

TAK BUSINESS LUNCH

2 Courses 325 3 Courses 475

Dry-aged hamachi sashimi with cucumber, red yuzu kosho and tosazu

Pork belly, pak choi, udon noodles, kimchi cream, spring onion

Purin, traditional Japanese crème caramel

SNACKS

Fresh oyster, dressed in ponzu and Japanese fermented chili 55/pc

Green pea guacamole, shichimi togarashi, lime, deep fried spicy wonton 90

STARTERS

TAK Toast Skagen, shokupan, shrimp, horseradish, yuzu kosho, vendace roe 235

Dry-aged hamachi sashimi with cucumber, red yuzu kosho and tosazu 195

Beef tartare, served with white daikon kimchi, karashi and crispy nori 185

Tofu agedashi with soy-marinated eggplant, goma dare, rayu and daikon 175

CHEF´S CHOICE SUSHI PLATE

275/315

Mixed sushi plate, maki, gunkan-maki and nigiri sushi, 11 or 15 pcs with wasabi, turnip gari

MAIN COURSE

Chirashi sushi, salmon, sushi rice, sesame mayonnaise, rutabaga, furikake 255

Chicken donburi, rice, kimchi, caramelised onion sauce, onsen egg 255

Rainbow Trout with green peas, artichoke and dashi butter sauce 365

Josper-grilled Swedish sirloin, shiso dressing, Asian herbs, garlic furikake 495

Arctic char, potato, cavolo nero, caramelized onion, yuzu kosho butter sauce 189

Teriyaki tofu donburi, rice, sautéed leek, cucumber, sesame mayonnaise 189

Pork belly, pak choi, udon noodles, kimchi cream, spring onion 189

DESSERT

Purin, traditional Japanese crème caramel 120

Yuzu meringue, burnt butter sponge cake, cardamom 130

Coffee candy 30

SPARKLING WINE

Palmer & Co., La Réserve, FRA, Chardonnay/Pinot Noir/Pinot Meunier 190

NV Sons del Mar, Cava, ESP, Xarel-lo/Parellada/Macabeu 150

WHITE WINE

2023 Kamptal Grüner Veltliner, Loimer, Kamptal, AUT, Grüner Veltliner 170

2022 Riesling Trocken, Jasper Franz, Rheingau, DEU, Riesling 175

2024 Chablis, Fevre-Fevre, Bourgogne, FRA, Chardonnay 180

RED WINE

2022 Côtes du Rhône, Xavier Vignon, Rhône, FRA, Grenache 175

2021 Campillo Crianza, Bodegas Campillo, Rioja, ESP, Tempranillo 180

2020 Rocca Guicciarda Chianti Classico Riserva, Ricasoli, ITA, Sangiovese 180

BEER

Kirin Ichiban, Kirin Brewery, 5.0%, JPN 82

Pripps Blå, Lager, Carlsberg Brewery, 4.8%, SWE 79

100W IPA, Carnegie Brewery, 6.8%, SWE 110

NON-ALCOHOLIC

Special Effects, non-alcoholic beer, Brooklyn Brewery, USA 55

Kirin Ichiban, Kirin Brewery, 0.0%, JPN 55

Kimino soda, JPN 85

Sparkling water 45