

SNACKS

Perfect with your drink or while you are looking at the menu, order a couple and share with the table.

Fresh oyster, yuzu ponzu, cucumber	45/pcs
Panko and seaweed fried Swedish Edulis oyster, kewpie mayonnaise	65/pcs
TAK Jospers bread, miso butter	90
Miso soup, spring onion, tofu, wakame, jalapeño oil	65
Green pea guacamole, togarashi, lime, deep fried spicy wonton	90
Deep fried ½ toast with langoustine, yuzu dill emulsion	140

RAW BAR

Smaller dishes from our Rawbar.

Yellowfin tuna sashimi, Matsuhisa dressing, dulce seaweed, daikon, sesame	185
Tempura fried tofu, avocado creme, pickled kumquats, puffed rice, ponzu	165
TAK Toast skagen, shrimp, yuzu kosho mayonnaise, dill, horseradish, vendace roe, butter fried toast	210
Swedish beef tartare, ginger, spring onion, crispy garlic, sesame oil	185
Scallop tartare, cucumber, jalapeño, sesame soy and yuzu dressing	195
Salmon sashimi, togarashi, dashi, mustard sauce, fennel, apples, puffed rice	185
6 pcs Tempura Maki, spicy tuna, spring onion	175
6 pcs Maki, mushroom, pumpkin, kale	165
2 pcs Nigiri, choose from:	
Halibut, pickled onion	85
Torched salmon, miso burnt butter	80
Arctic char, lime zest	80

“CHEF’S CHOICE” MENU

per person

Can't choose? Let our chefs decide for you! (4 servings, served to the whole table)	775
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RICE & NOODLES

All our rice and noodle dishes are medium sized.

TAK Chirashi Sushi, salmon, sushi rice, sesame mayonnaise, lettuce, turnip gari, furikake	245
Vegetarian chirashi sushi, fried aubergine, shiitake, sushi rice, spring onion, cucumber, soy mayonnaise, seaweed caviar, turnip gari, furikake	225
Temaki, deep fried cod, sushi rice, salad, red cabbage, yuzu kosho emulsion, trout roe	345
TAK Donburi, slow cooked lamb, grilled cabbage, fermented carrots, mushroom	225
Egg noodles TAK-style, cheese, chives, vendace roe, lemon, nori	225
Udon noodles, chicken broth, soy marinated egg, spring onions, mushrooms, nori	195

CRISPY DUCK “TAK STYLE” TO SHARE

875

(30 min cooking time)

1/2 Deep fried Swedish duck, steam buns, kimchi, spring onion, plum sauce, rice

FROM THE JOSPER GRILL

In our Jospers grill the food is cooked over charcoal.

Fish of the day, beurre blanc with trout roe and chives, celeriac, seaweed salad	385
Dry aged ribeye 250g, red wine sauce, garlic greens	425
Pork belly, katsu curry sauce, pumpkin, roasted radicchio	335
Cauliflower, miso butter sauce, tomatoes, onion salad	285
Langoustine, seaweed salt, saffron and yuzu emulsion	305

SIDES

Grilled baby gem salad, caesar dressing, black truffle	105
Japanese rice, furikake	75
Roasted pumpkin with honey glaze, cottage cheese	95
Roasted potatoes, nori	75

COCKTAILS

165

Skinny Colada Rum, pineapple, lemon curd, yuzu & coconut
Passion Salted Stoli vodka, passion fruit, miso, lime, rooibos tea
Raspberry & Elderflower Roku gin, aquavit, elderflower, raspberry, lemon, champagne
Sesame Street Nikka straight from the Barrel whisky, salted maple syrup, sesame, walnut bitters
Tak Negroni Roku gin, fermented melon husk Campari, blood orange sake, vermouth

SPARKLING

glass

NV Brut Noir Yann Alexandre, Champagne, FRA	170
NV Les Enfosques, Mas Bertran, ESP	140

ROSÉ WINE

Grenache/Syrah, 'Mon Plaisir', Château de Ferrages, Côtes de Provence, FRA	155
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WHITE WINE

2019 Chardonnay, Chablis, William Fèvre, Burgundy, FRA	170
2021 Sauvignon Blanc, Sancerre, Pascal Jolivet, Loire, FRA	170
2021 Riesling, Jasper Franz, Rheingau, DEU	165
2021 Chenin Blanc, Vouvray, Cuvée Silex, Bernard Fouquet, Loire, FRA	160
2020 Chardonnay, Bread & Butter, California, USA	180

RED WINE

2020 Gamay, Beaujolais Villages, Domaine Perrachon et Fils, Burgundy, FRA	155
2020 Pinot Noir, Sauvage, Joseph Cattin, Alsace, FRA	175
2020 Nebbiolo, Alpi Retiche, Rainoldi, Lombardy, ITA	165
2018 Merlot, Vieilles Vignes, Château Haut-Moulin, Côtes de Bordeaux, FRA	170
2019 Cabernet Sauvignon, Napa, Bread & Butter, California, USA	170

SAKE

9cl

Tak Special Label Kimoto Junmai Shu, JPN	150
Kozaemon NAMA Junmai Ginjo, JPN	155
Dewazakura Ichiro Junmai Daiginjo, JPN	155
Tengumai Yamahai Junmai Daiginjo, JPN	155
Keigetsu Nigori Junmai Daiginjo 50, JPN	155

BEER

Lager, Asahi, Asahi Brewery, 4,7%, JPN	79
White Ale, Hitachino Nest, Kiuchi Brewery, 5,0%, JPN	105
Red Rice, Hitachino Nest, Kiuchi Brewery, 5,0%, JPN	105
Lager, Pripps Blå, Carlsberg Brewery, 4,8%, SWE	79
Defender IPA, Brooklyn Brewery, 5,5%, USA	95
American Lager, Brooklyn Brewery, 5,2%, USA	88
1664 Blanc, Kronenbourg Brewery, 5,0 %, FRA	88

NON-ALCOHOLIC

Special Effects, non-alcoholic beer, Brooklyn Brewery, USA	55
Kombucha Natural, Kombucha Please, Stockholm, SWE	85
Kimino Sparkling Yuzu Juice, JPN	75
Wölffer Estate Verjus, Raw Grape juice, Long Island, USA	85
God Dryck NO:1, Organic Sparkling Wine, ESP	95
Richard Juhlin, Sparkling wine, FRA	95



AS A PART OF OUR FOCUS ON SUSTAINABILITY AT TAK
WE WORK WITH KRAV, MSC AND ASC.