

SNACKS

Perfect with your drink or while you are looking at the menu. Order a couple and share with the table	
Fresh Oyster	55/st
Sea buckthorn kosho, roasted kombu oil	
Josper Flatbread	95
Roasted nori-miso butter, pickled seaweed	
Tuna Tartare	145
Ponzu, crème fraîche, pickled myoga	
Mushroom Parfait	90
On shokupan, pickled chanterelles, porcini powder	
Langoustine Korokke	95
’Nduja, yuzu, Arenkha	
Swedish Green Pea Guacamole	90
Served with lentil crisps, togarashi	
Charcuterie	185
Wagyu cecina, 50gr	

STARTERS

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

CHEF’S CHOICE MENU	per person
Hard to choose? Let our chefs decide for you! (4 servings, for the whole table)	695

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	
Wagyu Picanha	595
Charcoal-grilled autumn vegetables, tare, chanterelles, burnt apple purée	
Josper-Grilled Ribeye	495
Smoky frisée, fermented Kampot pepper sauce	
Cod Loin	375
Charred broccoli, lobster sauce, yuzu kosho	
Crispy Pork Belly	335
Sautéed napa cabbage, Hokkaido pumpkin, cherry compote, mustard vinaigrette	
Nordic Noodles	325
Nori pesto, pak choi, grilled maitake, black truffle, nori furikake, togarashi	

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

DESSERT

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

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

