



AsBISTRO

STARTERS / SMALL PLATE

BAO BUNS WITH PULLED PORK KR. 195
2 pcs. fluffy steamed bao filled with slow-braised pork neck, pickled vegetables, hoisin mayo, and fresh coriander.
#Wheat, Soy, Egg

TATAKI DUCK BREAST KR. 215
Juicy duck breast served with sweet and tangy pomegranate seeds and aromatic ponzu. *#Soy, Sesam*

SALMON SASHIMI WITH PONZU SAUCE KR. 165
#Sesame, Fish, Soy

POMMES FRITES  KR. 70
served with aioli
#Egg, traces of wheat flour

SWEET POTATO FRIES  KR. 80
served with chili mayo
#Egg, traces of wheat flour

FRIED SCAMPI KR. 125
Crispy fried scampi with a tropical spicy fusion sauce
#Wheat Flour, Shellfish, Egg

GARLIC FRIED SHRIMPS WITH LIME KR. 165
Topped with herb oil and coriander
#Shellfish

FLAMBEED NIGIRI (6PCS) KR. 160
Flamed salmon nigiri with truffle-teriyaki sauce and spring onions
#Sesame, Fish, Soy

CRISPY WINGS KR. 135
Perfectly fried to golden crispness, served with a tangy sweet and sour sauce
#Wheat flour, Soy, Egg

SPRING ROLLS KR. 135
2 pcs. homemade spring rolls with chicken, served with sweet chili sauce & mango salad
#Wheat flour, Soy

VEGGIE SPRING ROLLS  KR. 135
2 pcs. homemade vegetarian spring rolls. Served with sweet chili sauce & mango salad
#Wheat Flour, Soy

SMALL CREAMY FISH SOUP KR. 195
Lightly creamy soup with cod/halibut, salmon, mussels, and vegetables. Served with sourdough bread and aioli.
#Milk (lactose-free), shellfish, celery, egg, mustard

KIDS' FAVORITES

FISH BALLS WITH SUNSHINE SAUCE KR. 135
Homemade fish balls on skewers, served with sweet potato fries and mild orange sauce.
#Wheat, Fish, Egg

FISH & CHIPS KR. 135
#Fish, Wheat flour, Milk, Egg

CHICKEN WINGS & CHIPS KR. 135
#Wheat flour, Milk

SALMON BITES KR. 145
6 pieces of salmon nigiri plate
#Fish, Soy



AsBISTRO

SEASONAL FAVORITES

AUTUMN SUN HALIBUT KR. 379

Pan-seared halibut fillet with creamy pumpkin purée, browned butter sauce with lemon and capers, served with autumn mushrooms.

#Fish, Milk

LAMB RACK WITH RED WINE SAUCE KR. 495

Juicy rack of lamb served with oven-roasted potatoes, herb-baked root vegetables, garlic, and a rich red wine sauce.

#Milk, Sulfites

SIZZLING BEEF WOK KR. 299

Juicy beef wok with fresh, crispy vegetables. Served on a sizzling cast iron plate.

#Mollusks, Sesame

SIZZLING TOFU (vegetarian) KR. 269

Can be chosen instead of the beef wok.

#soy, sesame

BISTRO CLASSICS

GRILLED TENDERLOIN 200G KR. 445

Norwegian young beef tenderloin, grilled, homemade mashed potatoes on a plank, béarnaise sauce, garlic-fried vegetables

#Milk, Egg

ENTRECÔTE 200 G KR. 399

Norwegian young beef entrecôte, crispy small potatoes, mixed salad, cherry tomatoes with red béarnaise sauce

#Milk, Egg

KARAAGE KR. 299

Korean-style fried chicken thigh. Rice, chili mayo, truffle teriyaki, kimchi, pickled red cabbage

#Egg, Wheat flour, Soy, Sesame

CREAMY FISH SOUP KR. 279

Lightly creamy soup with cod/halibut, salmon, green mussels and vegetables.

Served with sourdough bread and aioli.

#Milk (lactose-free), Shellfish, Celery, Egg, Mustard.

Bread contains wheat. Ask for gluten-free bread if needed.

COCONUT CURRY WITH SCAMPI KR. 289

Scampi in rich panang curry with coconut milk, seasonal vegetables, and fresh basil. Topped with crushed peanuts and served with rice.

#Mollusks, Shellfish, Peanuts

DESSERT

PAVLOVA WITH LEMON CREAM KR. 125

AND BERRIES *#Egg, Milk*

CHOCOLATE PIE WITH TRUFFLE CREAM KR. 160

Peanut sauce, strawberry coulis, vanilla ice cream, berries

#Milk, Heat flour, Sesame, Egg, Peanuts

BANANA WRAPS WITH COCONUT CREAM KR. 140

Crispy fried wraps with delicious coconut filling, caramel sauce, vanilla ice cream & toasted nut mix.

#Wheat flour, Milk, Egg, Nuts and Peanuts

SORBET WITH FRESH BERRIES 🌿 KR. 135

Choose between mango or strawberry

#No Allergens

VANILLA ICE CREAM KR. 125

WITH STRAWBERRY SAUCE

#Milk, Egg

PASSION FRUIT MOUSSE KR. 115

Light dessert with exotic flavors

#Milk

DESSERT TAPAS FOR TWO KR. 199

Chocolate pie, vanilla ice cream, strawberry sorbet, berries and passion fruit mousse

#Egg, Milk, Peanuts, Wheat flour



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COMBINATION MENU

COMBO MENU NIGIRI PLATE kr. 179
8 pieces assorted nigiri *#Fish, Sesame, Soy*

FUJI (14 Pieces) kr. 199
8 pieces tempura maki and 6 salmon nigiri
#Wheat, Shellfish, Fish, Sesame, Soy

COMBO (22 pieces) kr. 349
8 pieces assorted nigiri, 8 pieces tempura maki,
6 pieces sashimi *#Wheat, Shellfish, Fish, Molluscs, Egg, Sesame, Soy*

SUSHI LOVE SHARING FOR 2 (32 pcs) kr. 559
Perfect for two who love sushi!
A delicious mix of:
10 pieces assorted nigiri, Classic California maki,
Scampi Boom maki, and 8 pieces fresh sashimi
#Wheat, Shellfish, Fish, Molluscs, Egg, Sesame, Soy
✦ Want something extra special?
Add a carafe of our selected Japanese sake for
only kr. 125.
Elegant, chilled, and perfect with sushi.

SUMO (60 Pieces) kr. 995
Our signature combo is now even better!
SUMO is upgraded with more exclusive pieces,
and contains a carefully composed mix of sashimi,
nigiri, special maki, and delicate flavor explosions
chosen by our sushi chefs.
All made with the freshest seasonal ingredients -
perfect for 3-4 people. *#Wheat, Shellfish, Fish, Molluscs, Milk, Egg, Sesame, Soy, Peanuts*

MAKI (8 Pieces)

SAKURA MAKI kr. 129
Salmon and avocado *#Fish, Soy*

TEMPURA SCAMPI kr. 139
Fried scampi, avocado
#Wheat, Shellfish, Sesame, Soy

CLASSIC CALIFORNIA kr. 139
Crab sticks, cucumber, avocado. Topped
with tobiko roe. *#Milk, Egg, Fish, Soy*

DIRTY MANGO kr. 175
Fried scampi, avocado. Topped with
flamed salmon, chili mayo, truffle teriyaki sauce,
mango salsa, mango sauce, tobiko roe
#Wheat, Milk, Egg, Fish, Shellfish, Sesame, Soy

FIRE & ICE MAKI KR. 185
Creamy crab and fried shrimp with
avocado. Topped with salmon and
a hint of chili and spring onion.
#Wheat, Milk, Egg, Fish, Shellfish, Sesame, Soy

POPCORN SHRIMP kr. 179
Crab sticks, daikon kimchi, avocado, sriracha.
Topped with popcorn shrimp, chili mayo, truffle
teriyaki sauce, tobiko roe, nori chips
#Wheat, Egg, Fish, Shellfish, Soy

WILD DRAGON kr. 185
Fried scampi, chili mayo, cucumber, avocado.
Topped with salmon, tobiko roe, chili mayo,
truffle teriyaki sauce, and sesame
#Wheat, Egg, Shellfish, Fish, Sesame, Soy

TOKYO kr. 175
Cooked scampi, avocado, and sriracha.
Topped with flamed scallops, sesame,
chili mayo, truffle teriyaki sauce, and coriander
#Shellfish, Sesame, Molluscs, Egg, Soy

FLAMBÉD SALMON kr. 175
Fried scampi, chili mayo, and cucumber.
Topped with flamed salmon, wasabi mayo,
truffle teriyaki sauce, spring onion, and sesame
#Wheat, Shellfish, Fish, Egg, Sesame, Soy

SCAMPI RINGO kr. 175
Fried scampi, cream cheese, and apple.
Topped with strawberries, chili mayo,
peanuts and spicy mango sauce
#Wheat, Milk, Egg, Shellfish, Sesame, Peanuts, Soy

AVOCADO ROYAL kr. 175
Fried scampi and cucumber. Topped with avocado,
chili mayo, sesame, tobiko roe, and truffle teriyaki
#Wheat, Shellfish, Egg, Sesame, Soy



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FUTO MAKI (6 Pieces)

TEMPURA FUTO kr. 145

Fried scampi, avocado, cucumber, chili mayo
#Wheat, Egg, Shellfish, Sesame, Soy

LION MAKI kr. 155

Fried scampi, crispy sweet potato, cucumber, tobiko roe, truffle teriyaki sauce, chili mayo.
#Wheat, Egg, Shellfish, Sesame, Soy

HAVETS FUTO kr. 155

Fried scampi, salmon, crab stick, avocado. Topped with tobiko roe
#Wheat, Egg, Shellfish, Sesame, Soy

FRIED MAKI

HOT PHILLY (8 pieces) kr. 149

Fried uramaki with salmon, cream cheese. Topped with spring onion and truffle teriyaki
#Wheat, Milk, Fish, Sesame, Soy

SPICY MAKI (8 pieces) kr. 169

Crab sticks, salmon, cucumber, sriracha. Topped with chili mayo, tobiko roe, truffle teriyaki sauce
#Wheat, Milk, Egg, Fish, Soy

VOLCANO (6 pieces) kr. 199

Fully fried futo maki roll with salmon, jalapeno, cream cheese, and cucumber. Topped with tuna/salmon tartar, truffle teriyaki sauce, chili mayo, crispy sweet potato, tobiko roe, and spring onion.
#Wheat, Milk, Egg, Fish, Soy

SCAMPI BOOM (6 pieces) kr. 159

Fully fried futo maki roll with fried scampi and avocado. Topped with chili mayo, truffle teriyaki sauce, and sesame seeds
#Wheat, Egg, Soy, Sesame

CRISPY CALIFORNIA (8 pieces) kr. 159

Crab sticks, avocado, tobiko roe. Topped with chili mayo, truffle teriyaki sauce, spring onion, and tobiko roe
#Wheat, Egg, Fish, Soy

BISTRO VEGGIES

SPICY SHIITAKES (8 pieces) 🌱 kr. 125

Shiitake mushrooms, cucumber, avocado, crispy sweet potato. Topped with vegan chili mayo, wasabi nuts, and truffle sauce.
#Wheat, Soy, Sesame, Nuts

VEGGIE MAKI (8 pieces) 🌱 kr. 109

Avocado, cucumber, mango
#Sesame, Soy

CRISPY MANGO VEGGIE (8 pcs) 🌱 kr. 149

Fully fried maki roll with avocado. Topped with mango salsa and truffle teriyaki sauce.
#Wheat, Soy, Sesame

HOT VEGGIE (8 pieces) 🌱 kr. 159

Fully fried maki roll with tofu, avocado, cucumber, and cream cheese. Topped with vegan mayo, sriracha, nori chips, truffle teriyaki
#Wheat, Milk, Soy

INARI MAKI (8 pieces) 🌱 kr. 125

Kimchi, avocado, cucumber. Topped with inari tofu, vegan chili mayo, sriracha, nori chips, truffle sauce.
#Soy, Sesame

VEGGIE DRAGON (8 pieces) 🌱 kr. 149

Fried broccolini, cucumber. Topped with avocado, vegan chili mayo, truffle teriyaki sauce, and sesame
#Wheat, Sesame, Soy

VEGGIE NIGIRI PLATE (6 pieces) 🌱 kr. 95

2 avocado nigiri, 2 cucumber nigiri, 2 inari nigiri
#Soy, Sesame