

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

Crispy fried pork belly, yuzu-cinnamon teriyaki, pickled daikon & coriander (S)	165
Torched salmon nigiri, spicy mayo, sweet soy, crispy onion (F, E, S)	115
Reindeer nigiri, teriyaki, kizami wasabi salsa & 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, ramen noodles, bisque, yuzu foam (SH, W, M, MO, SE)	210

CHEF'S CHOICE MENU

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

GREENS, FISH & MEAT

Main courses. Eat individually or shared with your table.

Seared halibut, brusselsprout, miso-leek white fish sauce, winter mushrooms & beetroot dashi (F, M, S)	425
Beef tenderloin with parsnip pure, orange-soy glazed carrots, red wine teriyaki, pickles & 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
Udon noodles, Japanese mushrooms, Goma Dare, chives & kizami nori (S, SE, W)	245

FRIED TEMPURA DUCK TO SHARE (30 min preparation time)

Steam buns, crispy salad, pickled red onions, kimchi, apple hoisin sauce & rice (W, S)	875
Add-on 6 oysters (MO, S)	375

SIDES

TAK steamed rice with sesame mayo, furikake & 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
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 sauce & 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

Osaka Roku Gin, La Tomato, strawberry, pink grapefruit soda	205
Tropical Hightball Sake, vanilla, mango, white pepper cordial, soda	205
Sling & Sling Roku gin, forrest berries, Sling cordial, pineapple soda	205
Lychee & Blossom Lychee, aromatized wine, 3 Stars Plantation rum, japanese rum, Shoshu, Rue Berry cordial	205
Rum & Coco Brugal rum, coco, coffee, chilli	205
Tak Negroni Roku Gin, Umami Gin, Strawberry basil Carpano, Otto's Athens Vermouth (Su)	205
TAK Irish Nikka days, coffee, Fløte, tonka	205

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
Fèlsina Berardenga, 2021 Chianti Classico, ITA, Sangiovese	190
Villa al Cortile, 2018, 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
Natsu Mikan, Mandarine Sake JPN	165

BEER & CIDER

Asahi, Asahi Brewery, Lager, 4.7%, JPN	98
Oslo Brewing Co., Oslove Passion fruit Blonde Ale, 4.7%, NOR	145
Oslo Brewing Co., Gluten Free, 4.7%, NOR	135
NOAM, 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
San Miguel 0.0%	89
Virgin Passion Passion, lime, Rumish, ginger	145
Politan Cranberry, lemon, Rue Berry, Rumish	145
Mango Vanilla Mango, vanilla, white pepper	145