

SNACKS

Perfect with your drink or while you are looking at the menu. Order a couple and share with the table	
Fresh Oyster Ponzu mignonette, kizami	55/st
Josper Flatbread Roasted nori-miso butter, pickled seaweed	95
Tuna Tartare Crispy wonton, ponzu, whipped mentaiko	145
Beetroot Tartare Crème fraîche, pickled cucumber, roasted Marcona almonds	115
Mushroom Parfait On shokupan, pickled chanterelles, porcini powder	90
Langoustine Korokke 'Nduja, yuzu, Arenkha	95
Swedish Green Pea Guacamole Served with lentil crisps, togarashi	90
Charcuterie Wagyu cecina, 50gr	185

STARTERS

Our interpretation of Nordic Japanese cuisine

Wagyu Pelle Janzon Vendace roe, soy-marinated egg yolk, potato korokke, brown butter foam	325
Hay-Smoked Hamachi Sashimi Cucumber, sea buckthorn ponzu with habanero	225
TAK Toast Skagen On shokupan, shrimp, horseradish, yuzu kosho and vendace roe	245
Josper-Grilled Norwegian Scallop Wild garlic kimchi, apple balsamic vinegar	335
Hand-Cut Beef Tartare Negi shio, bonito aioli, rayu, nori crisp	215
Atsuage Tofu Daikon oroshi, soy-marinated aubergine, goma dare, rayu	185

CHEF’S CHOICE MENU

per person

Hard to choose? Let our chefs decide for you! (4 servings, for the whole table)	695
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MAIN COURSES

Crafted on the grill and beyond, our Nordic Japanese dishes are meant to be enjoyed on their own or shared at the table

Josper-Grilled Ribeye Smoky frisée, fermented Kampot pepper sauce	495
Cod Loin Charred broccoli, lobster sauce, yuzu kosho	375
Beef Short Rib Charred autumn vegetables, beef dashi, sansho	355
Crispy Pork Belly Choi sum, pear and cherry compote, radicchio kimchi, mustard vinaigrette	335
Nordic Noodles Nori pesto, pak choi, grilled maitake, black truffle, nori furikake, togarashi	325

CRISPY DUCK TO SHARE

955

(30 min cooking time)

1/2 Deep fried Swedish duck, served with steamed buns, kimchi, spring onion, lingonberry hoisin sauce and steamed rice

SIDES

Roasted Potatoes Choron sauce, aonori	80
Mushroom Kakiage Gochujang, lardo	90
Charred Carrots With aubergine caviar, vadouvan	85
Steamed Rice Topped with furikake	80

DESSERT

Cloudberry Sorbet Whipped panna cotta, shiso, roasted almonds	135
Purin Traditional Japanese crème caramel	125
Choux au Craquelin Apple, ginger, nori	130
Chocolate Basque Crème fraîche, kumquat, yuzu	140
Ice cream Flavor of the evening	85

OUR MENU HAS ALWAYS FOCUSED ON SUSTAINABILITY, AT TAK, WE PROMOTE SUSTAINABLE SEAFOOD AND RESPONSIBLE AGRICULTURE

