


## SNACKS

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

Oyster with ginger & soy dressing (MO, S, SE)	75/pc
Crispy rice with yuzu kosho cream, halibut, lemon zest & dai-dai ponzu (F, SE, SO, SN)	115
Norwegian prawns open gunkan, yuzu butter and dill (SU, S)	125
Wagyu nigiri, kizami wasabi & salt - Japansk A5 fra Kagoshima (SU)	155
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

Panko fried uramaki, kimchi marinated tuna, radish, cress, asparagus (W, F, S, SE, SU)	225
Green asparagus, crispy aubergine with sesame dengaku cream, pickled red onion and ginger saiten (SE, W, S, SU) 	225
Hamachi sashimi with daikon tsuma, yuzu & yellow yuzu kosho gel, beetroot & ginger oil (F, S, SO)	245
Beef tartare, Japanese sweet bread, wasabi cream, pickled red onion & mustard seeds, cress (W, E, M, SE)	245
Seared scallops, pea and mint puree, seared silver onions, togarashi pumpkin seeds, yuzu kosho & citrus foam (S, SU, MO)	255


## 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.

Udon, baby carrots, shiitake & matcha green tea cream sauce, ginger & chives oil (W) 	315
Norwegian Trout katsu, peach tonkatsu sauce, cold kinpira salad, potato karashi puree (F, M, S, SU, CE)	445
Halibut, spinach & wakame pickled beetroot salad, artichoke butter sauce, ginger & chives oil (F, M, SU)	455
Beef tenderloin, red wine yakiniku sauce, grilled baby gem, wasabi & mustard karashi dressing (S, SE, E, MU)	475




## FRIED TEMPURA DUCK TO SHARE (30 min preparation time)

Steam buns, crispy salad, pickled red onions, kimchi, apple hoisin sauce & rice (W, S)	995
Add-on 6 oysters (MO, S)	375

## SIDES

TAK steamed rice with black sesame mayonnaise & ao nori (E, SU, F)	75
Roasted potatoes with togarashi & vinegar powder (SE) 	75
Crispy salad with season norwegian mushrooms, truffle ponzu & pumpkin seeds (S) 	85
Today's greens 	85

## DESSERT

Waffle - Crispy waffle, tonka & lemon parfait, strawberry sauce (M, E, W) 	115
´Tokyo-Banana´ a la TAK OSLO. Banana, caramel, gen-mai-cha ice cream (E, M, W) 	165
Purin - Japanese creme caramel with vanilla, raspberry and rose (M, E) 	165

## COCKTAILS

The Passion Boatyard Vodka, passion fruit, cold brew tea, lime	205
Tak Negroni Roku Gin, Umami Gin, sweet vermouth, strawberry Carpano Bitter (SU)	205
Sling & Sling Roku Gin, forest berries, sling cordial, beetroot, pineapple soda	205
Apple tini Mezcal, Calvados, Epleslang, Apple juice, Lime, Falernum (M)	205
The Camomile Whiskey, Tio Pepe, Camomile soda	205
Osaka Roku gin, La tomato liquor, Strawberry, grapefruit soda	205
Lemon Pie Vodka, Vanilla, Marshmallow, Lemon (M)	205
Wasabi Margarita Tequila, Wasabi, Almond, Lime (AL, HN)	205
TAK Irish Nikka days, sugar, coffee, double cream, Tonka (M)	205

## SPARKLING

Ruinart, R, Brut, FRA, Pinot Noir, Chardonnay, Pinot Meunier	350
Taittinger, Brut Réserve, FRA, Pinot Noir, Chardonnay, Pinot Meunier	215
Leonce Bouquet, Crémant de Bourgogne, FRA, Chardonnay	155
Copenhagen Sparkling Tea Grøn, 5%, DEN	125

## WHITE WINE

The Chardonnay of the week, ask your waiter	240
Patrick Baudouin, 2022, Effusion, FR, Chenin	230
Neef-Emmich, 2022, Riesling Trocken GER, Riesling	185
Domäne Wachau, 2022 Federspiel Terrassen, AUT, Grüner Veltliner	175

## RED WINE

Villa al Cortile, 2018, Brunello di Montalcino, ITA, Sangiovese	255
Michel Juillot, 2020, Mercurey 1er Cru Clos Tonnerre, FRA, Pinot Noir	250
Fèlsina Berardenga, 2021 Chianti Classico, ITA, Sangiovese	190

## SAKE

TAK Special Label Kimoto Junmai Shu, JPN	145
Maizuru Shuzo, Tabito Yamahai Junmai, JPN	175
Natsu Mikan, Mandarine Sake JPN	165
Kariho, Rokushu Junmai Ginjo, JPN	145
Tengumai Yamahai Junmai, JPN	135

## BEER & CIDER

Asahi, Asahi Brewery, Lager, 4.7%, JPN	98
NOAM, Berlin Lager, 5.2%, GER	115
Galipette Cider, 4.0%, FRA	115
Oslo Brewing Co., Gluten Free, 4.7%, NOR	135
Aooni IPA, 7.0%, JPN	145
Yona Yona Pale Ale, 5.5%, JPN	145
No Neko Hvetetøl, 4.5%, JPN	145

## NON-ALCOHOLIC

Milk Oolong Kumbucha, Sia Essential, LAT	85
Sicilian Lemonade, Luscombe, UK	85
Rhubard Crush, Luscombe, UK	85
Sparkling Tea by Pettersson & Munthe, 0%, SWE	115
San Miguel 0.0%	115
Passion 0% Passion, lime, ginger, tea	145
Paloma 0% Martini fiero non alcoholic, Lime, Grapefruit soda	145



G: GLUTEN, 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, SN: SENNAP, AL: ALMOND, HN: HAZELNUT