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A TASTE OF OHMA

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Served 3 p.m – 10 p.m
(Allergens is listed under each dish in the à la carte menu)

Asian food is perfect to share. This way of eating allows you to experience many different dishes and flavours. Sort of like when you eat tapas. Here you only need to choose what entrée you want to eat. Minimum 2 persons. Excellent for large and small groups.

HAMACHI

Sashimi | Cucumber | Salmon roe | Tosa sauce | Herbs | Coriander

SALTEN SALMON

Raw marinated | Jalapeñomayonnaise | Avocado | Salmon roe

LOBSTER«TACO»

Yuzu mayonnaise | Vegetables | Ponzo tapioka

GYOZA

Chicken | Scampi | Ponzusauce

BEEF MAKI

Marinated beef | Misomayo | Sherry pickled shimeji mushroom

CHICKEN SKEWER

Teriyaki | Curry sauce

ARTIC CHAR

Cauliflower | Asparagus beans | Nuoc mam sauce | Rice

or

CRISPY DUCK

Asian pancakes | Vegetables | Hoisin sauce

CHOCOLATE

Raspberry | Banana ice cream

KR. 685,- PER PERSON
kr 505,- sommeliers wine recommendations

SHARING DISHES

Served 3 p.m – 10 p.m

(Allergens is listed under each dish in the à la carte menu)

Asian food is perfect for sharing. A nice informal way to eat that allows you to experience many different dishes and flavours. Sort of like when you eat tapas.

Our dishes are well suited for such a meal.

EDAMAME (1a,6,7) Yuzu Salt	69,-
ASPARAGUS BEANS (1a,2,3,4,5,6,10,13) Tempura	79,-
LOBSTER«TACO» (1a,2,3,4,5,6,10,11,13) Yuzu mayonnaise Vegetables Ponzo tapioka	175,-
GYOZA (1a,2,4,5,6,7,10,12,13,15) Chicken Scampi Ponzusause	145,-
SALTEN SALMON (1a,4,5,6,12,13) Raw marinated Jalapeño mayonnaise Avocado Salmon roe	119,-
CHICKEN SKEWER (1a,2,3,4,5,6,10,12,13) Teriyaki Curry sauce	139,-
BUNS (1a,4,7,12,13) Pork Thai basilikum	139,-
FRIED CHICKEN (1a,2,3,4,5,6,9,10,12,13) Salad Asian vinaigrette Vegetables	139,-
HALIBUT NIGIRI (4,5,11,13) Pickled onion Truffle mayonnaise Fried garlic	89,-
HAMACHI (4,5,7,13) Sashimi Cucumber Salmon roe Tosa sauce Herbs Coriander	149,-
BEEF MAKI 4 PCS (1a,2,4,6,7) Marinated beef Misomayo Sherry pickled shimeji	119,-

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MAIN COURSES

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Served 3 p.m – 10 p.m
(Allergens is listed under each dish in the à la carte menu)

ARTIC CHAR (1a,6,7) Cauliflower Asparagus beans Nuoc mam saus Rice	295,-
CALF (1a,2,3,4,5,6,7,12,13) Pumpkin and curry cream Bok choy Asian sherry sauce Rice	295,-
CRISPY DUCK (1a,2,3,4,5,6,12,13) Asian pancakes Vegetables Hoisin sauce	335,-
PAD THAI (2,4,5,6,9,13) Scampi Egg Vegetables Peanuts Rice noodles Coriander	249,-
DRY FRIED BEEF STRIPS (1a,2,3,4,5,6,10,12,13) Vegetables Spinach Wine vinegar sauce Rice	298,-
KAM KON POT (1a,4,5,6,12,13) Scampi Chicken Beef Vegetables Chili- and black bean sauce Rice	298,-

SUSHI

Served 11 a.m – 10 p.m

OHMA RECOMMENDATIONS

LOBSTER MAKI 4 PCS (2,4,5,7,11,12,13) Lobster Ginger Chili mayonnaise Tobikko	139,-
SALTEN SALMON (1a,4,5,6,12,13) Raw marinated Jalapenôs mayonnaise Avocado Salmon roe	119,-
HAMACHI (4,5,7,13) Sashimi Cucumber Salmon roe Tosa sauce Herbs Coriander	149,-
HALIBUT NIGIRI (4,5,11,13) Ohma signature Pickled onion Truffle mayonnaise Fried garlic	89,-
BEEF MAKI 4 PCS (1a,5,6,7,11,12,13) Marinated beef Misomayo Sherry pickled shimeji mushroom	119,-

COMBINED MENU

Sushi and maki, 12 bites asstd.	195,-
Sushi, maki and sashimi, 16 bites asstd.	265,-
Sushi, maki and sashimi, 24 bites asstd.	375,-
Sashimi mix, 15 bites	279,-
Ohma Deluxe plate, 38 bites asstd.	625,-
Sushi Deluxe of the week, 18 bites asstd.	325,-
(Ask your waiter about allergens)	

NIGIRI OR SASHIMI

2 bites per ordre	3 bites per ordre
Salmon (Sake) (4,13)	65,-
Tuna (Maguro) (4,13)	84,-
Halibut (Ohyo) (4,13)	73,-
Hamachi (4,13)	73,-
Scallops (Hotategai) (2,13)	78,-
Scampi (2,13)	73,-

SUSHI

Served 11 a.m – 10 p.m

MAKI

6 BITES PER ORDRE

SPICY SAKURA (1A,2,3,4,5,6,11,12,13) Salmon Chili mayonnaise Avocado Spring onion Kimchi sauce Cucumber	139,-
SAKURA (4,7,12,13) Salmon Avocado Philadelphia cheese Cucumber	129,-
SPICY TEMPURA (1a,2,4,5,6,7,11,12,13) Fried scampi Avocado Chili mayonnaise Cucumber	145,-
SOFT SHELL CRAB (1a,2,4,5,6,7) Fried crab Chili mayonnaise Cucumber Pineapple Tobiko Spring onion	145,-
HALIBUT MAKI (4,5,11,12,13) Halibut Truffle mayonnaise Cucumber Pickled onion Fried garlic	139,-
ORANGE TEMPURA MAKI (1a,2,4,6,7,12,13) Fried scampi Avocado Cucumber Pineapple Philadelphia cheese Orange sauce	145,-
CRISPY SALMON TARTAR (1a,2,4,5,6,7,11,12,13) Salmon Cucumber Avocado Asparagus Curry mayonnaise Jalapeños	155,-
CRISPY CALIFORNIAN (1A,2,4,6,7,13) Fried maki with king crab Avocado Cucumber Philadelphia cheese Teriyaki sauce	169,-
VEGAN MAKI (6,12,13,14) Tofu Sundried tomato Cucumber Avocado	125,-
MAKI FOR THE SMALL ONES (4,13) Salmon and cucumber. A favorite among the kids! A minor portion and smaller pieces, making it easier for the kids to eat.	69,-

DESSERT

Served 3 p.m – 10 p.m

CHOCOLATE

Raspberry | Banana ice cream

(1a,5,6,7,8a,9,12,13)

149,-

PASSIONFRUIT

Sesame biscuit | Caramel Raspberry coulis | Mint

(1a,5,6,7,8a,12,13)

115,-

LEMON TART

Mint | Peanut | Salt caramel

Cardamom meringue | Ginger ice cream

(1a,5,7,9,13)

149,-

PETIT FOUR

Craig Alibone, 3 pieces

(Ask your waiter about allergens)

75,-

ALLERGENS

In the menu you'll see that some dishes are marked with a number. These numbers implies which allergens you'll find in the dishes. If you got any allergies, please check the numbers up against this list:

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|--------------|--------------------|----------------------------------|
| 1. Grain | 6. Soy | 11. Mustard |
| 1a. Wheat | 7. Milk | 12. Sesame |
| 2. Shellfish | 8. Nuts | 13. Sulphites and sulfur dioxide |
| 3. Molluscs | 8a. Traces of Nuts | 14. Lupine |
| 4. Fish | 9. Peanuts | |
| 5. Eggs | 10. Celery | |

*Several of our dishes, with different allergens, can be adjusted for your need.
Have you found anything that tempts, but contain ingredients you can not tolerate, talk to your waiter.
Along with the chefs, we will see if we can customize the dish to you and your intolerance.*