

AasBistro

À LA CARTE

Our full menu



As BISTRO

STARTERS / SMALL PLATE

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. 75

served with aioli

#Egg, traces of wheat flour

SWEET POTATO FRIES KR. 85

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

BAO BUNS KR. 215

Choice of:

- Crispy, juicy chicken

- Pulled pork

- Fried tofu 

2 pcs. steamed buns with kimchi, pickled vegetables, spicy hoisin mayo and fresh coriander.

#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

GRILLED SAUSAGES KR. 115

2 grilled sausages served with fries

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



As BISTRO

SEASONAL FAVORITES

SKREI WITH CHORIZO & POMEGRANATE KR. 395
Pan-seared skrei (seasonal Arctic cod) served with creamy mashed potatoes, crispy bacon & chorizo, and fresh pomegranate
#Fish, Milk, Sulfites

RED WINE GLAZED DUCK BREAST KR. 395
Tender butter-seared duck breast served with silky mashed potatoes, flavorful root vegetables, and a rich red wine sauce
#Milk

CRISPY CHICKEN IN PINEAPPLE DREAM KR. 299
Crispy fried chicken tossed in a sweet and tangy pineapple sauce with a hint of ginger. Served with rice and topped with spring onions and sesame seeds
#Gluten, Egg, Sesame

COCONUT CURRY WITH SCAMPI KR. 295
Scampi in rich panang curry with coconut milk, seasonal vegetables, and fresh basil. Topped with crushed peanuts and served with rice.
#Mollusks, Shellfish, Peanuts

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. 279
Can be chosen instead of the beef wok.
#Soy, Sesame

BISTRO CLASSICS

GRILLED TENDERLOIN 200G
Norwegian young beef tenderloin, grilled, homemade mashed potatoes on a plank, béarnaise sauce, garlic-fried vegetables
#Milk, Egg

ENTRECÔTE 200 G
Norwegian young beef entrecôte, crispy small potatoes, mixed salad, cherry tomatoes with red béarnaise sauce
#Milk, Egg

KARAAGE
Korean-style fried chicken thigh. Rice, chili mayo, truffle teriyaki, kimchi, pickled red cabbage
#Egg, Wheat flour, Soy, Sesame


CREAMY FISH SOUP
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.

DESSERT

PAVLOVA WITH LEMON CREAM AND BERRIES *#Egg, Milk* KR. 125

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 WITH STRAWBERRY SAUCE KR. 125
#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



AsBISTRO

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



As BISTRO

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

AasBistro

3-COURSE MENU

675 KR per person

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3-COURSE MENU

Price: 675 KR per person

Starter – Choose one

SALMON SASHIMI

Delicate salmon sashimi served with fresh ponzu sauce and a hint of citrus

#Sesame, fish, soy

FRIED SCAMPI

Crispy fried scampi with a vibrant tropical spicy fusion sauce

#Wheat, shellfish, egg

Main Course – Choose one

ENTRECÔTE

Juicy grilled Norwegian entrecôte (young beef), served with fries, mixed salad, cherry tomatoes, and béarnaise sauce *#Egg*

SKREI WITH CHORIZO & POMEGRANATE

Pan-seared skrei (seasonal Arctic cod) served with creamy mashed potatoes, crispy bacon & chorizo, and fresh pomegranate

#Fish, milk, sulfites

RED WINE GLAZED DUCK BREAST

Tender butter-seared duck breast served with silky mashed potatoes, flavorful root vegetables, and a rich red wine sauce

#Milk

Dessert – Choose one

PAVLOVA WITH LEMON CREAM & BERRIES

#Egg, milk

PASSION FRUIT MOUSSE

Light and airy passion fruit mousse with a fresh tropical flavor

#Milk, wheat

AasBistro

AFTERWORK

Tuesday to Friday - 16:00 to 18:00

AFTERWORK — KR. 229

(TUESDAY TO FRIDAY: 16:00–18:00)

TUESDAY

Crispy Chicken in Pineapple Dream

Crispy fried chicken / vegetables / pineapple sauce / ginger / rice

#Wheat, egg, sesame

or

Bistro Sushi 16 pcs

8 tempura / 6 salmon nigiri / 2 salmon sashimi

#Wheat, shellfish, fish, sesame, soy

WEDNESDAY

Coconut Curry with Scampi

Scampi / panang curry / coconut milk / vegetables / basil / peanuts / rice

#Molluscs, shellfish, peanuts

or

Bistro Sushi 16 pcs

8 tempura / 6 salmon nigiri / 2 salmon sashimi

#Wheat, shellfish, fish, sesame, soy

THURSDAY

Creamy Fish Soup

Cod / halibut / salmon / mussels / vegetables

Served with bread and aioli

#Milk, shellfish, celery, egg, mustard

or

Bistro Sushi 16 pcs

8 tempura / 6 salmon nigiri / 2 salmon sashimi

#Wheat, shellfish, fish, sesame, soy

FRIDAY

Karaage

Korean-style fried chicken thigh / rice / chili mayo / truffle teriyaki / kimchi salad / pickled red cabbage

#Egg, wheat, soy, sesame

or

& Bistro Sushi 16 pcs

8 tempura / 6 salmon nigiri / 2 salmon sashimi

#Wheat, shellfish, fish, sesame, soya