

FIRST THINGS FIRST

EDAMAME <i>Wild Fennel Kombu Salt or Spicy Kombu Dressing</i>	6
MISO SOUP <i>Organic Miso, Seaweed and Tofu</i>	6
OYSTER <i>Classic - Yuzu Juice</i> <i>Japanese - Wood Fire Smoked Ponzu, Daikon, Chili</i>	5/p
BLUEFIN TUNA TARTARE <i>Gochujang Soy, Confit Egg Yolk, Pistachio</i>	17,5
YELLOWTAIL SASHIMI <i>Amazonian Cacao, Smokey Aubergine, Chilli, Yuzu Soy</i>	15,5
SALMON TATAKI <i>Green Chilli Sauce, Beetroot Tsuma, Shio Kombu</i>	14
BLACK COD CROQUETTE <i>Black cod, yuzu and miso mayonnaise, kombu salt. Extra croquette 3,5 €</i>	10/3p

PLANT-BASED POWER

SESAME SPINACH SALAD <i>Baby Spinach, Sesame Dressing, Crispy Leeks</i>	8,5
NASU DENGAKU <i>Fermented Plantain Miso Glazed Aubergine</i>	9
MACADAMIA & YUZU ASPARAGUS <i>Yuzu and Ginger Sauce, Toasted Macadamia Nuts</i>	11,5
TENDERSTEM BROCCOLI <i>Onion & Carrot Sauce, Crispy Shallots, Sesame</i>	11,5

FRY

VEGETABLE TEMPURA <i>Japanese Pumpkin & Aubergine, Asparagus, Broccoli</i>	11.5
POPCORN SHRIMP TEMPURA <i>Spicy Mayo, Butter Ponzu</i>	15
TAKA FRIED CHICKEN 'TFC' NANBAN <i>Fried Chicken, Smoked Daikon Tartare</i>	13,5

TAKA BOWLS

CHUTORO RICE RICE BOWL <i>Bluefin Tuna, Shiso Dressing, Soy Cured Egg Yolk.</i> <i>Add Caviar 12g €35</i>	18,5
CHIRASHI BOWL <i>Smoked rice, salmon, hamachi, tuna, ikura.</i>	17
STEAMED RICE <i>It's a Bowl of God Damn Japanese Rice</i>	4

ADD ONS

FRESH WASABI	5
OSCIETRA CAVIAR 3g	10
OSCIETRA CAVIAR 30g	TIN 65

ALL OF OUR TUNA AND HAMACHI IS DRY-AGED FOR A MINIMUM OF SIX DAYS.

TAKA SUSHI SELECTION

NIGIRIS

ASSORTED NIGIRI 6 pieces 23,5
*Akami, Toro, Yellowtail, Salmon, Japanese
Scallop, Red Prawn*

	<i>Per Piece</i>
AKAMI	4
CHU TORO	5
O TORO	6
YELLOWTAIL	3,5
SALMON	3,8
RED PRAWN	5,5
JAPANESE SCALLOP	3,8

TAKA SIGNATURE NIGIRIS

TAKA SPECIAL ASSORTED NIGIRI 6 PIECES 28
CREATED BY CHEF TAIJI

	<i>Per Piece</i>
AKAMI	5
<i>Marinated Loin Tuna, Daikon, Kizami Wasabi</i>	
TORO	6
<i>Wood Fire Smoked Fatty Tuna Add Caviar 3g €10</i>	
YELLOWTAIL	4,5
<i>Yuzu Kosho, Nikiri Soy</i>	
SALMON	4,2
<i>Seared Norweign Salmon, Sweet Soy, Lotus Root,</i>	
RED PRAWN	6,5
<i>Coral jus and lemon zest</i>	
JAPANESE SCALLOP	4,8
<i>Butter Miso, Yuzu Tobiko</i>	
WAGYU	8
<i>Yakiniku sauce, garlic chip.</i>	

SASHIMI

ASSORTED SASHIMI 10 pieces 32
*Akami, Yellowtail, Toro, Japanese Scallop,
Salmon*

	<i>3 pieces</i>
AKAMI	10
CHU TORO	13
O TORO	16
YELLOWTAIL	9
SALMON	9,5
RED PRAWN	14
JAPANESE SCALLOP	9,5

VAT is included at current rate.
Allergies and Intolerances. Every care is taken to avoid any cross contamination from allergens during preparation.
If you have any specific allergies or concerns, please let us know and we'll do our best to help.

ROCK & ROLLS

MAGURO 3 <i>Akami, Chutoro, Tuna Tartare, Cucumber, Negi, Wasabi</i> <i>Add Caviar 12g €35</i>	21.5
BLUEFIN TUNA CRUNCH <i>Akami, Avocado, Spicy Mayo, Orange Masago</i>	15
TORO TAKU <i>Toro, Smoked Daikon, Negi</i>	14
SAKE <i>Hiddenfjord Salmon, Avocado</i>	12
KAPPA <i>Cucumber</i>	5.5
AVOCADO <i>Avocado, Avocado, Avocado</i>	12
DRAGON <i>Shrimp Tempura, Avocado, Crispy Leeks</i>	16
CRISPY COD <i>Tempura Fried Cod, Avocado, Spicy Mayo, Micro Greens</i>	15.5

WOOD FIRED ROBATA

BLACK COD <i>Yuzu Miso, Grilled Lime</i>	28
SMOKED TUNA COLLAR <i>Apple Ponzu, Grated Daiko, Fresh Shichimi</i>	28
CORN FED CHICKEN FROM CATALUÑA <i>Char-Coated with Turmeric Chilli Tare, Truffle Mayo</i>	26
APRICOT SHORT RIB <i>Slow Cooked Beef, Negi, Yuzu, Apple</i>	30
45 DAY AGED SIRLOIN ON THE BONE <i>Kombu Salt, Koji Soy & Wasabi,</i> <i>Chef Rafael's Chimichurri</i>	70

SANDO

A5 WAGYU SANDO <i>80g Kagoshima Wagyu, Truffle Tonkotsu,</i> <i>Milk Bread</i>	43
CHICKEN SANDO <i>Crispy Pussin, Egg Tartare, Sweet & Sour Sauce</i>	20