

# OMAKASE

MEANS TRUST

This is our full restaurant experience where you leave yourself in the hands of the chef.  
We recommend this at our highest. We promise you, it is tasty and **fun**.

## OMAKASE

**5-COURSE** 749

## OMAKASE

**7-COURSE** 995

\*We also have a 5-course and 7-course vegetarian Omakase

\*last order for omakase 20:30 - or ask your waiter.

## HOT SECTION

### Asian Seafood Bisque

Asian spicy soup with seafood and vegetables  
(SE, G, F)

120,00

### Anticucho Chicken

grilled chicken peruvian tea marinated, anticucho sauce  
(SO,SU,F)

180,00

### Scampi Tempura Bao

Scampi, with pickled cabbage and carrot, rocoto mayo, coriander.  
(SE,G,E,SU)

180,00

### Pork Steam Bao

Sous Vide Pork cheeks in hoisin sauce, pickled red cabbage, hoisin mayo, coriander, peanuts.  
(G,N,SU)

180,00

### Cheese Dumpling

Dumpling with goat cheese, cheese foam, hoisin and pepper mayonaise.  
(F,SO,SU)

190,00

### Grilled Entrecote

Grilled entrecote with yuka fries, vegetables and pepper sauce.  
Minimum 500g.  
(SL,SU)

(180 per 100g)

### Shitake Dumpling

Shiitake duxelle with quinua, bechamel with coconut and wakame.  
(G,L,SO)

169,00

### Tenderloin

Sous vide marinated tenderloin with sweet potato puree and tupinambo chips  
(F)

240,00

### Vegan Portobello Bao

Portobello, guacamole, pickled cabbage and carrot , vegan mayo  
(G,SU,)

180,00

### Allergies

(E): Eggs (L): Lactose (F): Fish (SE): Sesame  
(SE): Seafood (N): Nuts (LU): Lupin (SO): Soy  
(G): Gluten (SU):Sulfitt (SL): Cellery (S):Shellfish (SN): Mustard

We recommend 2-3  
dishes per guest

# FUN BITES

**Yuca fries with jalapeño mayo** 90,00  
(E)

**Edamame with kimchi sauce** 90,00  
(SO, F)

**Tempura Scampi (4pcs)** 160,00  
(SE, G, E, S LU, SN)

**Fried calamari with thai citrus mayo** 120,00  
(E, SE, F, G)

## COLD SECTION

## SUSHI

Roll 8pcs

**Exotic Salad** 140,00  
Clementine, rucola, black quinoa, asparagus, avocado and lemon matcha dressing  
(SO, F, SU)

**Truffle Salmon Tartar** 150,00  
Guacamole, salmon truffled, wakame, trout caviar, creamy sauce and chips  
(SO, F, SU, G)

**Tuna Tataki** 160,00  
Seared tuna, white melon, sweet wakame miso and sesame onion relish  
(SO, F, SU, E)

**Sake Tempura Roll.** 190,00  
Salmon, prawn tempura, house mayo and sweet potato chips  
(F, SE, SO, G)

**Green Vibes Roll** 150,00  
Shitake and portobello mix, avocado, green leaves sauce, tartufata and chips.  
(SO, SU)

**Hot Habana Roll** 180,00  
Tuna tartare, pineapple, sweet soy sauce, spicy tunaka sauce and spring onion.  
(GH, SO, SE, F, SU)

**Summer Samba Roll** 160,00  
Shiso guacamole, pineapple, asparagus and lemongrass mango salsa.  
(SO, SU)

**Hamachi Apple Roll** 190,00  
Hamachi-apple mix, lime sauce, shiso, cucumber and avocado.  
(F, SO, SU)

**Sushi Selection NOK 270,00**  
6 pieces of salmon, tuna and hamachi nigiri omakase  
(F, SO)

**Sashimi Selection NOK 290,00**  
9 pieces of salmon, tuna and hamachi sashimi with our signature sauces, caviar and Sakrua cress.  
(SO, SU, F)

**Omakase selection NOK 440,00**  
12 pieces of chef choice for one person (this selection include maki, nigiri and sashimi)

# DESSERTS

THERE IS  
ALWAYS ROOM  
FOR DESSERT

## Passion Fruit Cheesecake

Passion cheesecake with mango sauce.  
(L, E)

99,00

## Catalan Cream

Catalan cream foam cocktail with blueberry sauce  
(E, L, SU)

120,00

Oh! It's fun  
O'clock

# FUN BRUNCH

Enjoy Saturdays once a month at our  
FUN BRUNCH with fun bites, fun cocktails  
and dj's! Don't miss it!  
12:00 to 17:00.

Book your Table and lets have fun.

\*a fun experience for 499



# FUN HOURS

Bring your coworkers and friends, we will  
bring you FUN after work.

You don't wanna miss out on our rotating  
deals every week.

Tuesdays to Fridays

16:30 - 19:00.

\*the price varies between 199 to 299

follow us  
on instagram!  
@FUNKITCHEN\_OSLO