

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
Langoustine tart, bisque foam, pickled shimeji (Sh, H, W, M, E)	175
Grilled bread, miso butter (W, M, S)	95
Miso soup, dried cod dashi, Norwegian seaweed, jalapeño oil, tofu, shiitake (W, S, F, Se)	65
Green pea guacamole, togarashi, lime, deep fried spicy wonton (W, Se, E)	85

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
Seared scallops, burnt cauliflower cream, chilli (Mo, M)	235
Salmon sashimi, jalapeño dressing, shiso salsa (F, S)	195
Skrei sashimi, beetroot vinegar, radish, wasabi oil (F, S)	225
Tempura tofu, aubergine creme, pickled kumquat, puffed rice, ponzu (S)	175
Norwegian beef tartare, Japanese shoku pan, wasabi cream, pickles (M, W)	235
Tempura Maki roll, spicy tuna, spring onion, 6 pcs (Hv, F, S)	215
Smoked tofu, kampyou maki, aubergine cream, furikake, 6 pcs (S, F)	175
Hamachi Nigiri, namanegi salsa, 2 pcs (F, S, Se)	135
Nigiri, torched salmon belly, teriyaki sauce, 2 pcs (F, S, Se)	115
Gunkan sweetbread (W, E, Se)	115

CHEF'S CHOICE MENU

per person

Can't choose? Let our chefs decide for you.	995
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RICE & NOODLES

All our rice and noodle dishes are served medium sized.

Chirashi sushi, salmon, sushi rice, sesame mayonnaise, salad, swede gari (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
Smoked duck ramen, shiro tare, bok choy, marinated egg, shiitake, spring onion (W, E, S)	245
Reindeer sukiyaki, udon noodles, winter vegetables (M, S)	265

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.

Skrei, jerusalem artichoke purée, Japanese mushrooms, mushroom jus, shiitake crisp (F, M, S)	335
Slow cooked beef, kimchi jus, grilled pok choy, pickled shimeji (S, F, M)	365
Nasu dengaku - miso glazed aubergin, yuzu gel, pumpkin purée, rice, furikake (S, F)	265
Aged ribeye, greens, caramelized sesame soy sauce (So, Se)	425

SIDES

Koji grilled cabbage, ao nori butter (M, S)	75
Japanese rice, furikake (E, Se, S, F, Sh)	75
Nagoya style fried cauliflower, spring onion, kizami nori (W, S, Se)	85
Roasted potatoes, nori	75
Today's greens (S)	75

COCKTAILS

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

SPARKLING

glass

Alfred Gratien, Brut Classic, FRA, Chardonnay/Pinot Noir/Pinot Meunier	195
Leonce Bouquet, MV Crémant de Bourgogne, FRA, Chardonnay	145
Copenhagen Sparkling green tea, 5%, DEN	125

WHITE WINE

Domäne Wachau, 2020 Federspiel Terrassen, AUT, Grüner Veltliner	155
Schäfer-Fröhlich, 2020, GER, Riesling Trocken	185
Benjamin Leroux, 2020, Bourgogne Blanc, FRA, Chardonnay	240
Reyneke Organic, 2021, RSA, Chenin Blanc	165

RED WINE

Villa Ponciago, 2020 Beaujolais Villages Grand Cuvée, FRA, Gamay	195
Borgogno, 2020 Langhe Rosso Pinin, ITA, Barbera/Dolcetto/Nebbiolo	155
Col D'Orcia, 2017, Brunello di Montalcino, ITA, Sangiovese	220
Arnaud Boue, 2020, Côte de Nuits-Villages, FRA, Pinot Noir	250

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

BEER

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