

**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