

Izakaya tasting menu

Food 645

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

Ostron, gurka, ponzu, sesam

Oysters, cucumber, ponzu, sesame

Sashimi på sotad röding, misomajonnäs, äpple, ponzu, forellrom, dill, togarashi

Blackened arctic char sashimi, miso mayonnaise, apple, ponzu, trout roe, dill, togarashi

Bifftartar, rökt olivolja, edamame gräslöksmajonnäs, picklad lök, krasse

Beef tartare, smoked olive oil, chive mayonnaise, edamame, pickled onion, watercress

Hoisinbakad fläksida, steam buns, sojamajonnäs, gari, böngroddar, gemsallad, krossad gurka, örter

Hoisin glazed porkbelly, steam buns, gari, soy mayo, bean sprouts, baby gem, smashed cucumber, fresh herbs

Crème brûlée, soja, misokrisp

Crème brûlée, soy, miso crumble

Sake tasting 345

Try three types of sake, and learn the basics about them.

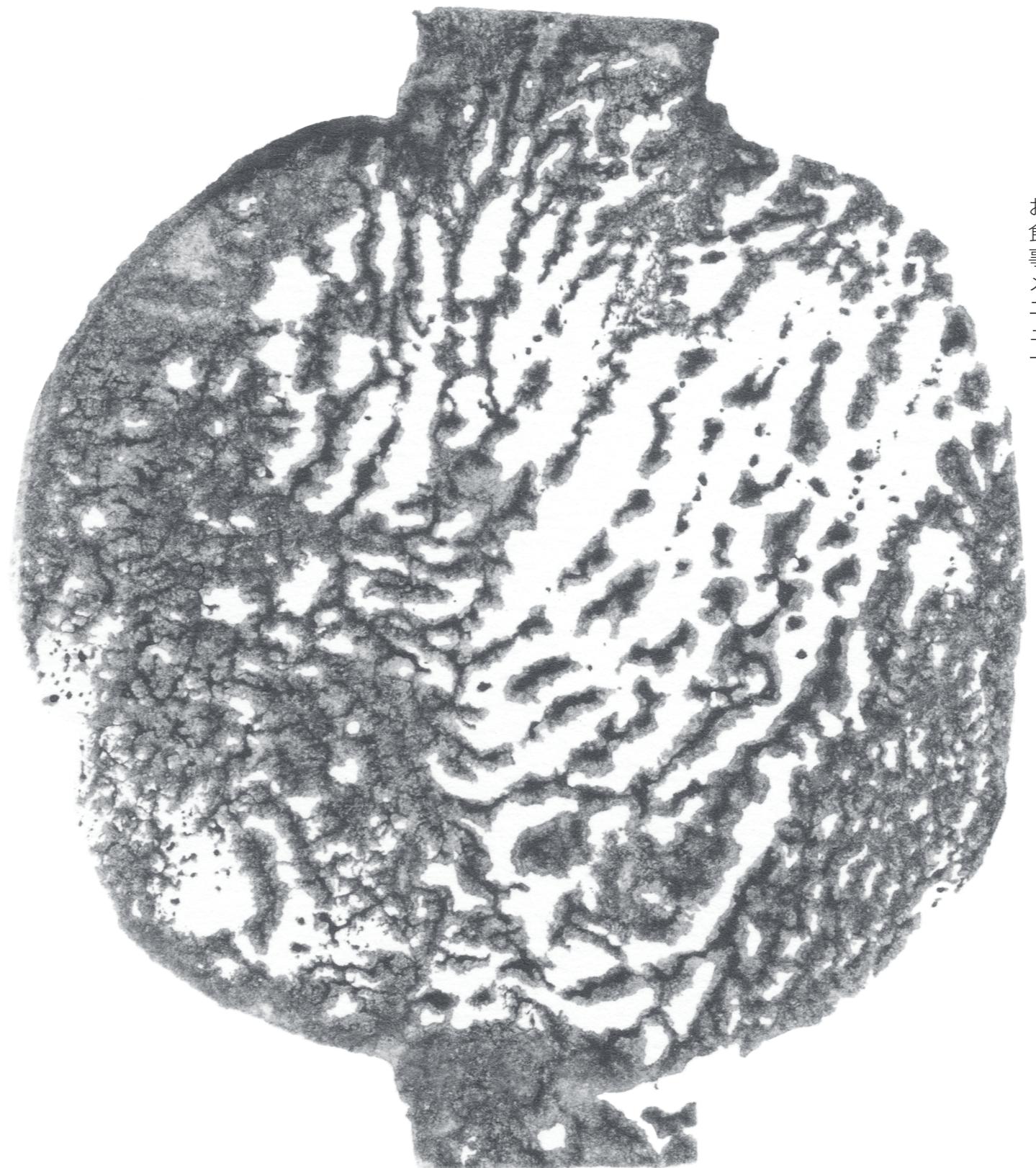
Bubbles

NV, Palmer & Co., Brut Réserve, Chardonnay/Pinot Noir/Pinot Meunier, Champagne 180/1045

2013 Yann Alexandre, Blanc de Blancs, Chardonnay, Champagne 1310

NV Cava Les Enfosques, Mas Bertran, Katalunya ESP 150/730

Rice Magic Sparkling Red Nihonmatsu, Fukushima JPN 465



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

ARIGATOU GOZAIMASHITA
MATANO OKOSHIO
OMACHISHITEORIMASU

IZAKAYA
RESTAURANT
FOOD

Cocktails 175

Plum & Gin

Pink gin, umeshu, apricot, citrus

Wasabi & Tequila

Tequila, mezcal, wasabi, almond, white chocolate, citrus

Blood Orange & Bubbles

Blood orange sake, citrus, mixed fruit cordial, bubbles

Mandarin & Vodka

Vodka, mandarin, elderflower, citrus, bitters, soda

Passion & Rum

Rum, amaro, passion fruit, citrus, apple, cucumber

Melon & Pisco

Pisco, melon, ginger, sorrel, lime

Almond & Rum

Rum washed in rice, banana, almond, shochu, citrus, agave

Caramel & Whiskey

Japanese peated whiskey, bourbon, miso & fat washed butter, bitters

Coffee & Scotch

Japanese whiskey, blended Scotch, lime leaf, coffee, citrus, soda

Tak's Espresso Martini

Salted caramel vodka, coffee liqueur, espresso

Tak's Negroni

Gooseberry infused gin, campari, vermouth, peach sake

Mocktails 85

TAK'S Iced Cooler

Cordial on lime leaf, rock candy, coffee, citrus

TAK'S Lemonade

Mixed fruit cordial, citrus & yuzu, carbonated

TAK'S Sober Negroni

Cranberry, bitter cordial, coffee, alcohol free wine, herbs

Sushi & Sashimi

Sashimi
Tre sorters fisk, gari, crudité
Three kinds of fish, gari, crudité
165

Misosoppa, wakame, vårlök

Miso soup, wakame, spring onion
65

Maki (6 pcs per serving)

Laxmaki, gochujang, gurka, vårlök,
forellrom, tempura
Salmon maki, gochujang, cucumber,
spring onion, trout roe, tempura
175

Tofu uramaki, shiso,
picklad lök, myntamajonnäs

Tofu Uramaki, shiso, pickled onion, mint
mayonnaise
165

Nigiri 85

(2 pcs per serving)

Norsk lax, pepparrot, dill
Norwegian salmon, horseradish, dill

Tonfisk, yuzukosho soyaglaze
Tuna, yuzu kosho soy glaze

Sotad kammussla, soyamirin, citrus
Seared scallop, soy mirin, citrus

Portabello picklad i sushi su
Portabello pickled in sushi su

Cold

Izakaya style "ceviche", torsk, miso,
selleri, wakame, koriander, ris paper
Izakaya style "ceviche", cod, miso, celery,
wakame, coriander, rice paper
165

Biffertartar, rökt olivolja, edamame
gräslöksmajonnäs, picklad lök, krasse

Beef tartare, smoked olive oil,
chive mayonnaise, edamame,
pickled
155

Sashimi på sotad röding, misomajonnäs,
äpple, ponzu, forellrom, dill, togarashi
Blackened arctic char sashimi, miso
mayonnaise, apple, ponzu, trout roe,
dill, togarashi
165

Agedashi tofu, oroshi ponzu, rättika,
soja, krispig lök, nori

Agedashi tofu, oroshi ponzu, daikon,
crispy onion, nori
145

Warm

Svampgyoza, goma dare, soja, rostade
valnöter, tryffel

Mushroom gyoza, goma dare, soy, roasted
walnuts, truffle
155

Kyckling karaage, togarashi
majonnäs, citron

Chicken karaage with togarashi
mayonnaise, lemon
165

Korokke på potatis, bonito, koriander,
yuzu koshu, majs, gochujang
Potato Korokke, bonito, coriander, yuzu
koshu, corn, gochujang
165

Crispy Pork Bao

"TAK Style" 445

Hoisinbakad fläksksida, steam buns,
sojamajonnäs, gari, böngroddar,
gemsallad, krossad gurka, örter

Hoisin glazed porkbelly, steam buns, gari,
soy mayo, bean sprouts, baby gem,
smashed cucumber, fresh herbs

(add oysters 6 pcs/150)

Snacks / sides

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

3 st ostron, gurka, ponzu,
fermenterad chili, sesam
3 pcs oysters, cucumber, ponzu,
fermented chili, sesame
95

Räkchips, kimchidipp
Prawn crackers, kimchi dip
55

Sojapicklat ägg, krispig lök,
gochujangmajonnäs.
Soy-pickled egg with crispy onion,
gochujang mayonnaise
65

Ris, furikake, sesammajonäs
Rice, furikake, sesame mayonnaise
55

Zucchini och bovetenudlar, gurka,
tahini, chili, lime
Zucchini and buckwheat noodles,
cucumber, tahini, chili, lime.
75

Potatis, ägg, wakame, yuzukoshomajonnäs,
picklad gurka
Potato, eggs, wakame, yuzukosho
mayonnaise, pickled cucumber
75

Kimchi (fermenterad kål & chili)

Kimchi (fermented cabbage & chili)

55

Brunch Chef's Choice

"IZAKAYA Style"

Tre vändor av våra Japanska favoriter att
dela runt bordet. Kockens val för dagen.

Three rounds of our Japanese favorites to
share around the table. Chefs choice of the
day.

475 Per person (MIN 2)

Sweet

Crème brûlée, soja, misokrisp
Crème brûlée, soy, miso crumble
135

Krispig plommon gyoza, vaniljkräm,
päron, shiso, ingefära
Crispy plum gyoza, vanilla custard,
pear, shiso, ginger
135

Chockladkräm, vaniljglass, karamellsås
på kokos och miso toppat
med kokosfurikake
Chocolate cream, vanilla ice cream with
coconut miso caramel
and coconut furikake
115