

NOROBATA

AT GROW HOTEL

STARTERS

Nor-Ebi	halv 85 / hel 135
Smoked shrimps with a touch of cognac, served in a spicy leek sauce with Peruvian panka cream, chives, tempura flecks and ikura caviar.	
Hanoi	halv 85 / hel 135
Gyozas with duck confit, a shiitake mushroom mix, and caramelized onions in a Nikkei sauce, based on yellow chili and Parmesan cheese, with an aroma of lemongrass.	
Tori Karagee	155
Chicken marinated in sake, pisco and Peruvian herbs, deep-fried with a green curry orange-honey dressing, served with kimchi and mayo Nikkei.	
Calamares Avocado Cream	155
Fried calamares with asian aioli, cilantro and fried avocado with a touch of togarashi.	
Yuzu Halloumi	105
Deep-fried halloumi with yuzu-matcha chili, chimi-aioli and a honey dressing.	

MAIN COURSES

FROM THE GRILL

Entrecôte Balsamic Truffles	310
Entrecôte served with Asian potato purée, a mix of onions and wok mushrooms, and a reduction of balsamic truffle.	
Niku Wagyu	245
Grilled niku-wagyu burger with smoky flavors served with bacon, two cheeses, soft chili pickles and BBQ mayo. Choose between shichimi-togarashi fries or side salad.	
Ao-Tori	245
Grilled chicken filet burger with blue cheese and cheddar cheese, salad, sweet onions, a green curry orange-honey dressing, grilled avocado and smoky mayo. Served with shichimi-togarashi fries.	

EXTRAS

Togarashi French Fries	50
French fries seasoned with shichimi-togarashi, served with a sweet-and-sour smoky mayo.	
Kiuri Salad	65
Japanese cucumber served with abura sauce, aromas of sesame and smoked cheese.	
Asian Pita	50
Pita bread with a hint of sesame, served with miso-truffle butter.	

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MAIN COURSES

FRESH AND TRENDY

Tofu and Papaya Salad	200
Mixed salad greens with coconut cream and Asian curry, avocado, mint, basil, roasted cashews, and papaya in two ways.	
Salmon and Papaya Salad	200
Served with carrots, a mix of rutabaga, coconut cream, red curry, grilled salmon, avocado, mint, cashew nuts and papaya in two ways.	
Lettuce Wrap	190
Crispy duck with a mix of onions, shiitake and portobello sprouts on fresh lettuce, sesame seeds and an aroma of douchi black beans.	
Sake 2 Ajies	235
Salmon with marinated aji amarillo, mirasol and a miso- and sake reduction. Served with potatoes, a basil-togarashi thai crème, Japanese butter-fried asparagus and crispy rice.	
Nordic Confit	235
Duck confit in its own fat, slow-cooked for 8 hours with Nordic and Asian herbs. Served with mashed potatoes, onions, and shiitake mushrooms, complemented by orange honey and green curry, infused with batayaki butter aromas.	
The Salmon Ebi Sea	175
A soup with salmon and prawns featuring a lobster and tomato reduction, coriander aromas, ginger textures, and hints of lemon. The perfect choice in season.	
Tomato Udon Ebi	200
Udon spaghetti, wok-fried prawns, tomato reduction, garlic confit, hints of coriander, Japanese butter, mint aromas, and Parmesan textures.	

PASTA

Pasuta-Nara-Carbonara	200
Spaghetti with paprika, smoked mushrooms, premium bacon, Peruvian yellow chili in a white wine demi-glace, topped with parmesan, furikake, chives and white truffle oil.	
Sarusa Panka Ebi	200
Spaghetti in a seafood broth, with mushrooms and a panka pepper sauce, smoked shrimp, aromas of coriander, chives and parmesan.	

DESSERTS

Green Cacao	115
Bitter chocolate ice cream with pecan, sweet matcha liquor, chocolate shavings and dried strawberries.	
Mocha Chai	115
Espresso ice cream, whipped cream, hints of cardamom, cinnamon and star anise.	
Miso-Chia Brûlée	105
Coconut crème brûlée and sweet miso, with hints of mango and sake.	
Sake & Pisco Sour Cheesecake	135
Served with a lychee and mango reduction, sour meringue, chocolate shavings and freeze-dried raspberries.	
Norobata Sorbet	105
Available in mango, strawberry, passionfruit and lemon flavors.	