

## 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 biscuit

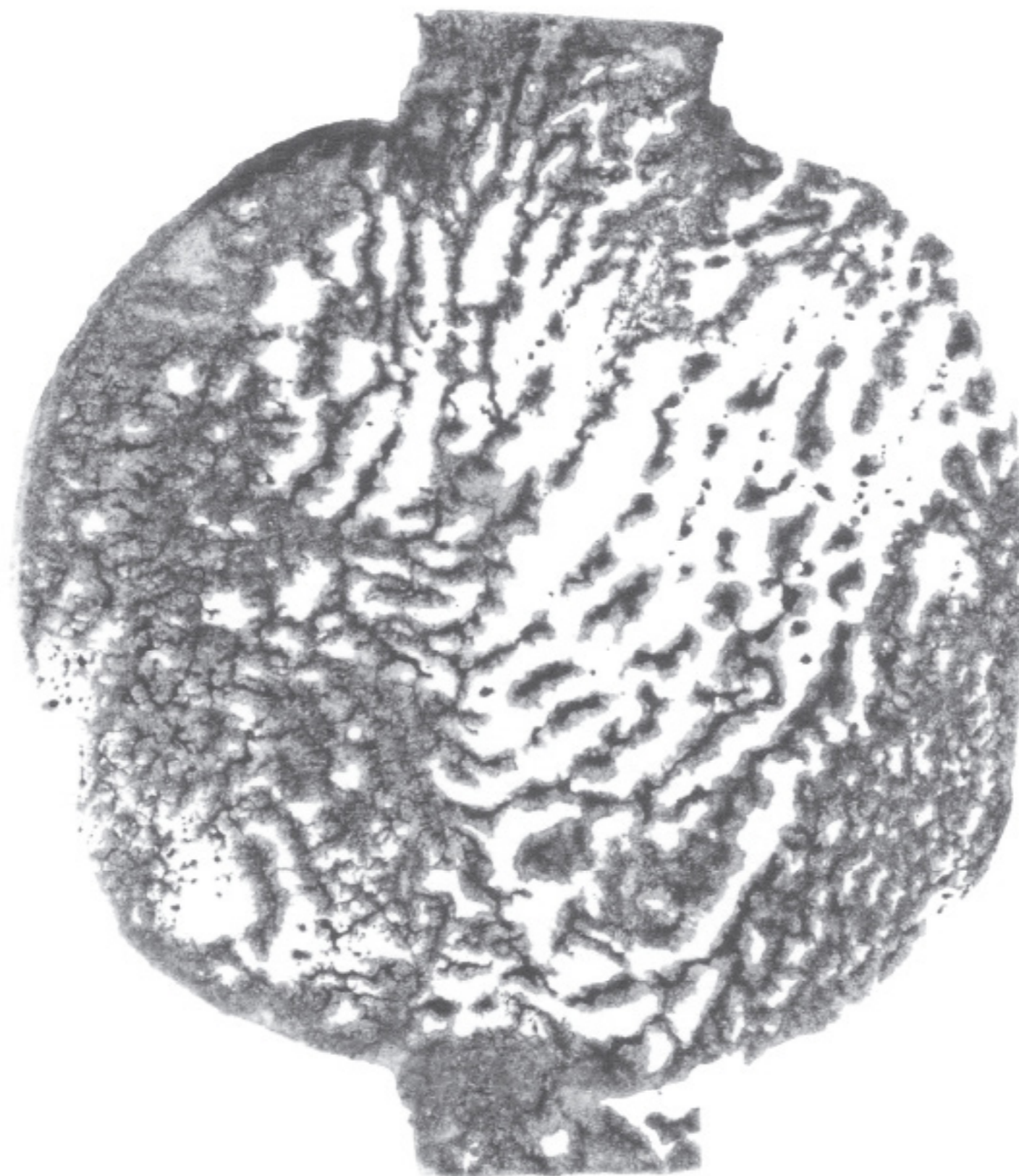
## SNACKS

3 st ostron, fermenterad chili, ponzu, sesam

3 pcs oysters, fermented chili, ponzu, sesame  
85

Räkchips, kimchidipp  
Prawn crackers, kimchi dip  
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,  
zucchini, pumpkin cream, kale

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, yuzukoshu,  
vårlök, picklad ämnesgurka, rädisa,  
vattenkrasse, pepparrot  
Beef tartar, prawn chips, yuzukoshu,  
spring onion, pickled cucumber,  
watercress, horseradish  
155

Göstataki, löjrom, syrad grädde,  
silverlök, dill, soja, tempura  
Pike-perch tataki, bleak roe, sour cream,  
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, pickled kumquats  
puffed rice, ponzu, sesame oil  
145

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

Tempura friterade MSC räkor,  
broccolini, teriyaki, koriander  
Tempura fried MSC-Shrimps, broccolini,  
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 55  
Prawn crackers, kimchi dip

## CRISPY PORK BAO

"TAK STYLE"  
445

Hoisinbakad fläskside, 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