

BA3

SHARING MENU

This is our menu for groups from 7 people and up.

A vibrant selection of our favourites, served sharing style for a relaxed and social dining experience. Chef Rojas and his team blend Japanese techniques with bold South American flavours – made to impress and enjoy together.

We're happy to accommodate dietary needs with advance notice.

EDAMAME

Salty and spicy (SO)

SALMON TIRADITO

South American style salmon sashimi (6pcs) served with passion fruit and ponzu sauce, sesame, cress, trout caviar (SO, F, SE)

TUNA MAKI

Rolls topped with tuna tartar, filled with cucumber, avocado, spring onion and acevichada sauce (F, SO, SE).

SPICY SALMON MAKI

Rolls topped with salmon tartar, mango, avocado, trout caviar, aji amarillo sauce (F, SO, SE)

DIRTY GYOZA

Fried Japanese style dumplings filled with pico de gallo, cabbage and served in chili mayo, sesame and ponzu (SO, SE)

TONKATSU

200g of Japanese deep-fried pork cutlet, pointed cabbage and mayopon dressing (E, GH, SO)

STEAMED RICE

Rice topped with sesame seeds (SE)

MOCHI & FRUITS

Ice cream in cover of sweet rice flour, fresh fruits and guava sauce (GH, M, N)

1489 NOK

Includes our sharing menu with starters, mains and dessert, plus 4 glasses of wine.
(Menu without drinks 799 NOK per person)

ALLERGENS:

F - Fish, S - Shellfish, B - Molluscs, GH - Gluten wheat, SO - Soy, SE - Sesame seeds, SL - Cellery,
E - Egg, M - Milk Laktose, PE - Peanuts, N - Nuts, SN - Mustard, LU - Lupin, SU - Sulfitt