## TAK BUSINESS LUNCH

2 Courses 345  3 Courses 485

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

Grilled char, potatoes, courgette, carrot, herb butter sauce, ponzu

Purin, traditional Japanese crème caramel

## SNACKS

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|---|---|
| Fresh oyster, dressed in sea buckthorn kosho, roasted kombu oil | 55/pc |
| Swedish green pea guacamole served with lentil crisps, togarashi | 90 |

## STARTERS

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|---|---|
| TAK Toast Skagen, shokupan, shrimp, horseradish, yuzu kosho, vendace roe | 235 |
| Hay smoked hamachi sashimi, cucumber, tosazu, kizami, salmon roe | 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

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|---|---|
| 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 |
| Grilled char, potatoes, courgette, carrot, herb butter sauce, ponzu | 189 |
| Fried aubergine, rice, tomato, white cabbage, sesame dressing, gochujang butter | 189 |
| Gyudon with beef, rice, onion sauce, egg, pickled daikon, crispy garlic | 189 |

## DESSERT

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|---|---|
| Purin, traditional Japanese crème caramel | 120 |
| Cloudberry sorbet, whipped panna cotta, shiso, roasted almonds | 130 |
| Coffee candy | 30 |

## SPARKLING WINE

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|---|---|
| Palmer & Co., La Réserve, FRA, Chardonnay/Pinot Noir/Pinot Meunier | 190 |
| NV Sons del Mar, Cava, ESP, Xarel-lo/Parellada/Macabeu | 150 |

## WHITE WINE

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|---|---|
| 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

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|---|---|
| 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

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|---|---|
| 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

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|---|---|
| Special Effects, non-alcoholic beer, Brooklyn Brewery, USA | 55 |
| Kirin Ichiban, Kirin Brewery, 0,0%, JPN | 55 |
| Kimino soda, JPN | 85 |
| Sparkling water | 45 |