

BA3

EXPERIENCE

Enjoy our complete culinary and beverage experience, from Japan to South America. All dishes served for sharing in the center of the table. Be sure to reserve space in the bar for a drink before and a table after your dinner for the full night experience.

EDAMAME

Salty and spicy (SO)

YELLOWTAIL TIRADITO

Yellowtail, yuzu ponzu, mango salsa, tobiko, unagi sauce, dikon and sakura gress, crispy quinoa and white sesame (F, SO, SE, SU)

SALMON TAKITOS

Salmon marinated tartar, jalapeño mayo, avocado cream and lime (F, SO, GH, SE)

CRISPY MAKI TUNA

Crispy rolls with tuna tartar, pineapple, avocado cream, unagi sauce, spring onion (F, GH, SO, SE, E, SU)

MUSHROOM GYOZAS

Japanese dumplings with shitake cream, portobello mushrooms, carrots, spring onion, pico de gallo, sesame and yuzu ponzu sauce (GH, SO, SE)

SHORT BEEF RIB

BA3 asian sauce, crispy red onion, garlic chips lime (GH, SO, N, SE)

COCONUT RICE

Jasmine rice, coconut milk, and pistachio (N)

MOCHI & FRUITS

Mochi (glutinous rice) filled with ice cream (M,N,SO)

Price 1399,- per person

Includes our wine pairing, 4 glasses of regional and village status wines from old and new world.

(Price for menu without wine pairing 759 NOK per person)

Add 200,- Prestige Wine Pairing per person

Our prestige wine pairing consists selected 4 glasses premium and village status wines from old and new world.

Let us know if there are any allergies in the group in advance.

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