

Cocktails

SHUBATSU 185
Bruxo, Umeshu, Lime, Lemon, Simple Syr-
up

ORIGAMI 205
Nigori Sake, Nikka Days, Aperol, Lemon,
Tonic Water

TAK NEGRONI 195
Roku Gin, Fermented Pineapple Campari,
Blood Orange Sake, Vermouth (SU)

CHANOYU SOUR 205
Laapponia Blueberry, Black Tea Infused
Aquavit,
Lemongrass, Yuzu (E)

PASSION 205
Salted Stoli Vodka, Passion Fruit, Cold
Brew Tea, Lime(S)

TEA ROYALE 195
Creme de Cassis, Citrus, Sparkling tea

RASPBERRY & ELDERFLOWER 195
Roku gin, Aquavit, Elderflower, Raspberry,
Lemon, Cremant

Sober alternatives

OTEMAE 150
Matcha Syrup, Seedlip Spiced, Lemon (E)

SHOGA 155
Rumish, Ginger Beer

HANA 145
Martini Floreale, Elderflower Tonic



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A glass

Savour a sip of a refreshing cocktail
inspired by Japanese and Nordic flavours
and ingredients. Explore our carefully
selection of sparkling, white,
red wines and beers. Let us know
if you need help with wine pairing.

乾杯 (かんぱい)

THANK YOU FOR CHOOSING TO VISIT US,
WE HOPE TO SEE YOU AGAIN SOON

ARIGATOU GOZAIMASHITA
MATANO OKOSHIO
OMACHISHITEORIMASU

IZAKAYA
BAR & TERRACE

BEVERAGE

CHAMPAGNE & CAVA

A.Gratien Brut Classique,
Chardonnay/Pinot Noir/Pinot Meunier
195/1250

Eric Rodez, Blanc de Noirs,
Pinot Noir
1650

Pierre Paillard, Les Terres Roses Grand
Cru,
Chardonnay/Pinot Noir
1550

Nicolas Maillart 2012 Millésime Extra
Brut,
Chardonnay/Pinot Noir/Pinot Meunier
1700

Leonce Bocquet MV Cremant de Bour-
gogne Chardonnay
145/720

CastellBlanc, MV Cava Extra Brut SPA,
Xarel-lo/Macabeo/Parellada
630

SPARKLING TEA

Copenhagen Sparkling Green Tea, 5%,
DEN
125/650

Copenhagen Sparkling Blue Tea, 0%, DEN
115/525

WHITE

Jean-Marc Brocard, 2021, Chablis,
Chardonnay
195/895

Schäfer-Fröhlich,2020, Riesling Trocken
185/925

Sommerro, 2021, Sommero White,
Viura
125/545

Lequin-Colin, 2020, Chassagne-Montra-
chet
Clos-devant
Chardonnay
1600

RED

Arnaud Boue, 2020, Côte de Nuits-Villages
Pinot Noir
250/1250

Borgogno, 2020, Langhe Rosso Pinin
Barbera/Dolcetto/Nebbiolo
155/720

Sommerro, 2021 Sommerro Red,
Garnacha
125/545

Jean Foillard, 2020, Morgon Côte du Py
Gamay
1450

For more options you can ask your waiter
for TAK wine list

SAKE

Tak Special Label Kimoto Junmai,
Kobe Shu-Shin-Kan Breweries, Hyogo
Made for Tak at the Fukuju brewery, next
to Rokko mountain in Kobe, made with
water of the highest quality and per-
fect mineral content, premium rice and
ancient brewing methods gives this Sake
a perfect balance between fresh fruit,
yogurt and acidity.
135/950

Junmai Daiginjo, Dewazakura Ichiro,
Yamagata
A dry and elegant sake with beautiful
notes of white blossom and melon
145/950

Junmai, Tengumai Yamahai, Ishikawa
Golden in color, sake made with the yama-
hai brewing method will give you a nice
punch on the nose with walnuts, almonds
and caramel.
Medium bodied with a light and refresh-
ing acidity.
135/900

Junmai Ginjo, Ninki-Ichi, Fukushima
Organic rice, Pronounced nose. Melon,
pear, apple, mango, strawberry and al-
monds.
Silky and precise on palate
145/1100

Junmai, Tamagawa Kimoto, Hyogo
Organic grown rice and matured for 5
years. Nice and complex with hints of
apricots and coffee beans. This style make
it ideal for drinking
together with hot with food.
1400

BEER

Asahi,Craft Asahi Brewery, Lager, 4,7%, JPN
98

Norwegian Oslove, Oslo Brewing, Lager, 4.7%,
NOR
145

Nastro Azzurro, Peroni Brewery, Lager, 5,0%, ITA
115

Peroni Glutenfri, Lager, 5.1%, ITA
135

Hitachino Nest, Kiuchi Brewery, Red Rice Ale,
5,0%, JPN
185

Kirin Ichiban 5%, JPN
135

JUICE & SODA

Eplejuice, Bagstevold
169

Kimino, Non-Alc Sake, Sparkling Yuzu
95

Rhubarb Crush, Luscombe
115

Kombucha Bio, Rose, Vigo
84

Kombucha Bio, Cucumber and Coriander, Vigo
84

Peroni Libera 0%, POL
89