

# BAR MENU

## COCKTAILS 168

"This is a selection of our bright and sour cocktails. Shorter and more concentrate, a perfect aperitif. A clear flirt with Japan".

### **NORTHERN JOURNEY** - Bright

Stockholm Pink Gin, strawberry sake, cherry blossom, citrus

### **NAMEK** - Sour

Tres Erres Pisco, shochu, elderflower, peach, yuzu

### **FUJI DAISY** - Bright

Busnel Calvados, ginquette, apple, yuzu

"Chose a refreshing and vibrant long drink when the gin & tonic doesn't suit you and you want the perfect mingel cocktail".

### **SHISO BRIGHT** - Refreshing

Gin, bergamot, shiso, lemongrass, yuzu

### **SNAPAPPLE** - Refreshing

Tullamore DEW, apples, snap pea, citrus, shrub

### **YOSHIWARA** - Refreshing

Absolut vodka, aperol, pineapple sake, citrus, pomegranate

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"The stiffer and richer cocktails. A bit more concentrate and intence in flavour and colour. The peffect way to end your night".

### **NUTTY FASHION** - Refreshing

Appleton rum, raisins, hazelnut, miso

### **ICO** - Stiff

Angostura 1919 rum, coffee, sweet vermouth,  
candied Japanese tea, chocolate

### **MONKEY PUNCH** - Rich

Monkey Shoulder, banana, maple syrup, walnut, cream

"TAK CLASSICS" the ones who were to amazing to take of the menu.  
Call if a safe card if you want, they wont disappoint".

### **PASSION** - Refreshing

Stoli Vodka, passionfruit, miso, citrus, fruity tea

### **RASPBERRY & ELDERFLOWER** - Bright

Roku gin, aquavit, elderflower, raspberry, citrus, bubbles

### **TAK NEGRONI** - Stiff

Gin, fermented pineapple husk, blood orange sake, vermouth

### **TAKS ESPRESSO MARTINI** - Pick me up

Stoli Vodka, espresso, coconut, salt

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## BEER

### DRAUGHT BEER

Pripps Blå, Lager 79

Brooklyn Defender, IPA 95

Brooklyn Lager, American Lager 88

Hitachino Tak Yuzu Lager, Lager 105

1664 Blanc, Wheat 88

### BOTTLED BEER

Asahi, Lager 79 Carlsberg Hof, Lager 78

Hitachino White Ale, Ale 105

Hitachino Anbai Ale, Sour 105

Dai Dai, Ipa, 105

### CIDER

Galipette Cidre Biologique, Apple Cider 82

### NON ALCOHOLIC

Sober Negroni, cranberry, coffee, honey, alcohol free wine 75

Yuzu coconut lemonade, lemongrass, citrus, coconut 75

Carlsberg, Non alcoholic lager 49

Brooklyn, Special effects 55

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## WINE

### SPARKLING

NV Yann Alexandre, Champagne

Pinot Meunier, Chardonnay, Pinot Noir, Brut Noir, FRA 170/995

2012 Yann Alexander, Champagne

Chardonnay, Blanc de Blanc, FRA 1250

NV Bodegas Muvierdo

Macabeo, Los Monteros, Cava Brut Nature, SPA 120/665

2021 Myller thurgau/Weissburgunder

Vin de Soda, scheuermann, GER 720

### WHITE

2018 Trebbiano, Umani Ronchi Abruzzo ITA 130/595

2019 Chardonnay, Chablis, William Fevre, Burgundy FRA 170/795

2018 Riesling A Christmann Pfalz GER 140/625

2019 Albarino Castro Valdes ESP 135/615

### RED

2020 Sangiovese Patriale Vino rosso D'Italia ITA 130/595

2020 Cattin Sauvage Pinot Noir, Alsace FRA 155/695

2020 Barbera d'Alba, Guiseppe Cortese, Piedmonte ITA 165/715

### ROSE/ORANGE

2021 Negroamaro/ nero d'avola, Patriale, Tentute Piccini, ITA 120/565

2021 Grenache/Syrah, Sainte Victoire, 'Mon Plaisir',

Château des Ferrages, Côtes de Provence, FRA 695

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## SNACKS 45

Chips, different flavours

Spicy Olives

Valencia Almonds

## FOOD

Chirashi sushi bowl 225

Sushiris, soja- & mirinmarinerad lax, sesammajonnäs, forellrom,  
sallad, gurka, nori, furikake, kålrotsgari

Sushi rice, soy sauce & mirin marinated salmon, sesame mayonnaise, trout roe, salad, cucumber,  
nori, furikake, ginger pickled swede

Pork Bao 165

Hoisin glaserad fläskside, ångat bröd, picklad lök, kimshi, sallad,  
kewpie majonnäs

Hoisin glazed pork, steam bun, pickled onion, kimshi, lettuce,  
kewpie mayonnaise

Maki Svamp 10pcs 155

Kejsarhatt, shiitake, zucchini, pumpacrème, grönkål

King oyster mushroom, shiitake, zucchini, pumpkin cream, kale

Pommes frites, chili mayo 65

If you have any allergies, please let us know