

NOROBATA SMALL BITES TO SHARE

An exploration of Japanese and Peruvian flavors enriched with Nordic ingredients, crafted for sharing. Delicate techniques, umami-rich ingredients and refined contrasts define these signature Norobata creations.

Passion Shrimps 178

Crispy shrimp glazed in a passion fruit sauce, roasted peanuts, fresh chives, shichimi togarashi and delicate crispy phyllo strips.

Allergens: Crustaceans, Peanuts, Gluten, Sesame.

Tuna Ceviche 226

Tuna loin, Peruvian sweet corn, fresh avocado, Nikkei leche de tigre, amarillo chili, white onions and crispy nori.

Allergens: Fish, Soy, Sesame.

Panka Ebi 180

Tiger prawns flambéed with pisco and sake, served with a creamy leek and Peruvian panka chili sauce, topped with caviar, fresh chives and tempura crisps.

Allergens: Crustaceans, Dairy, Gluten, Sulphites.

Mo-Cho Taco 198

Slow-cooked beef glazed with a Nordic-Asian BBQ sauce, crispy onions, avocado-yuzu cream, pico de gallo and smoked chipotle mayonnaise.

Allergens: Egg, Soy, Gluten.

Tori Gyozas 168

Crispy chicken and vegetable gyozas served with fresh spring onions and an orange-sesame dipping sauce.

Allergens: Gluten, Sesame, Soy.

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Chicken Coriander 180

Asian herb-marinated chicken served with smoked kimchi with a hoisin and honey reduction, finished with fresh coriander and roasted sesame seeds.

Allergens: Soy, Sesame.

Halloumi Tamarind 162

Crispy halloumi bites served with tamarind reduction, Peruvian ají amarillo chilli and Norobata's signature smoked BBQ sauce.

Allergens: Dairy.

NIKKEI SALADS

Our Nikkei salads celebrate the harmony of Japanese techniques and Peruvian ingredients, finished with house-made dressings and bold flavors for a refreshing culinary experience.

Kiuri Salad 80

Fresh cucumber salad with smoked sesame, yuzu dressing, radish and togarashi.

Allergens: Sesame.

Kimchi Avocado 148

Mixed greens, fresh mint, coriander, grilled avocado, house-smoked kimchi, fresh cucumber and a light leche de tigre dressing.

Allergens: Soy.

Sesame Caesar 144

Crisp romaine lettuce, zucchini, Parmesan cheese, sesame dressing and Japanese seed croutons.

Allergens: Dairy, Gluten, Sesame, Egg.

NO-ROBATA FIRE

A collection of signature mains crafted over our iron grill, where Japanese technique, Nordic refinement and Peruvian flavors unite to create bold and memorable dishes.

Niku Burger 260

Smoky grilled burger served with bacon, double cheddar, pickled chili and BBQ mayonnaise. Choose between chimichurri fries or salad as a side.

Allergens: Gluten, Dairy.

NO-ROBATA FIRE

Flat Tomato Togarashi 210

Sourdough flatbread topped with mixed roasted tomatoes marinated with sesame, smoked olives, creamy Japanese coriander sauce and Mozzarella.

Allergens: Gluten, Sesame, Dairy.

Salmon Batayaki 328

Grilled salmon marinated in sake, honey and Nordic herbs, served with a soft miso and confit garlic butter sauce, yuzu, grilled asparagus and sesame potato purée.

Allergens: Fish, Dairy, Sesame, Soy.

Robata Antiku-Cho 244

Chicken fillet skewers marinated in Peruvian Nikkei anticucho sauce with Japanese flavours, grilled to a smoky, caramelised finish. Topped with toasted sesame seeds and fresh herbs, and served with roasted baby potatoes, Nordic chimichurri and a touch of ají amarillo cream.

Allergens: Sesame, Soy.

Pisco & Kirin Ribs 380

Eight-hour slow-cooked beef short ribs, marinated in Peruvian Pisco and Kirin beer, then grilled and glazed with Norobata's signature BBQ sauce infused with Nordic herbs and Japanese flavors. Served with Asian potato purée.

Allergens: Dairy, Soy, Sulphites.

Miso Truffle Entrecôte 462

250g Black Angus entrecôte glazed with miso balsamic teriyaki and white truffle oil. Served with crispy togarashi fries and a cherry tomato and red onion salad, finished with kimchi vinaigrette.

Allergens: Soy, Sesame.

Pasuta Nara 262

Spaghetti with Parmesan, Peruvian yellow chili and sesame cream, champignon and shiitake mushrooms, beef bacon and furikake. Finished with white truffle oil and fresh coriander. (Vegetarian option available)

Allergens: Gluten, Dairy, Sesame.

SWEDISH CLASSICS WITH A NOROBATA TWIST

Swedish Meatballs 240

Traditional veal meatballs served with creamy gravy, pickled cucumbers with togarashi, stirred lingonberries and potato purée.

Allergens: Dairy, Gluten, Egg.

Schnitzel 260

Pork schnitzel marinated with Japanese beer and Nordic herbs, served with red wine sauce, green beans, fresh parsley and potato purée.

Allergens: Gluten, Dairy, Egg, Sulphites.

DESSERTS

Chocolate Volcano 162

Warm chocolate fondant served with vanilla ice cream and mixed berry yuzu coulis, fresh mint.

Allergens: Dairy, Egg, Gluten.

Passion Fruit Cheesecake 153

Creamy pisco sour cheesecake with passion fruit reduction and lemon sponges.

Allergens: Dairy, Egg, Gluten.

Chef's Ice Cream of the Day 78

A daily-changing artisanal ice cream inspired by seasonal produce and Norobata's culinary creativity. Please ask our team for today's flavor and the Chef's recommendation.

Allergens: Dairy (additional allergens may vary according to the daily flavor).

CHILDREN'S MENU

Hamburger with Pommes Frites 120

Pasta Bolognese 105

Sausage with Pommes Frites 105

Swedish Meatballs with Potato Purée 115

FOR CHILDREN UP TO 12 YEARS OLD