

BUBBLES & COCKTAILS

CAVA	125:-	CHAMPAGNE	175:-
SHOSHU SOUR	145:-	KUNG FRUTTI	145:-
REBELLION G&T	145:-	UMESHU TONIC	145:-

SNACKS & BITES

REBEL OYSTER	35:-
FRIED EDAMAME with gochuyang butter	65:-
POPCORN SHRIMPS	125:-
GRILLED PADRONES Tosa bonitoflakes	75:-
REBEL NACHOS CEVICHE Gyoza seabass lime chili jalapeno mango	169:-
PORK BAO BUN Cucumber coriander red onion gochuyang	89:-

OMAKASE EXPERIENCE

7 course bonanza! 695:-
drink package 495:-

SET SUSHI MENU

An all sushi introduction to the Rebellion style
495:-

NIGIRI

35:- / pcs

SOY BUTTERED SCALLOP	BLACK GARLIC SALMON
BEARNAISE TUNA	36 H. BEEF
BROWN BUTTER LANGUSTINE	

SASHIMI

155:-

SALMON | TUNA | 36h. BEEF

YAKI ONIGIRI

32:-

EBI LEMON CRUNCHY TUNA YUZU SALMON
TRY EM'ALL 85:-

URAMAKI ROLLS

4 pcs 95:- / 8 pcs 185:-

DIRU SALMON

AVOCADO | DILL | CREAM | RED ONION | SOY | SOBA

CHILI TUNA AKAMI

CHILI | PINEAPPLE | GOCHUJANG | SAVOY CABBAGE

SURF N' TURF

SHRIMP | YUZU | TRUFFLE | ZUKE | BEEF | LEEKS

CRUNCHY SHRIMP TEMPURA

SHRIMP | RED ONION | SPICY MAYO

DESSERTS & DESSERT DRINKS

CHOCOLATE 95:-

Chocolate mousse | sugar coated nuts | pineapple

COCO-NUTS 95:-

Coconut sorbet | sugar coated nuts | soy caramel sauce

HAND MADE PRALINES 35:-

HANA HATO OAK KIJOSHU	95:- / glass
KIUCHI, SPARKLING UMESHU	95:- / glass
HOMARE STRAWBERRY NIGORI	95:- / glass

THE YAKI

this is a Rebellious approach to the traditional Japanese grill
Choose your protein
then add 1 x sauce & 1 x side

CHICKEN 185:- Deep fried chicken	PORK 295:- Grilled shoulder "pluma"
LAMB 325:- Grilled top side	BEEF 315:- 220 gr. grilled sirloin

SIDES

45:-

GRILLED PADRONE YUZU COLESLAW	SPICY PORTABELLO KIMCHEE PICKLES
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SAUCES & DIPS

25:-

TRUFFEL WASABI GOCHUJANG BUTTER YUZU VINAIGRETTE	BROWN BUTTER TOSA YUZU TRUFFLE MAYO SPICY MAYO
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RICE - SOBA NOODLES - FRENCH FRIES
+ 55:-

TOMAHAWK

1250 gr. - 1500 gr.

Prime beef entrecôte

prepared and served on the bone

Miso dressing | truffle wasabi sauce | gochuyang butter

995:- / 1250:-

KIKISAKE SET

A great way to taste a variety of sake!
or please ask the staff for the full sake & Japanese liquor list
475:-

NON ALCOHOLIC BEVERAGE

KADO, upcycled avocado, ginger & lemon / Sunset thé	55:-
POMOLOGIC HOPPLE, craft cider with apple & hops	55:-
KIMINO, Japanese craft soda, UME or YUZU	55:-
HITACHINO NEST BEER, non ale	69:-
WATER, sparkling or still	30:-

JAPANESE IMPORTED BEER

HITACHINO NEST BEER, RED RICE ALE 33 cl.	135:-
HITACHINO NEST BEER, WHITE ALE 33 cl.	135:-

DRAFT BEER

NEVER MIND THE BITTER, HYLLIE 40cl	115:-
LIBERATION LAGER; RICE BEER 40cl.	105:-
HYLLIPAN IPA - WEST COAST IPA 40cl.	115:-

SPARKLING & CHAMPAGNE

RIGOL CAVA, BRUT, SPAIN	125:- / 725:-
QUENARDEL & FILS, RÉSEVE, CHAMPAGNE	175:- / 1225:-
DEUTZ AMOUR DE DUETZ 2010 CHAMPAGNE	4595:-

WHITE & ROSÉ WINE

ACQUERELLO BIANCO, CHARDONNAY, ITALY	125:- / 560:-
CORTESE - BAROLI, PIEMONTE, ITALY	135:- / 620:-
DOM. JOSMEYER, FLEUR DE LOTUS, FRANCE	895:-
GAJA VISTAMARE, ITALY	2025:-
DOMINI VENETI, ROSÉ, FRANCE	125:- / 550:-

RED WINE

BOLLO STORIES, SANGIOVESE, ITALY	125:- / 550:-
THE BUTCHER - PINOT NOIR, AUSTRIA	135:- / 625:-
MONTERUSTICO BAROLO, ITALY	895:-
RABBLE, CABERNET SAUVIGNON, USA	1250:-
PAUL LATO SUERTE SOLOMON HILLS, PINOT NOIR, USA	1995:-
PAUL LATO CINEMATIQUE LARNER, SYRAH, USA	2250:-

Allergisk? Fråga din servitör om innehållet i maten, maten kan innehålla allergener och / eller ingredienser som inte finns angivna i menyn