

## SNACKS

Perfect with your drink or while you are looking at the menu, order a couple and share with the table.

Oyster of the day, yuzu ponzu, cucumber, dill (Mo, S)	65/pcs
Panko seaweed deep fried Norwegian Edulis oyster, kewpie mayonnaise (W, Mo, E, Mu, Su, F)	75/pcs
Grilled bread, miso butter (W, M, S)	95
Miso soup, dried cod dashi, Norwegian seaweed, jalapeño oil, croutons, sesame (W, S, F, Se)	85
Green pea guacamole, togarashi, lime, deep fried spicy wonton (W, Se, E)	95

## STARTERS/RAWBAR

Smaller dishes from our Raw bar.

TAK Toast skagen, shrimp, yuzu kosho mayonnaise, dill, horseradish, vendace roe, butter fried toast (Hv, M, Sk, F, E, Sn, Su)	215
Norwegian scallop tartare, cucumber, jalapeño, sesame soy, yuzu dressing (Mo, Se, S)	235
Salmon sashimi, togarashi, dashi mustard sauce, fennel, apple, puffed rice (F, Se, Mu, Su)	195
Norwegian boknafisk sashimi, potato, brown butter and soy sauce, horseradish, trout roe, dill, shiso (F, M, S)	225
Tempura tofu, avocado creme, pickled kumquat, puffed rice, ponzu (S)	175
Norwegian beef tartare, black garlic mayu, caramelized hazelnut, mushroom (Hn, M)	235
Tempura Maki roll, spicy tuna, spring onion, 6 pcs (Hv, F, S)	215
Maki roll, mushroom, pumpkin, kale, 6 pcs (So)	175
Nigiri, halibut, pickled onion, 2 pcs (F, E, Mu, Su)	135
Nigiri, torched salmon, miso burnt butter, 2 pcs (F, M)	115

## CHEF'S CHOICE MENU

per person

Can't choose? Let our chefs decide for you. (4 servings, served to the whole table)	995
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## RICE & NOODLES

All our rice and noodle dishes are served medium sized.

TAK Chirashi Sushi, salmon, sushi rice, sesame mayonnaise, salad, swede gari, furikake (F, S, Se, E, Sh)	255
Vegetarian chirashi sushi, fried aubergine, shiitake, sushi rice, spring onion, cucumber, soy mayonnaise, seaweed caviar, swede gari, furikake (So, F, Sk)	225
Temaki sushi taco, deep fried cod, sushi rice, nori, salad, red cabbage, spring onion, shiso, yuzu kosho mayonnaise, trout roe (F, W, E)	345
Donburi, slow cooked lamb, rice, grilled cabbage, pickled carrot, mushroom (S)	245
Egg noodles, cheese, chives, vendace roe, lemon, nori (M, F, E)	225
Udon noodles, chicken broth, soy marinated egg, scallion, mushroom, nori (W, S, F, E)	195

## CRISPY DUCK TO SHARE

875

(30 min preparation time)

1/2 Deep fried duck, steam buns, kimchi, spring onion, plum sauce, rice (W, Se)

(Add-on 6 oysters 265) (Mo, S)

## GREENS, FISH & MEAT

Main courses, eat individually or shared with your table.

Halibut, beurre blanc with trout roe and chives, celeriac, seaweed salad (F, M, Ce, Se)	385
Grilled cauliflower, miso butter sauce, tofu, tomato, onion salad (S, M, F, Sh)	285
Norwegian ribeye 250g, garlic greens, red wine sauce (So, Se)	425

## SIDES

Grilled baby gem salad, caesar dressing and black truffle (E, F, M, Mu, Su, B)	115
Japanese rice, furikake (E, Se, S, F, Sh)	75
Deep fried Jerusalem artichoke, pear, yeast sauce (M)	85
Roasted potatoes, nori	75

## COCKTAILS

Passion Salted Stoli vodka, passion fruit, cold brew tea, lime	185
Raspberry & Elderflower Roku gin, aquavit, elderflower, raspberry, lemon, cremant	195
Tak Negroni Roku gin, fermented pineapple Campari, blood orange sake, vermouth (Su)	185
Shubatsu Bruxo, umeshu, lime, lemon, simple syrup	175
Origami Nigori sake, Nikka Days, Aperol, lemon, tonic water	205

## SPARKLING

glass

TATTINGER, Brut Réserve, FRA, Chardonnay/Pinot Noir/Pinot Meunier	195
LEONCE BOUQUET, MV Crémant de Bourgogne, FRA, Chardonnay	145
CASTELLBLANC, MV Cava Extra Brut, SPA, Xarel-lo/Macabeo/Parellada	125
Copenhagen Sparkling GRØNN Tea, 5%, DEN	125

## WHITE WINE

DOMÄNE WACHAU, 2020 Federspiel Terrassen, AUT, Grüner Veltliner	155
GEORG BREUER, 2021 Sauvage, GER, Riesling	145
JEAN-MARC BROCARD, 2021 Chablis, FRA, Chardonnay	195
REYNEKE ORGANIC, 2021, ZAF, Chenin Blanc	160
JOSEPH FAIVELEY, 2021 Bourgogne Blanc, FRA, Chardonnay	225

## RED WINE

VILLA PONCIAGO, 2020 Beaujolais Villages Grand Cuvée, FRA, Gamay	195
BORGOGNO, 2020 Langhe Rosso Pinin, ITA, Barbera/Dolcetto/Nebbiolo	155
FONCALIEU LA TANNERIE, FRA, Merlot/Cabernet Franc	145
SAN GIORGIO, Rosso di Montalcino, ITA, Sangiovese	195
GEORG BREUER, 2021, GER, Pinot Noir	160

## SAKE

9cl

Tak Special Label Kimoto Junmai Shu, JPN	135
Kidoizumi Shuzō Shizenmai Sparkling, JPN	185
Ninki Green Organic Junmai Ginjo, JPN	135
Tengumai Yamahai Junmai, JPN	135
Asahi, Asahi Brewery, Lager, 4,7%, JPN	98
Norwegian Oslove, Oslo Brewing, Lager, 4,7%, NOR	145
Nastro Azzurro, Peroni Brewery, Lager, 5,0%, ITA	115
Hitachino Nest, Kiuchi Brewery, Red Rice Ale, 5,0%, JPN	185

## NON-ALCOHOLIC

Copenhagen Sparkling BLÅ Tea, DEN	115
Otamae Matcha, seedlip spiced, lemon (E)	145
Shoga Rumish ,Fever Tree gingerbeer	155
Kombucha BIO Rose, Vigo, POL	85
Peroni Libera 0%, POL	89