

Menu of the month

Food 625

Beverage Pairing 395 1/2 glas, 595 1/1 glas

Ostron, fermenterad chili, ponzu, sesam

Oysters, fermented chili, ponzu, sesame

Kammusla, apelsin, lime, gurka, koriander, chili, kimchisesam

Scallop, orange, lime, cucumber, koriander, chili, kimchi sesame

Tartar på oxinnanlår, räkchips, ramslök, picklad ämnesgurka, vattenkrasse, pepparrot

Beef tartar, prawn chips, ramson, spring onion, pickled cucumber, water cress, horseradish

Chirashisushi, lax, sesammajonnäs, forellrom, sallad, gurka, nori, kålrotsgari

Sushi rice, salmon, sesame mayonnaise, trout roe, salad, cucumber, nori, ginger pickled swede

Hallonmaräng

Sorbet på Svenska hösthallon ifrån Gotland & Yuzu, yoghurtgelato samt mandelkaka

Raspberry meringue

Sorbet of Swedish raspberries from Gotland and Yuzu, yoghurt gelato and almond biscui

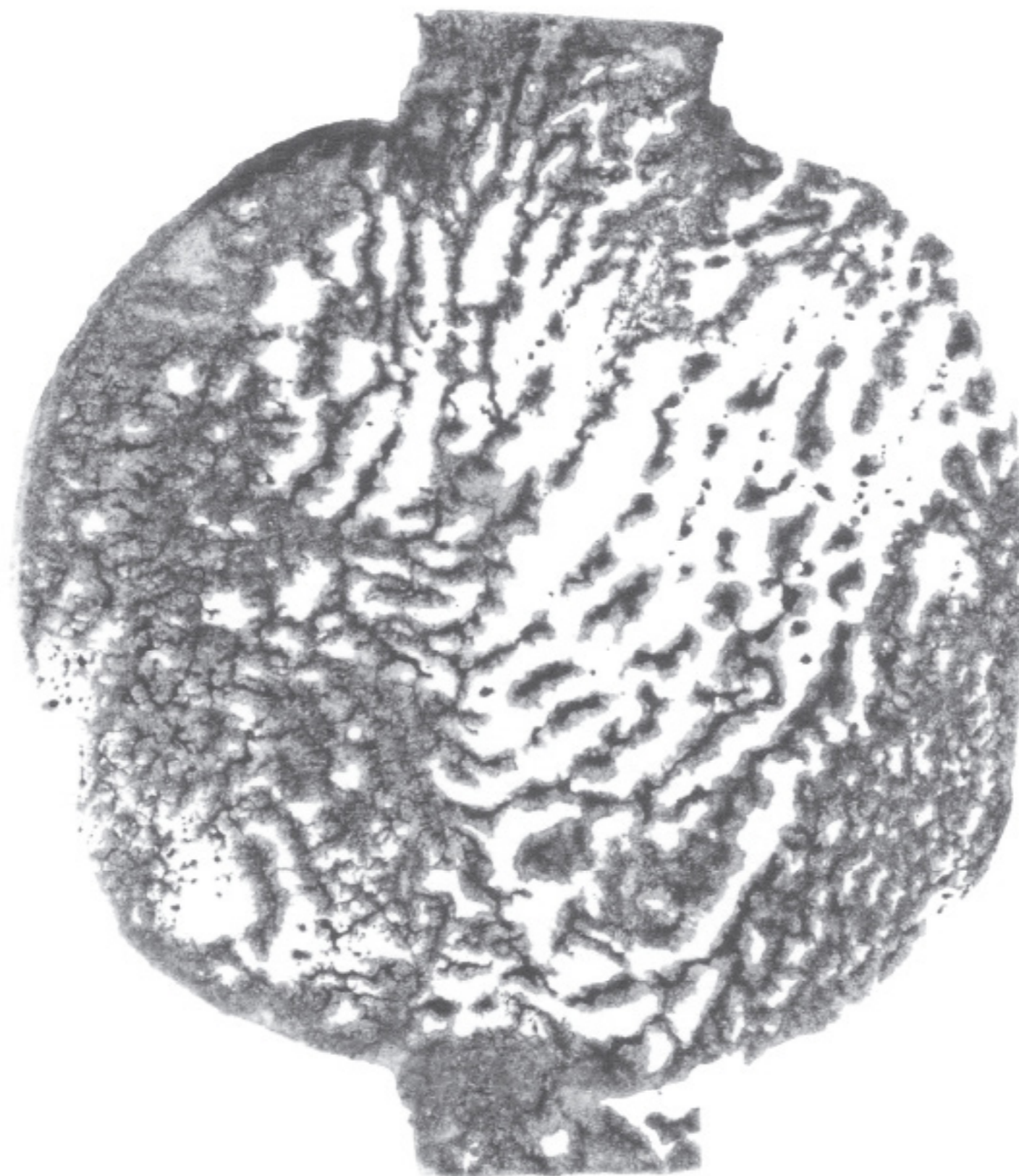
SNACKS

3 st ostron, fermenterad chili, ponzu, sesam

3 pcs oysters, fermented chili, ponzu, sesame
85

Räkchips, kimchidipp
Prawn crackers, kimchi dipp
55

Edamamebönor, kimchisesam, salt
Edamame beans, kimchi sesame, salt
85



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THANK YOU FOR CHOOSING TO VISIT US.
WE HOPE TO SEE YOU AGAIN SOON

ARIGATOU GOZAIMASHITA
MATAKI OMOCHI
DEACHIGAITTEORIMASU

IZAKAYA

DINNER

FOOD

BUBBLOR

Yann Alexandre, Brut Noir,
Pinot Meunier/Chardonnay/Pinot Noir,
Champagne 170/995

2013 Yann Alexandre, Blanc de Blancs,
Chardonnay, Champagne 1250

NV Cava Les Enfosques, Mas Bertran, Xarel-lo/Macabeu/Parellada, Catalunya 140/695

2021 Barbera, Indocilis Rosato Frizzante,
Podere Pradarolo, Emilia Romagna, 745

2021 Müller Thurgau/Weissburgunder,
Vin de Soda, Scheuermann, Pfalz 720

JOHN SPARKLING JUNMAI DAIGINJO
50%,Tosa Brewery, Kochi, JPN, 425 37.5CL

Rice Magic Sparking Red
Nihonmatsu, Fukushima JPN 395

COCKTAILS 165

SALTED PASSION
Salted vodka, passionfruit, miso,
lime, rooibos

APRICOT
Bourbon, apricote brandy, lemon,
hibiscus, wheat beer

RASPBERRY & ELDERFLOWER
Japanese gin, aquavit, elderflower,
raspberry, lemon, champagne

Berry Twist
Vodka, cucumber, Strawberry sake,
citrus & pink grape

Hibiscus Maggie
Tequila & mezcal, hibiscus,
lime & orange

Skinny colada
Rum, pineapple, lemon curd,
yuzu & coconut

SESAME
Japanese whiskey, sesame,
walnut, bitters

TAK NEGRONI
Gin, fermented pineapple husk, blood
orange sake, vermouth

SOBER ALTERNATIVES 75

Lemonade
Lemon grass, yuzu, coconut, soda

SOBER TEA
Pineapple, acidic grape,
agave & rooibos tea

SUSHI & SASHIMI

"Sashimi Moriawase"
Sashimi of the day
165

Maki Lax 6pcs 165
Forellrom, bonito, dillcrème, silverlök,
yuzu, gurka
Salmon, trout roe, bonito, dill cream,
onion,yuzu, cucumber

Maki Svamp 6pcs 135
Kejsarhatt, shiitake, zucchini,
pumpacrème, grönkål
King oyster mushroom, shiitake, zucchi-
ni,pumpkin cream, cale

Nigiri 65
(2pcs per serving)

Tonfisk, ponzu
Tuna, ponzu

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Eldad lax, misosmör
Torched salmon, miso butter

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Röding, yuzumajonnäs, schalottenlök
Arctic char, yuzu mayonnaise, shallot

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Portabello picklad i sushi su
Portabello pickled in sushi su

Chirashi sushi
Sushiris, lax, sesammajonnäs, forellrom,
sallad, gurka, furikake, kålrotsgari
Sushi rice, salmon, sesame mayonnaise,
trout roe, salad, cucumber, nori,
furikake, ginger pickled swede
175

COLD

3 st ostron, fermenterad chili, ponzu, sesam
3 pcs oysters, fermented chili, ponzu, sesame
85

Sojapicklat ägg, gojujang, friterad potatis
Soy pickled egg, gojujang, fried potato
65

Edamamebönor, kimchisesam, salt
Edamame beans, kimchi sesame, salt
85

Kammussla, apelsin, lime, gurka,
koriander, chili, kimchisesam
Scallop, orange, lime, cucumber,
coriander, chili, kimchi sesame
155

Tartar på oxinnanlår, räkchips, ramlök, vårlök,
picklad ämnesgurka, rädisa,
vattenkrasse, pepparrot
Beef tartar, prawn chips, ramson, spring onion,
pickled cucumber, water cress, horseradish
155

Göstataki, löjrom, syrad grädde,
silverlök, dill, soja, tempura
Pike-perch tataki, bleak roe, sourcream,
onions, dill, soy, tempura
165

Aubergine, tamago, daikon, shiso,
ponzu,kålrotsgari, vitlök
Aubergine, tamago, daikon, shiso,
ponzu,pickled swede, garlic
145

WARM

Friterad tofu, zucchinicrème, picklad
kumquat, puffat ris, ponzu, sesamolja
Fried tofu, zucchini cream, pickledkumquats
puffed rice, ponzu, sesame oil
145

Kyckling "karaage", tomat och sojaglace,
nori, togarashi, vårlök
Fried chicken "karaage", tomato and
soy glazenori, togarashi, spring onion
155

Tempura friterade MSC räkor,
grön Gotlandssparris, teriyaki, koriander
Tempura fried MSC-Shrimps, green
asparagus from Gotland, teriyaki, coriander
165

SNACKS/SIDES

Misosoppa, wakame, vårlök 65
Miso soup, wakame, spring onion

Ris, furikake, sesammajonnäs 45
Rice, furikake, sesame mayonnaise

Wakame, sjögräsnudlar, vårlök, mirin, sesam 75
Wakame, seaweed noodles,
spring onion, sesame

Kål- och rättikasallad, miso- & sesamdressing 75
Cabbage and daikon salad,miso and
sesame dressing

Kimchi, fermenterad kål och chili 45
Kimchi, fermented cabbage, chili

Räkchips, kimchidipp
Prawn carckers, kimchi dipp
55

CRISPY PORK BAO

"TAK STYLE"
445

Hoisinbakad fläksida, Steam buns,
dashimayo, kimchi, gari, vårlök, ris

Hoisin glazed porkbelly, Steam buns, gari,
dashi mayo, kimchi, spring onion, rice

(add oysters 6pic/150)

SWEET

Crème brûlée, soja
Crème brûlée, soy
125

Sesam & brynt smör sandwich
Sesam kex, brynt smörglass, ganache på karamellchoklad
Sesame & browned butter sandwich
Sesame biscuit, browned butter ice-cream, caramel
chocolate ganache
135

Hallonmaräng
Sorbet på Svenska hösthallon ifrån Gotland & Yuzu,
yoghurtgelato samt mandelkaka
Raspberry meringue
Sorbet of Swedish raspberries from Gotland and
Yuzu, yoghurt gelato and almond biscuit
135

Choklad & misoglass, choux, sojakolasås
Chocolate & miso ice-cream, choux, soy caramel
95

Matchaglass med puffat ris
Matcha ice cream
Soft matcha ice-cream served with puffed rice
65