

## SNACKS

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

Oysters of the day, mandarin sake, nashi pear, ginger, coriander, shiso oil (Mo, S)	65/pcs
Grilled bread, miso butter, AO nori (W, M, S)	95
Hiyajiru miso soup (cold), cucumber, ginger, tofu, shiso, sesame (W, F, Se)	65
Green pea tartare, fried won ton (W, S, E)	95
Gyoza taco, spicy tuna tartare, pickled onion, tsukudani (nori cream) (W, F, Se)	145
Crispy tart, dashi gel, potato-celeric cream & 10g caviar (W, E, M, F, CE)	395
Crab gunkan nigiri, XO sauce, coriander (SH, MO, E, F, SO)	135

## STARTERS/RAWBAR

Smaller dishes from our Raw bar.

Beef tartare, ginger-sesame dressing, edamame, garlic chips, crispy rice paper (S, W, SE, E)	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)	215
Nori marinated salmon, fennel salad, potato pancake, truffle sour cream, ponzu gel (F, S, M)	215
Tempura Maki, truffle-jalapeño dressing, salmon tartare, sea kelp salad (W, F, S)	215
Seared scallops, caramelized onion, green pea pure, sugar snap peas, tapioca crisps (MO, M, S)	245
Teriyaki tofu, hijiki seaweed, spring onion (S, E, SE)	115

## CHEF'S CHOICE MENU

per person

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

## GREENS, FISH & MEAT

Main courses, eat individually or shared with your table.

Seared halibut fillet, fish mousse, creamy white soy sauce, asparagus, micro cress salad, shiso oil (F, M, S)	335
Beef tenderloin, smoked soy, mustard miso, green beans and pea shoot salad (MU, S)	375
Marinated lamb culottes, cucumber Asahi tsukemono, steamed rice (S, Se, W)	375
Grilled asparagus and eringi mushroom, miso foam, potato crisps (S)	185

## CRISPY DUCK TO SHARE

875

(30 min preparation time)

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

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

## SIDES

TAK steamed rice with sesame mayo, furikake and spring onion (E, Se, F)	75
Today's greens (S)	75
Roasted potatoes with seaweed salt	75
Grilled cauliflower, jalapeño dressing (W, S, Se)	95
Heritage tomato salad, green shiso, puffed rice	95

## DESSERT

Strawberry Meringue and sorbet of strawberry, Sommerro exclusive yoghurt from Biri Gård, basil oil (E, M)	155
Brown Cheese Brown cheese ice cream with star anise, chocolate miso caramel, caramelized rice, choux (E, M)	155
TAK Signature Crème Brûlée Crème brûlée, flavoured with tamari soy and demerara sugar (E, M, S)	155
Petit Four (Per piece)	35

## COCKTAILS

Passion Salted Stoli vodka, passion fruit, cold brew tea, lime	205
Nichibotsu Roku gin, La Tomato, strawberry, citrus, pink grapefruit soda	185
Tak Negroni Roku gin, fermented pineapple Campari, blood orange sake, Vermouth (Su)	195
Shubatsu Bruxo, Umeshu, lime, lemon, simple syrup	185
Otsukare Michters bourbon, La Tomato, jasmine tea, pineapple soda	205
Origami Nigori Sake, Nikka days, Aperol, lemon, tonic water	205
Shibui Nikka days, artonic basil lemongrass	205

## SPARKLING

Diebolt Vallois, Extra-Brut, FRA, Chardonnay	200
Ruinart, R, Brut, FRA, Pinot Noir, Chardonnay, Pinot Meunier	350
Leonce Bouquet, MV Crémant de Bourgogne, FRA, Chardonnay	145
Copenhagen Sparkling green tea, 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	220
Château du Cray, Andre Goichot, 2021, Bourgogne, FRA, Pinot Noir	250

## SAKE

9cl

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
Norwegian Oslove, Oslo Brewing, Lager, 4.7%, NOR	145
Norwegian Oslove, Oslo Brewing, Gluten Free, 4.7%, NOR	135
NOAM, Bavarian Berlin Lager, 5.2%, GER	115
Hitachino Nest, Kiuchi Brewery, Red Rice Ale, 5.0%, JPN	185
Hitachino Nest, Yuzu Lager, 5.5%, JPN	185
Galipette Cider, 4.0%, FRA	115

## NON-ALCOHOLIC

Copenhagen Sparkling Blue Tea, 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 Matcha, seedlip spiced, lemon (E)	155
Shoga Rumish, Fever Tree gingerbeer	155
San Miguel 0.0%	89