B)
Tenderized pork ribs with egg
noodles, shiitake, wok-vegetables
and kimchi. kr 329

GRILLED LAMB CARRÉ (M/G/SO/SF)
With oyster mushroom, mashed
sweet potato, pak choi, Korean
sauce with lingonberry. kr 348

SALMON TERIYAKI (F/SO/SK/P/E)
With Thai chilisauce, asparagus,
oyster mushroom, nori rice cake.
kr 328

THAI BURGER (G [wheat]/SE/SF/SO/SU/M)
Beef with cheddar, Korean BBQ
sauce, wine caramelized onion
and fried banana coins. Vegetarian/
vegan options. kr 284

GREEN CHICKEN CURRY (F)
Green curry with chicken,
Thai aubergine, Thai basil and chili.
Vegetarian/vegan options. kr 298

PAD THAI (E/SO/P) (Gluten free)
Wok noodles with vegetables,
coriander and peanuts. Options
w/**chicken** or **scampi** (SK). kr 288.
Vegetarian/vegan with tofu kr 268.

SPICY MISO UDON SOUP (G/SF/SO)
Miso soup with udon noodles,
shiitake, oyster mushroom, shimeji
mushroom and pak choi. Vegan.
kr 189

DESSERT

WHITE CHOCOLATE MOUSSE (G/M)
Vanilla sponge with Thai basil
chocolate cream, coconut flakes
and passion fruit sorbet. kr 168

YUZU CHEESECAKE MOUSSE (G/M)
With raspberry purée
and lime sorbet. kr 158

SORBET Vegan. kr 96

CHEF'S TASTING

kr 748. Min. 4 persons

WOKFLAMED EDAMAME (SO)
Edamamebønner med togarashi.

MAKIFUSION SUSHI,
NIGIRI SUSHI, GRAVLAX
(Cold marinated salmon)
(G/B/F/SO/SF/SK/SE)

SPRING ROLLS (SO/G[wheat]/SF/F)
With vegetables, togarashi
and plum sauce.


CHICKEN SATAY (F/P/SF)
Marinated chicken skewers with
tamarind, curry, peanuts and salad.

KIMCHI-RIBS (G/SF/SO/E/B)
Tenderized pork ribs with egg
noodles, shiitake, wok-vegetables
and kimchi.

YUZU CHEESECAKE MOUSSE (G/M)
With raspberry purée
and lime sorbet.

SNACKS

Wasabi nuts (G) kr 58
Banana Coins with chilimayo kr 88

The background is a complex, abstract composition of overlapping geometric shapes and patterns. The color palette is dominated by warm oranges, yellows, and deep blacks. The patterns consist of fine, parallel lines that create a sense of depth and movement, resembling architectural details or woven textures. In the lower right quadrant, a hand is visible, holding a pen and appearing to be in the process of writing or drawing on a surface. The overall effect is one of dynamic energy and creative exploration.

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SUSHI/SASHIMI

MAKIFUSION (4 pc.)

Crispy maki rolls with

UNAGI (G/F/SF/SO),

TUNA (G/F/SF/SO),

SALMON (G/F/SF/SO),

SCAMPI (G/SK/SF/SO),

VEGAN (G/SF/SO). **kr 119**

SASHIMI

PONZUSASHIMI OF SALMON,

UNAGI, SCAMPI (G/F/SK/SF/SO/SE)

(12 pc.) **kr 189** (6 pc.) **kr 98**

STARTERS

GRAVLAX (F/SF/SO)

Cold marinated salmon with spicy lingonberry ponzu, trout roe, celery root purée and shiso leaves. **kr 164**

CASH BAGS (SO/G/F/SK/SF/B)

Fried scampi filled dumplings with carrot, cabbage and Thai basil.

Served with plum sauce. (2 pc.) **kr 158**

DUCK WRAP (G [hvetet]/SF/SO/M)

Pancake with crispy fried duck, fresh herbs and hoisin sauce. **kr 158**

CHICKEN SATAY (F/P/SF)

Marinated chicken skewers with tamarind, curry, peanuts and salad.

kr 164

GRILLED COD (M/F/SF/SO)

With black rice, celery root purée, ginger/yuzu sauce. **kr 168**

SPRING ROLLS (SO/G[wheat]/SF/F)

With vegetables, togarashi and plum sauce. (2 pc.) **kr 132**

WOKFLAMED EDAMAME (SO)

Vegan. **kr 128**

SALADS

DUCK SALAD (F/B/SO/SF)

Duck salad with lychee, grapefruit and mango. **kr 189**

TEMPURA SCAMPI SALAD

(G/P/SK/SO/SF)

With mango, avocado, fresh herbs, peanuts and chilimayo. **kr 189**

BOWLS

POKE BOWL (F/SO/SE)

With salmon, salad, mango, lychee, avocado, chili-umami sauce, rice and vegetables. **kr 194**

PORK BOWL (SO/SF/G/B)

With pork ribs, salad, kimchi, lychee, rice and sesame sauce. **kr 194**

SCAMP/SALMON BOWL (SF/SK/SO/F/P)

With salmon, scampi, lychee, salad, rice, Thai chili sauce and togarashi.

kr 194

DUCK BOWL (G/SO/SF/L)

With crispy duck, salad, lychee, rice, garlic and Korean BBQ sauce.

kr 194

CHICKEN BOWL (SO/SF/SE)

With marinated chicken, salad, lychee, rice, garlic and Korean BBQ sauce. **kr 194**

VEGGIE BOWL (G/SO/N/SF/P)

With tempura tofu, salad, lychee, rice, peanuts, nori and sesame sauce. Vegan. **kr 194**

MAIN COURSE

CRISPY DUCK (G [wheat]/SOSF/L)

Crispy fried duck with fresh Thai herbs, hoisin sauce and thin pancakes. Signature dish. **kr 359**

KIMCHI-RIBS (G/SF/SO/E/B)

Tenderized pork ribs with egg noodles, shiitake, wok-vegetables and kimchi. **kr 329**

SALMON TERIYAKI (F/SO/SK/P/E)

With Thai chilisauce, asparagus, oyster mushroom, nori rice cake. **kr 328**

THAI BURGER (G [wheat]/SE/SF/SO/SU/M)

Beef with cheddar, Korean BBQ sauce, wine caramelized onion and fried banana coins. Vegetarian/vegan options. **kr 284**

GREEN CHICKEN CURRY (F)

Green curry with chicken, Thai aubergine, Thai basil and chili. Vegetarian/vegan options. **kr 298**

PAD THAI (E/SO/P) (Gluten free)

Wok noodles with vegetables, coriander and peanuts. Options w/**chicken** or **scampi** (SK). **kr 288**. Vegetarian/vegan with tofu **kr 268**.

SPICY MISO UDON SOUP (G/SF/SO)

Miso soup with udon noodles, shiitake, oyster mushroom, shimeji mushroom and pak choi. Vegan.

kr 189

DESSERT

YUZU CHEESECAKE MOUSSE (G/M)

With raspberry purée and lime sorbet. **kr 158**

SORBET Vegan. **kr 96**

CHEF'S TASTING

kr 399. Min. 4 persons

MAKIFUSION SUSHI (G/F/SO/SF/SK/SE)

CHICKEN SATAY (F/P/SF)

Marinated chicken skewers with tamarind, curry, peanuts and salad.

KIMCHI-RIBS (G/SF/SO/E/B)

Tenderized pork ribs with egg noodles, shiitake, wok-vegetables and kimchi.

SNACKS

Wasabi nuts (G) **kr 58**

Banana Coins with chilimayo **kr 88**

ALLERGENS

Gluten (G), Milk (M), Egg (E), Soy (SO), Nuts (N), Peanut (P), Lupin (L), Celery (S), Mustard (SE), Sesame seed (SF), Sulphites (SU), Shellfish (SK), Fish (F), Mollusks (B)

Please tell us about any allergies and other needs in advance.

KITCH'N BAR
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