

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)	75
Shishito pepper, yuzu den miso, ginger & sesame (S, SE)	85
Crispy rice with kimchi marinated tuna, jalapeño & dai-dai ponzu (F, SE, SO)	85
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

STARTERS/RAWBAR

Smaller dishes from our Raw bar.

Crispy fried pork belly, yuzu-cinnamon teriyaki, pickled daikon & coriander (S)	165
Reindeer tartar, wild mushroom mayo, egg yolk gel, pickled red onion and shiitake chips (S, E, SE)	265
Torched salmon nigiri, spicy mayo, sweet soy & crispy onion (F, E, S)	115
Reindeer nigiri, teriyaki, kizami wasabi salsa and blueberry jam (S)	135
Scallop sashimi, fermented apple, yuzu dressing, wasabi oil (MO, M, S, WN)	245
Tempura maki, truffle-miso dressing, white fish tartar, sea kelp salad (W, F, S)	225
Seared scallops, roasted leek with XO, creamy mussels sauce, shiso oil (MO, M, SU, F, SH)	265
Grilled king crab, ramen noodles, bisque and yuzu foam (SH, W, M, SE)	265

CHEF'S CHOICE MENU

per person

Can't choose? Let our chef decide for you.	995
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GREENS, FISH & MEAT

Main courses. Eat individually or shared with your table.

Seared halibut, brusselsprout, miso-leek white fish sauce, winter mushrooms and beetroot dashi (F, M, S)	425
Beef tenderloin with parsnip pure, orange-soy glazed carrots, red wine teriyaki, pickles and root salad (S, M, SU)	425
Honey-miso marinated lamb rack, hazelnut-celeriac pure, compressed cucumber, sweetbread, spinach & aka tosaka nori (S, HN, M, CE)	425
Duck breast, sichuan teriyaki, smoked cauliflower pure, caramelized kinpira gobo, crispy duck skin tuille & pickled nashi pear (S, M, SE)	395
Pumpkin roll steak, grilled eringi, beetroot gel, miso pumpkin, pickled pumpkin, spiced soy served with TAK rice (S, SE)	285

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)	375

SIDES

TAK steamed rice with sesame mayo, furikake and spring onion (E, SE, SH)	55
Today's greens (S)	85
Cauliflower "pop-corn", spicy-garlic mayo, red chili, chives & kizami nori (W, E)	145
Red miso tomato salad, crispy rice, shiso & basil (SE, S)	145
Roasted baby potatoes, seaweed salt	75

DESSERT

Valrhona chocolate with sesame seed, sudachi sorbet & cloudberry (M, SE)	155
TAK signature crème brûlée, flavoured with soy sayce & caramelized sugare (M, E, S)	155
Brown cheese ice cream with star anise, miso caramel, puffed 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	205
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

The chardonnay of the week, ask your waiter	240
Domäne Wachau, 2022 Federspiel Terrassen, AUT, Grüner Veltliner	175
Schäfer-Fröhlich, 2021, GER, Riesling Trocken	190
Reyneke Organic, 2021, RSA, Chenin Blanc	165

RED WINE

Villa Ponciago, 2017 Fleurie Les Hauts de Py, FRA, Gamay	210
Fëlsina Berardenga, 2020 Chianti Classico, ITA, Sangiovese	190
Villa al Cortile, 2019, Brunello di Montalcino, ITA, Sangiovese	255
Michel Juillot, 2020, Mercurey 1er Cru Clos Tonnerre, FRA, Pinot Noir	250

SAKE

TAK Special Label Kimoto Junmai Shu, JPN	145
Kariho, Rokushu Junmai Ginjo, JPN	140
Maizuru Shuzo, Tabito Yamahai Junmai, JPN	175
Tengumai Yamahai Junmai, JPN	135
Heiwa Shuzo Nigori Umeshu, JPN	165

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 White Ale, 5.5%, JPN	165
Aooni IPA, 7.0%, JPN	145
Galipette Cider, 4.0%, FRA	115

NON-ALCOHOLIC

Sparkling Tea by Pettersson & Munthe, 0%, SWE	115
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