

TAK BUSINESS LUNCH

2 Courses 345 3 Courses 485

Hand-cut beef tartare, negi shio, bonito aioli, rayu, nori crisp

Cod, pointed cabbage, miso cashew cream, smoked almonds, yuzu hollandaise

Purin, traditional Japanese crème caramel

SNACKS

Fresh oyster, dressed in ponzu mignonette, kizami 55/pc

Swedish green pea guacamole served with lentil crisps, togarashi 90

STARTERS

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

Hay smoked hamachi sashimi, cucumber, sea buckthorn ponzu, crown dill 225

Hand-cut beef tartare, negi shio, bonito aioli, rayu, nori crisp 215

Atsuage tofu, daikon oroshi, soy-marinated aubergine, goma dare, rayu 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

Cod loin, charred broccoli, lobster sauce, yuzu kosho, roasted potatoes 375

Josper-grilled ribeye, smoky frisée, fermented Kampot pepper sauce, roasted potatoes 495

Cod, pointed cabbage, miso cashew cream, smoked almonds, yuzu hollandaise 189

Pumpkin Okonomiyaki, deep-fried chèvre, sweet soy glaze, pickled pumpkin, cabbage salad, sesame mayonnaise 189

Chicken Satay, gem lettuce, cucumber, shiso yoghurt, lime, rice 189

DESSERT

Purin, traditional Japanese crème caramel 120

Cloudberry sorbet, whipped panna cotta, shiso, roasted almonds 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