

G R O W

N

B

O

A

NOROBATA

AT GROW HOTEL

R

T

O

A

H O T E L

NOROBATA

AT GROW HOTEL

STARTERS

- Nor-Ebi** half 90 / full 145
Smoked shrimps with a touch of cognac, served in a spicy leek sauce with Peruvian panka cream, chives, tempura flecks and ikura caviar.
- Katana Beef** 170
Tenderloin beef sautéed with onions, smoked tomatoes, black olives, encased in flaky pastry and served with a zesty black pepper lemon sauce.
- Tori Karagee** 170
Chicken marinated in sake, pisco and Peruvian herbs, deep-fried with a green curry orange-honey dressing, served with kimchi and mayo Nikkei.
- Yuzu Halloumi** 120
Deep-fried halloumi with yuzu-matcha chili, chimi-aioli and a honey dressing.

MAIN COURSES

FROM THE GRILL

- Entrecôte Balsamic Truffles** 350
Entrecôte served with Asian potato purée, a mix of onions and wok mushrooms, and a reduction of balsamic truffle.
- Niku Burger** 260
Grilled burger with smoky flavors served with bacon, two cheeses, soft chili pickles and BBQ mayo. Choose between Chimichurri french fries or side salad.
- Ao-Tori** 230
Grilled chicken filet burger with blue cheese and cheddar cheese, salad, sweet onions, a green curry orange-honey dressing, grilled avocado and smoky mayo. Choose between Chimichurri french fries or side salad.
- Halloumi Burger** 210
Vegetarian burger with crispy halloumi, a creamy mushroom sauce, and tangy pickles. Choose between Chimichurri french fries or side salad.
- Batayaki Salmon** 280
Salmon marinated with Peruvian yellow chili in a miso base, served with crispy potatoes, Japanese butter, a sake reduction, and grilled asparagus.

NOROBATA

AT GROW HOTEL

MAIN COURSES

FRESH

Green Tori 185

Salad greens tossed with smoked grilled chicken, pasta, sweet corn, cucumbers, tomatoes, and a parmesan cream.

Tataki Coriander Salad 250

Fresh salad with soy-ginger marinated salmon on Japanese-style rice, served with crisp cucumbers dressed in an avocado-wasabi cream, and smoked vegetables dressed in a cold citrus soy cream.

Citrus Vegan 170

Smoked cauliflower, fresh tomatoes, diced cucumbers, and citrus cream with ceviche aromas, on fresh lettuce served with crispy corn.

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 235

Spaghetti in a seafood broth, with mushrooms and a panka pepper sauce, smoked shrimp, aromas of coriander, chives and parmesan.

MAINS

Katsu Chicken 200

A classic Japanese-style breaded chicken cutlet, garnished with a Nordic twist of toasted sesame seeds and grilled lemon. Served alongside a mixed salad with local pickles and Japanese aioli.

Takosu-Teri 170

Teriyaki - chicken tacos with peppers, red onions, cilantro, fresh corn, and a BBQ Asian taco sauce.

EXTRAS

Chimichurri French Fries 60

French fries seasoned with shichimi-togarashi, served with a sweet-and-sour smoky mayo.

Mixed Salad 65

Crisp lettuce, tomatoes and cucumbers, accented with tangy pickles and drizzled with sesame oil for a subtle nutty flavor.

Bread Basket 60