

SPRITZ

Yuzu Spritz ^(SU)

160

Aperitivo Spritz ^(SU)

185

Hugo Spritz ^(SU)

185

COCKTAIL BOTTLE

(7-8 servings)

Negroni ^(SU)

1500

Tommy's Margarita

1500

BEER

Asahi draft 0.3

98

Noam 0.3

115

Aooni IPA 0.33

145

Suiyobi No Neko Belgian White 0.33

145

SPARKLING

Taittinger, Brut Réserve

215/1300

Ruinart R, Brut

350/2100

Léonce Bocquet, Crémant de Bourgogne

155/795

ROSÉ GLASS

Château d'Esclans Whispering Angel

200/1000

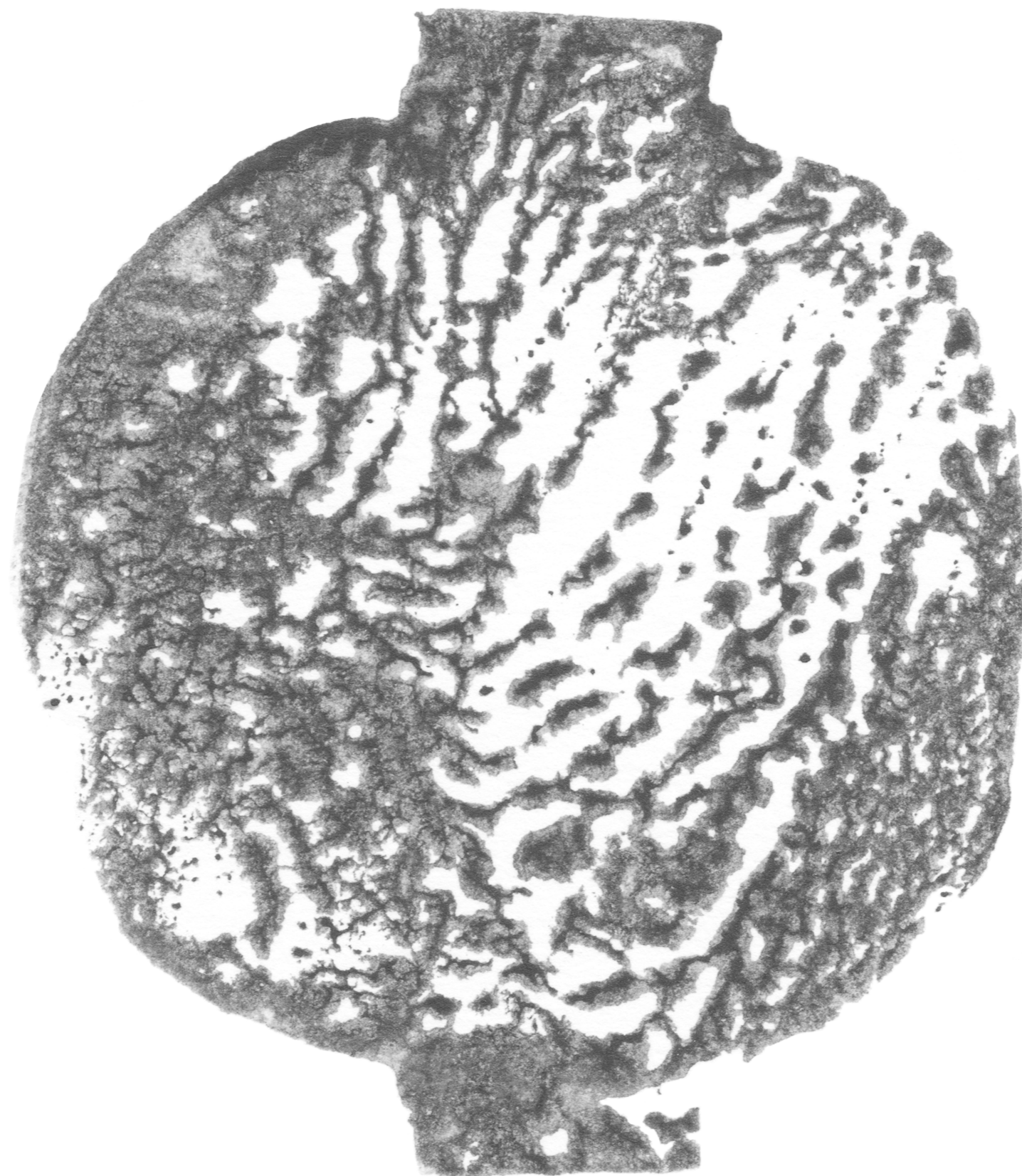
Sommerro House Rosé

140/675

Ask your waiter for our
extended Wine List.

All beer may contain Gluten

All wine may contain Sulfite



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SNACKS

Syltagurk-sunomono, hvit

sesam & katsuobushi ^(F, SE)

Pickled cucumber sunomono, white

sesame & katsuobushi ^(F, SE)

70

Edamame med trøffeltangsalt

fra Lofoten ^(SO) ✓

Edamame with truffle seaweed

salt from Lofoten ^(S) ✓

70

Østers med ingefær, sesam

& soyadressing ^(MO, SE, SO)

Oyster with ginger, sesame &

soy dressing ^(MO, S, F)

75

Rossini Caviar Baerii 10g med

potetcrisp, wasabikrem & rødløk ^(F, M)

Rossini Caviar Baerii 10 g with crispy

fried potato, wasabi cream & red onion ^(F, M)

390

Rossini Caviar Oscietra 30g med

potetcrisp, wasabikrem & rødløk ^(F, M)

Rossini Caviar Oscietra 30g with crispy

fried potato, wasabi cream & red onion ^(F, M)

995

Takk for at du valgte å komme til oss
og vi ønsker deg varmt velkommen tilbake

Thank you for choosing us
and we hope to see you again soon

本日は当店をご利用いただきありがとうございます。
またのご来店をお待ちしております!

FOOD MENU

SUSHI/SASHIMI

Laksesashimi med syltet løk, agurk, daikon & jalapeñodressing ^(F, SU)

Salmon sashimi, pickled onion, cucumber, daikon & jalapeño dressing ^(F, SU)

215

Maki med avokado, agurk, røkt norsk laks, wasabimajones & karse (8 stk) ^(F, SO, E, SU, SN)


Maki with avocado, cucumber, smoked Norwegian salmon, wasabi mayo & cress (8 pcs) ^(F, S, E, SU, MU)


215

Maki med hvit krabbe, norsk asparges, rødløk, kewpie-majones & sprø risbiter (8 stk) ^(F, SK, SO, B, E, SU, SN)

Maki with white crab, Norwegian asparagus, red onion, kewpie mayonnaise & crispy rice bites (8stk) ^(F, SH, S, MO, E, SU, MU)

215

Maki med japansk omelett, sprø jordskokk-chips, norsk asparges & ramsløk-majones (8 stk) ^(E, SU, SO, SN, SE) 

Maki with Japanese omelette, crispy Jerusalem artichoke chips, Norwegian asparagus & wild garlic mayonnaise (8 pcs) ^(E, SU, S, MU, SE) 

185

Sashimiutvalg med ponzu (8 stk) ^(F, B, SO, SK)

Sashimi selection with ponzu (8 pcs) ^(F, MO, S, SH)

315

Sushiutvalg ^(F, SO, E, SU)

Maki (8 stk) & Nigiri (4 stk)

Sushi selection ^(F, S, E, SU)

Maki (8 pcs) & Nigiri (4 pcs)

395

Kokkens utvalgte nigiri (4 stk) ^(F, SK, SO, B, SU)

Chef's choice nigiri (4 pcs) ^(F, GH, S, MO, SU)

195

COLD DISHES

Oksetataki med trøffeldressing, sprø hvitløk, vårløk & norsk enokisopp ^(SO, SU, F)



Beef tataki with truffle dressing, crispy garlic, spring onion and Norwegian enoki mushrooms ^(S, SU, F)

235

TAK Signatur skagen på japansk søtt brød, yuzu kosho-majones & sitrusmarinert ørretrogn ^(HV, M, SK, F, E)

TAK signature Skagen on a Japanese sweet bread, yuzu kosho mayonnaise and citrus infused trout roe ^(W, M, SH, F, E)

235

Sobanudelsalat, goma dare ponzu, TAK furikake, rødkål & daikon, ^(HV, SO, SE, SU) 
Soba noodle salad, goma dare ponzu, TAK furikake, red cabbage & daikon ^(W, S, SE, SU) 


225


Marinert kyllingsalat med reddik, nossyltet sølvløk, yoghurt-karashi & sitronsaus ^(SO, HV, SN, M, SU)

Marinated chicken salad with radish, Norwegian peas, pickled silver onion, yogurt-karashi & lemon zest dressing ^(S, W, MU, M, SU)

235

WARM DISHES

Agedashi tofu, syltet ingefær & sopp, sitrusemulsjon, katsuobushi & svart sesampulver ^(F, SE, SO, SU) 

Agedashi tofu, pickled ginger, mushroom, citrus emulsion, katsuobushi & black sesame powder ^(F, SE, S, SU) 

155

Røkt miso, sennep, norsk øl & marinert svinekjøtt-yakitori (2 stk. per bestilling) ^(SO, SE, SN)

Smoked miso, mustard & Norwegian beer, marinated pork yakitori (2 pcs per order) ^(S, SE, MU)

195

Kyllingkaraage med shichimi togarashi, sprø ris & gressløk ^(SO, SE, HV, SN)

Chicken karaage with shichimi togarashi, crispy rice & chives ^(S, SE, W, MU)

185

Frityrstekt blekksprut med sansho-pepper, wasabimajones & lime ^(B, E, SU, SE, SN)

Fried squid with sansho pepper, wasabi mayo & lime ^(MO, E, SU, SE, MU)

185

SIDE DISHES

Ris med TAK furikake ^(SE)

Rice with TAK furikake ^(SE)

45

Salat med norske erter, reddik, syltet sølvløk, yoghurt-karashi & sitronsaus ^(SO, M, SN)

Salad with Norwegian peas, radish, pickled silver onion, yogurt-karashi & lemon zest sauce ^(S, M, MU)

65

DESSERT

Yuzuterte med jordbær & sesam-marengse ^(E, M, HV, SE)

Yuzu tart with strawberry & sesame meringue ^(E, M, W, SE)

155

TAK signatur crème brûlée, smakssatt med soyasaus & karamellisert sukker ^(M, E, SO)

TAK signature crème brûlée, flavoured with soy sayce & caramelized sugar ^(M, E, S)

155

Hjemmelaget Brunostvispinne med miso karamellsaus, puffet ris ^(E, M, HV, SO)

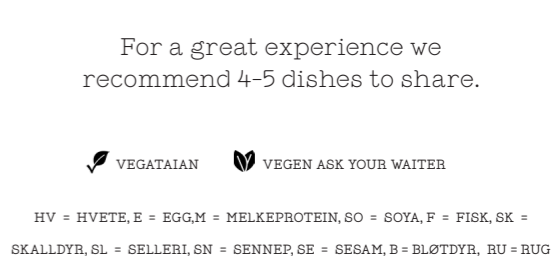
Homemade Brown cheese popsicle with miso caramel sauce, puffed rice ^(E, M, W, S)

125



Izakaya is our casual bar that - like our signature restaurant TAK - is also helmed by our award-winning chef Frida Ronge. Izakaya literally means 'stay, sake, shop'. Enjoy our menu of street food-inspired small bites made by Japanese and local ingredients alongside a glass of sake or a cocktail.


いただきます



For a great experience we recommend 4-5 dishes to share.



 VEGATAIAN

 VEGEN ASK YOUR WAITER

HV = HVETE, E = EGG, M = MELKEPROTEIN, SO = SOYA, F = FISK, SK = SKALLDYR, SL = SELLERI, SN = SENNEP, SE = SESAM, B = BLØTDYR, RU = BUG

W = WHEAT, E = EGG, M = MILK PROTEIN, S = SOY, F = FISH, SH = SHELLFISH, CE = CELERY, MU = MUSTARD, SE = SESAME, MO = MOLLUSCS, R = RYE