

SNACKS	
Perfect with your drink or while you are looking at the menu. Order a couple and share with the table.	
Raw oyster, sour cream, pickled mustard seeds, dill oil, nori powder (MO, M, MU)	75/pcs
Grilled bread, miso butter, aonori (W, M)	95
Green pea tartare, fried won ton (W, S, E, SE)	95
Gyoza taco, spicy tuna tartare, pickled onion, tsukudani (nori cream) (W, F, SE)	145
Rossini Caviar Baerii 10g, crispy fried potato, wasabi cream, red onion (F, M)	390
Rossini Caviar Oscietra 30g, crispy fried potato, wasabi cream, red onion (F, M)	995
Norwegian king crab from the Porsanger fjord, brioche buns, fish roe (F, SH, M, E, W)	345

STARTERS/RAWBAR

Smaller dishes from our Raw bar.

Beef tataki, Japanese mushrooms, poached egg & crispy potato (S, E, SE)	265
Torched salmon nigiri, dashi mayo, spring onion and crispy nori (F, E, S)	115
Hamachi nigiri, kizami wasabi salsa, trout roe (F, S)	135
Scallop sashimi, fermented apple, yuzu dressing, wasabi oil (MO, M, S, WN)	245
Nori marinated salmon, fennel salad, potato pancake, truffle sour cream, ponzu gel (F, S, M, W)	245
Tempura maki, truffle-jalapeño dressing, salmon tartare, sea kelp salad (W, F, S)	225
Seared hamachi, onion cream, brown butter & kimchi foam (F, M, S, SE)	265

CHEF'S CHOICE MENU

per person

Can't choose? Let our chef decide for you. 995

GREENS, FISH & MEAT

Main courses. Eat individually or shared with your table.

Seared halibut, truffle celeriac "noodles", creamy fish sauce, trout roe, enoki mushroom, micro cress (F, M)	385
Beef ribeye, shiso crust, broccolini, red wine teriyaki (W, S, M)	395
Miso-marinated lamb rack, TAK rice, Asahi cucumber tsukemono (W, S, SE)	395
Tofu donburi, homemade pickles, inari tofu (S, SE)	225

FRIED TEMPURA DUCK TO SHARE (30 min preparation time)	875
Steam buns, crispy salad, pickled red onions, kimchi, apple hoisin sauce & rice (W, S)	
Add-on 6 oysters (MO, S)	295

SIDES

TAK steamed rice with sesame mayo, furikake and spring onion (E, SE, SH)	65
Today's greens (S)	75
Fried Jerusalem artichoke, pickled pear & yeast sauce (M)	125
Japanese barbecue sweet corn (SE)	95
Roasted baby potatoes, seaweed salt	75

DESSERT

Panna cotta with chocolate, raspberry, yuzu kosho granité & caramelized buckwheat (M)	155
TAK signature crème brûlée, flavoured with soy sayce & caramelized sugare (M, E, S)	155
Brown cheese ice cream with star anise, chocolate miso caramel, caramelized rice & choux (M, E, W)	155
Petit Four (Per piece)	35

COCKTAILS

Passion	205
Stoli Salted Karamel Vodka, passion fruit, cold brew tea, lime	
Osaka	185
Roku Gin, La Tomato, strawberry, citrus, Three Cents Pink Grapefruit Soda	
Tak Negroni	195
Roku Gin, fermented pineapple, Campari, blood orange sake, Vermouth (Su)	
Okinawa	185
TAK kobe sake, nuet aquavit, limoncello, citrus, lemon soda	
Hokkaido	195
Bruxo Mezcal, Umeshu, lime, simple syrup	
Nikka Highball	205
Nikka days, Artonic Basil Lemongrass, green apple cordial	

SPARKLING

Taittinger, Brut Réserve, FRA, Pinot Noir, Chardonnay, Pinot Meunier	200
Ruinart, R, Brut, FRA, Pinot Noir, Chardonnay, Pinot Meunier	350
Leonce Bouquet, Crémant de Bourgogne, FRA, Chardonnay	145
Copenhagen Sparkling Tea Grøn, 5%, DEN	125

WHITE WINE

Domäne Wachau, 2022 Federspiel Terrassen, AUT, Grüner Veltliner	155
Schäfer-Fröhlich, 2021, GER, Riesling Trocken	185
Benjamin Leroux, 2020, Bourgogne Blanc, FRA, Chardonnay	240
Reyneke Organic, 2021, RSA, Chenin Blanc	165

RED WINE

Villa Ponciago, 2017 Fleurie Les Hauts de Py, FRA, Gamay	195
Borgogno, 2021 Langhe Rosso Pinin, ITA, Barbera/Dolcetto/Nebbiolo	160
Col d' Orcia, 2018, Brunello di Montalcino, ITA, Sangiovese	240
Château du Cray, Andre Goichot, 2021, Bourgogne, FRA, Pinot Noir	250

SAKE

TAK Special Label Kimoto Junmai Shu, JPN	135
Kidoizumi Shuzō Shizenmai Sparkling, JPN	185
Ninki Ichi Nigori Junmai Ginjo, JPN	135
Tengumai Yamahai Junmai, JPN	135

BEER & CIDER

Asahi, Asahi Brewery, Lager, 4.7%, JPN	98
Oslove, Oslo Brewing Co., Lager, 4.7%, NOR	145
Oslove, Oslo Brewing Co., Gluten Free, 4.7%, NOR	135
NOAM, Bavarian Berlin Lager, 5.2%, GER	115
Hitachino Red Rice Ale, 5.0%, JPN	165
Hitachino Yuzu Lager, 5.5%, JPN	165
Hitachino White Ale, 5.5%, JPN	165
Aooni IPA, 7.0%, JPN	
Galipette Cider, 4.0%, FRA	115

NON-ALCOHOLIC

Copenhagen Sparkling Tea Blå, DEN	115
Kimino, Non-Alcoholic Sake, Sparkling Ume	95
Kombucha Bio Rose, Vigo, POL	85
Rhubarb Crush, Luscombe, UK	115
Sicilian Lemonade, Luscombe, UK	115
Otamae	155
Matcha, Seedlip Spiced, lemon (E)	
Shoga	155
Rumish, Fever Tree Ginger Beer	
San Miguel 0.0%	89

W: WHEAT, E: EGG, M: MILK PROTEIN, S: SOY, F: FISH, SH: SHELLFISH,

WN: WALNUTS, CL: CELERY, MU: MUSTARD, SE: SESAME, SU: SULFIT, MO: MOLLUSK