



[**SUSHI, RAW & FUN STUFF**]

Taco 1.990 kr

Túnfisk taco með avókadó, tobiko & trufflumayo

Tataki 2.390 kr

Nautalund í ponzu með hvítlaukscrispi & sýrðum lauk

Gunkan 1.790 kr 4 bitar

Surimi krabba sushi rúlla með gúrku & masago

Hot Maguro 1.990 kr 4 bitar

Túnfisk sushi rúlla með stökkri rækju & jalapeno mayo

Volcano 2.490 kr 6 bitar

Djúpsteikt sushi rúlla með ebi rækju & spicy mayo

Tuna Roulette 1.990 kr 4 bitar

Prófaðu með vinum. Einn biti er með Blair's Ultra Death sauce. Fórnarlambið fær sake skot

Túnfisktartar sushi rúlla með avókadó & gúrku

Rock & Roll 2.190 kr 4 bitar

Humar tempura sushi rúlla með avókadó og chili hrískökum

[**SOMETHING CRUNCHY**]

Calamari 1.790 kr

Smokkfiskur í svörtum pipar með jalapeno dippi

Chopsticks 1.790 kr

Andarchopsticks með trufflu ponzu

Tempura 2.590 kr

Humar tempura með sýrðum engifer & sriracha mayo

Spring Roll Is Right Around The Corner 1.890 kr

Tígrisrækju vorrúlla með plómusósu

Wagyu Dumplings 2.590 kr 4 bitar

Dumplings úr japönsku bjóröldu nautakjöti

Shojin Dumplings (Ve) 1.790 kr 4 bitar

Grænmetis dumplings með aji amarillo

“JFC“ Japanese Fried Chicken 1.980 kr

Stökkur kjúklingur með chipotle BBQ & gráðastasósu

UM OKKUR

Allir réttir á Public House eru smáréttir með japönsku ívafi sem eru gerðir til að deila. Réttirnir koma á borðið þegar þeir eru tilbúnir en ekki í neinni sérstakri röð.

OMAKASE

Leyfðu okkur að koma ykkur á óvart. 8 rétta óvissuferð til að deila fyrir allt borðið ásamt Osusume fordrykknum okkar. **8.990 kr. á mann**

BEST OF PUBLIC HOUSE

Vinsælustu réttir Public House í einum matseðli

Osusume fordrykkur með Tanqueray, yuzu & grænu te

Beikonvafðar döðlur með chilisultu & geitaosti

Andar chopsticks með trufflu ponzu

Grilluð nautalund með chimichurri

Súkkulaði fudge með grænu te og mjólkurís

7.990 kr



GRILL & CO

Alice in Wonderland (V) 1.690 kr
Klístrað eggaldin með blómkáli & sveppum í miso

Cod Miso 1.890 kr

Bakaður þorskur í engifer misó með gúrku

Sliders 1.990 kr 2 stk

Smáborgarar í gufusoðnu brauði með reyktum sýrðum rjóma, reyktum cheddar, Chipotle BBQ & romaine

Notorious P.I.G 1.890 kr 2 stk

Grísasiða í gufusoðnu brauði með hnetu soya & pickles

Lollipop 2.490 kr

Lamba “lollipop” með spicy miso & hrísgrjónakexi

Smoke & A Pancake 2.190 kr

Andarlæri í pönnuköku með avókadó & engifer hollandaise

Duck U 2 2.490 kr

Steikt andarbringa með jalapeno teriyaki & graskersmauki

Tiki 2.990 kr

Grilluð nautalund með chimichurri, osti & rauðbeðum

Wagyu Steak 3.590 kr

Bjóralið japanskt nauta skirt steik með aji rocotto & jalapeno mangó salsa

[**SOMETHING SWEET**]

Fudge 1.790 kr

Súkkulaði fudge með mjólkurís & heslihnetum

Skyr 1.790 kr

Skyr panna cotta með hindberjais

Say Cheese 1.790 kr

Hvítsúkkulaði & passion ostakaka með yuzu

Bento Box 2.990 kr

Allir eftirréttirnir í bento boxi





[**SUSHI, RAW & FUN STUFF**]

Taco 1.990 kr

Tuna taco with avocado, tobiko & truffle mayo

Tataki 2.390 kr

Beef fillet in ponzu with pickled onion & garlic crisps

Gunkan 1.790 kr 4 pcs

Surimi crab sushi roll with cucumber & masago

Hot Maguro 1.990 kr 4 pcs

Tuna sushi roll with crispy shrimp & jalapeno mayo

Volcano 2.490 kr 6 pcs

Deep fried sushi roll with ebi shrimp & spicy mayo

Tuna Roulette 1.990 kr 4 pcs

Try it with friends. One piece gets spiked with Blair's Ultra Death sauce. The victim will get sake.

Tuna tartar sushi roll with cucumber & avocado

Rock & Roll 2.190 kr 4 pcs

Langoustine tempura sushi roll with avocado, spicy mayo & chili rice crackers

[**SOMETHING CRUNCHY**]

Calamari 1.790 kr

Black pepper squid with jalapeno dip

Chopsticks 1.790 kr

Duck chopsticks with truffle ponzu

Tempura 2.590 kr

Langoustine tempura with pickled ginger & spicy mayo

Spring Roll Is Right Around The Corner 1.890 kr

Tiger shrimp spring roll with plum sauce

Wagyu Dumplings 2.590 kr 4 pcs

Dumplings from japanese beer fed beef

Shojin Dumplings (Ve) 1.790 kr 4 pcs

Vegetable dumplings with aji amarillo

“JFC“ Japanese Fried Chicken 1.980 kr

Crispy chicken with chipotle BBQ & blue cheese sauce

ABOUT US

All the courses at Public House are tapas courses with Japanese flair. The food is made for sharing & will arrive on the table in no particular order.

OMAKASE

Let us surprise you. 8 course tasting menu to share for the table along with Osusume cocktail.
8.990 kr. per person

BEST OF PUBLIC HOUSE

Public House top sellers in one menu

Osusume cocktail with Tanqueray, yuzu & green tea

Bacon wrapped dates with chili jam & goat cheese

Duck chopsticks with truffle ponzu

Grilled beef fillet with chimichurri

Chocolate fudge with green tea & milk ice cream

7.990 kr



GRILL & CO

Alice in Wonderland (V) 1.690 kr

Sticky eggplant with cauliflower & mushrooms in miso

Cod Miso 1.890 kr

Baked cod in ginger miso with cucumber

Sliders 1.990 kr 2 pcs

Sliders in steamed buns with smoked sour cream, chipotle BBQ, smoked cheddar & romaine

Notorious P.I.G 1.890 kr 2 pcs

Pork belly in steamed buns with nut soy & pickles

Lollipop 2.490 kr

Lamb “lollipop” with spicy miso & rice crackers

Smoke & A Pancake 2.190 kr

Duck thigh in a pancake with avocado & ginger hollandaise

Duck U 2 2.490 kr

Fried duck breast with jalapeno teriyaki & pumpkin purée

Tiki 2.990 kr

Grilled beef fillet with beet root, ricotta & chimchurri

Wagyu Steak 3.590 kr

Beer fed japanese beef skirt steak with aji rocotto & jalapeno mango salsa

[**SOMETHING SWEET**]

Fudge 1.790 kr

Chocolate fudge with milk ice cream & hazelnuts

Skyr 1.790 kr

Skyr panna cotta with raspberry ice cream

Say Cheese 1.790 kr

White chocolate & passion cheese cake with yuzu

Bento Box 2.990 kr

All above in a bento box



[**GET THINGS STARTED**]

Edamame (Ve) 1.290 kr

Sake fried soy beans with coriander & chili

Senbei (Ve) 1.290 kr

Crispy rice cracker with quinoa & avocado

Bangin' Buffalo (V) 1.690 kr

Crispy cauliflower in aji rocotto with blue cheese sauce

Sweeeeeeeet v2.0 (Ve) 1.290 kr

Sweet potato fries with jalapeno dip & truffles

Goats On A Horseback 1.490 kr

Bacon wrapped dates with chili jam & goat cheese

So Not Pizza (V) 1.740 kr

Pickled beet root on a gyoza cracker with goat cheese

Beta Rukk (Ve) 1.690 kr

Brussel sprouts with mustard ponzu & pomegranate

Spicy Scallop 2.190 kr

Roasted scallop in chorizo butter with aji amarillo

Smokey 2.190 kr

Smoked puffin with yuzu blueberry jam & hazelnuts