

TRAK

STOCKHOLM | OSLO



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# The Visionary

TAK's culinary director Frida Ronge is the fishmongers daughter from Göteborg who has created her own style of Japanese - Nordic cooking. Inspired by her frequent visits to Japan, Frida wanted to create something similar, but with a strict Nordic approach to ingredients.

TAK exists to bring inspiration and innovation to the table. To hang out at TAK should always be something else, something new, something more.

TAK

STOCKHOLM | OSLO

Restaurant







# Restaurant

The restaurant is designed by architect Gert Wingårdh together with our culinary director Frida Ronge.

Modern Scandinavian food influenced by Japanese cooking methods and flavours. Complex creations that are easy to like. We use local products which are carefully selected by season. With genuine craft put into every detail, we want to create a dining experience beyond the usual.

Seated dinner

160 









TAK

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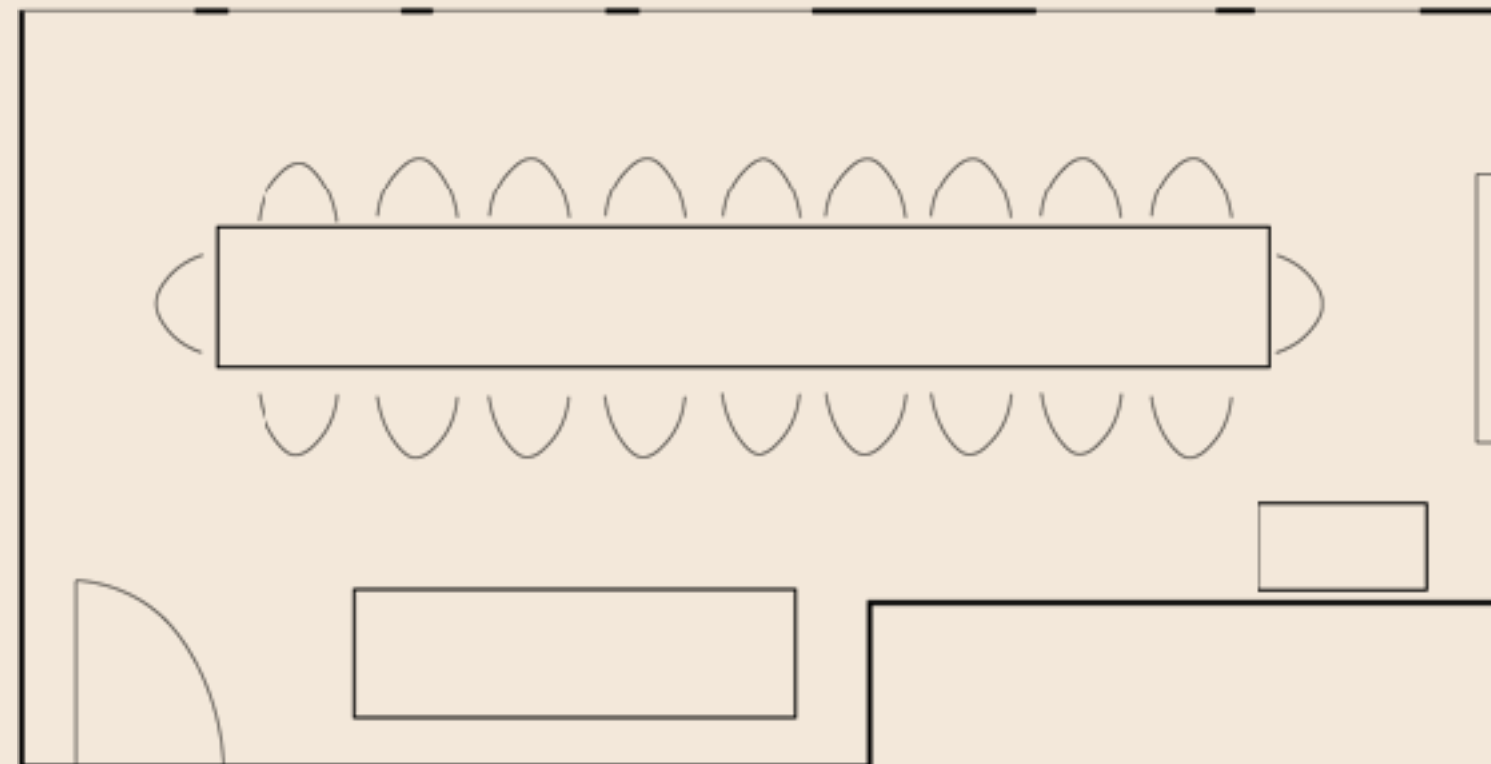
Chambre Séparée



# The space

A functionally equipped chambre séparée with 20 seats. Close to the pulsating restaurant, yet contained behind walls for your privacy and with panoramic views over the city centre.

## Seating Plan



Seated dinner

20









UNN



# The Experience

UNN constitutes a one-of-a-kind dining experience, a gastronomic sanctuary where all details matter. Nordic produce discerningly selected with a seasonal approach, cooked by chefs with a thorough knowledge in Japanese techniques.

We follow an omakase philosophy, serving and cooking dishes where the produce is the best on the date of your visit. It is combined with a beverage pairing by our knowledgeable sommelier.

UNN is a holistic experience, taking more senses than taste into account. You see everything being prepared and cooked in front of you, you hear the sizzling of the stove, you smell the smoke fumes. It's truly something out of the ordinary that we are proud to have among all the TAK offers.

This is truly a delight for anyone who wants to experience a culinary masterclass.

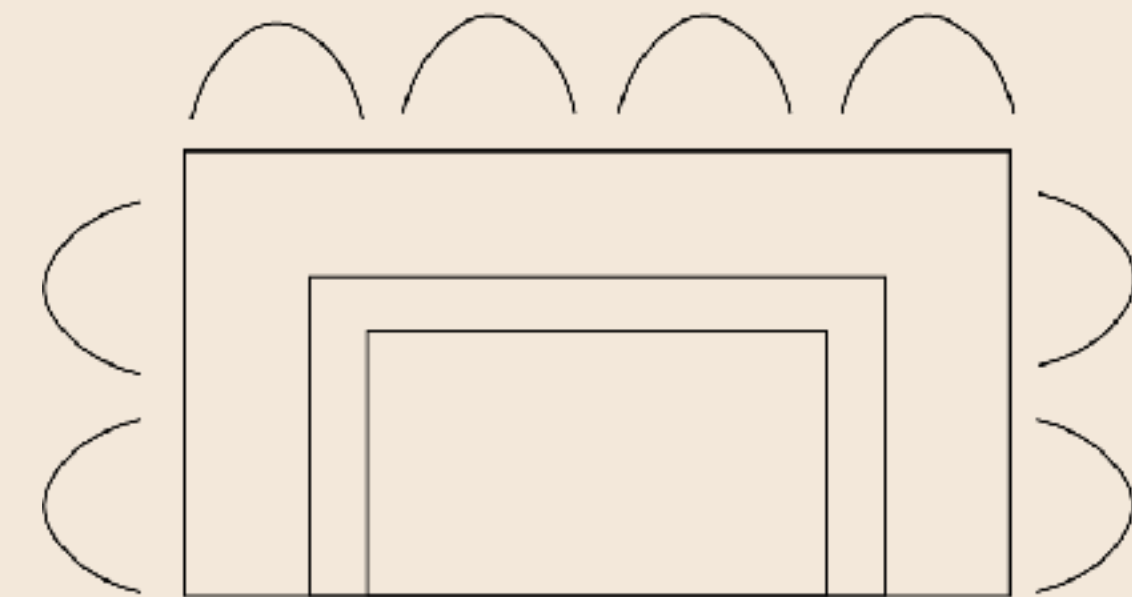






# The Space

Behind a black door, tucked away in our main restaurant you will find UNN. An intimate restaurant with eight seats where you interact with the chef while facing the teppanyaki stove.



Seated Dinner

8 



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BAR



# TAK Bar

Our main bar on floor 14 serves as a central hub with one of the best views of central Stockholm that you can find. With great craftsmanship behind the bar, and its signature mix of different people, it creates one of Stockholms most popular hangouts for locals and tourists alike.

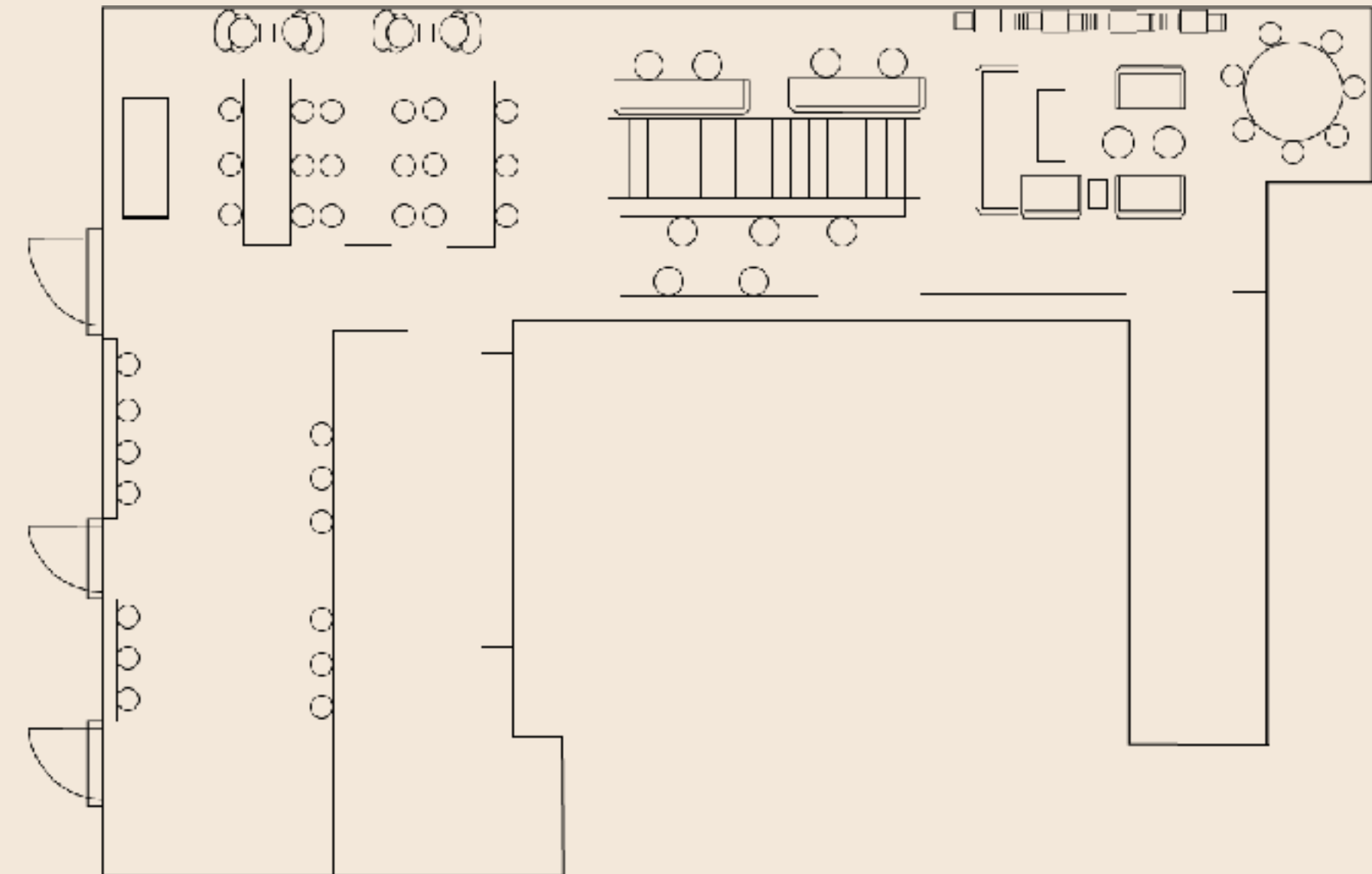
Are you looking for a unique place to have your next big event? Then the bar is aa unique spot where you can fit a large group of people into a space with the most breathtaking views of Stockholm.








# The Space



# Capacity

415 

Entire floor 14



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Terrace



# TAK Terrace

Our terrace is the meeting point for colleagues from Stockholm's central business district, as well as a hangout for the cities socialites and creative industry.

In winter time, we enclose the terrace with glass walls, keeping the view but also the temperature.

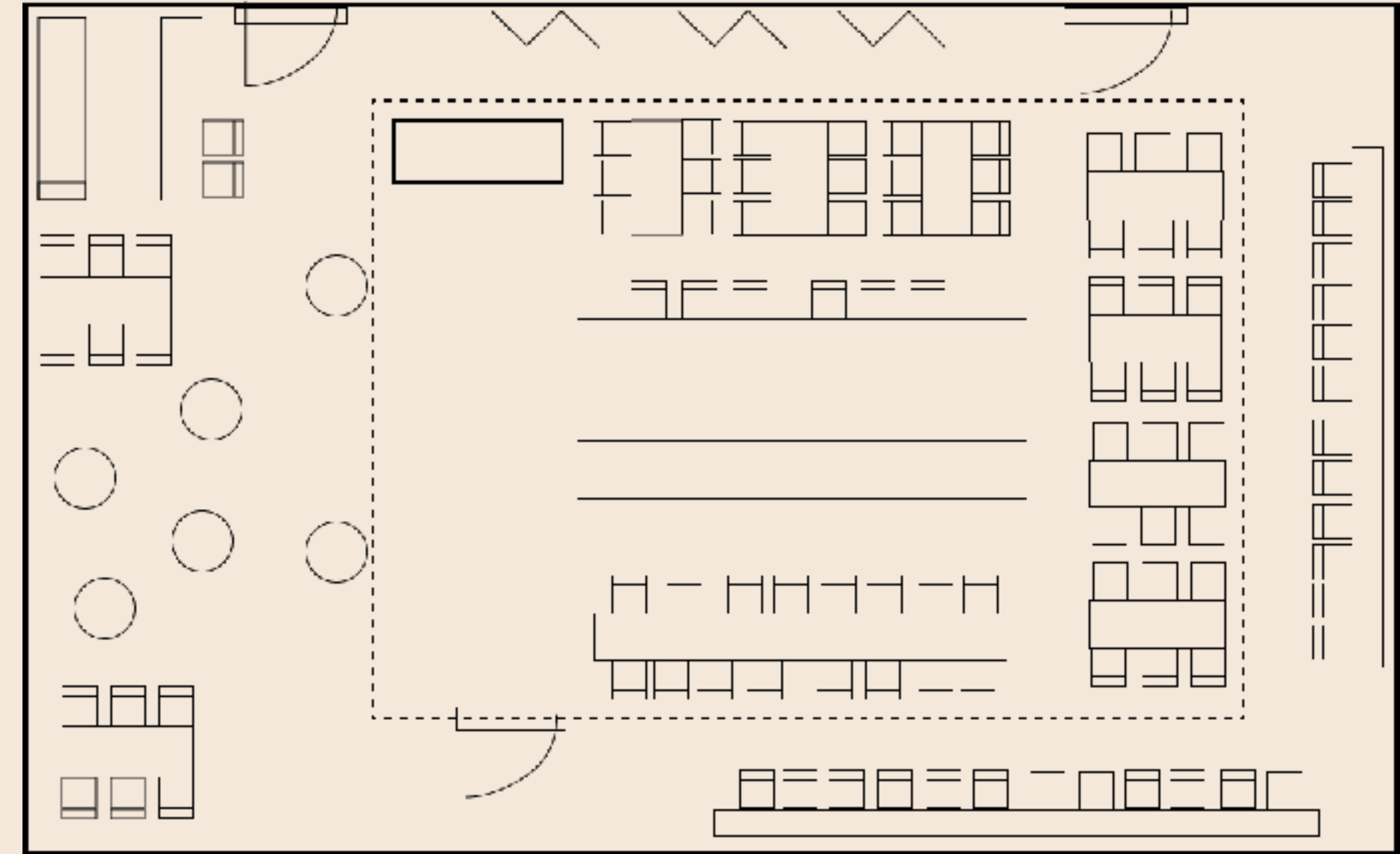
Whether it's an after work, dinner or event, you will have stunning views over central Stockholm as the backdrop.







# The Space



## Capacity

Standing cocktail reception  
inside the dotted line

150



Seated Dinner  
inside the dotted line

90





IZAKAYA

RESTAURANT



# Izakaya

In the Izakaya, on floor 14, we raise the volume and the temperature to create a vibrant atmosphere. The inspiration is the Izakayas of Tokyo's lively Shibuya area.

Here we serve sushi, sashimi and classic Japanese Izakaya small to medium sized dishes, while keeping the same stringency as in our restaurant when it comes to quality.





IZAKAYA

Chambre Séparée



# The Space

Close to the atmosphere in our Izakaya, tucked away in the far end with curtains that keeps the vibrant offering combined with a private space.

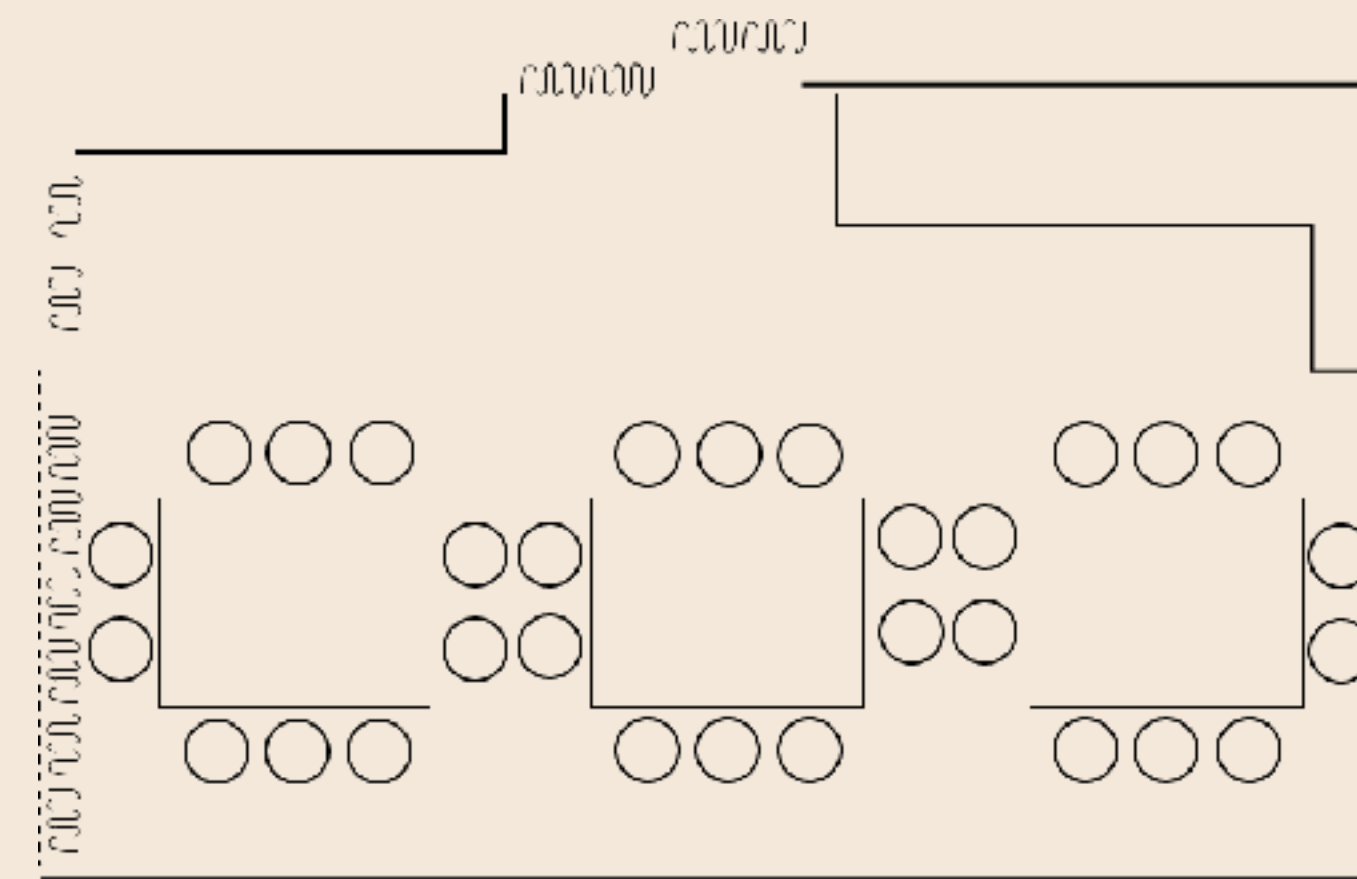
This semi private chambre séparée is perfect for dinners around a communal table.






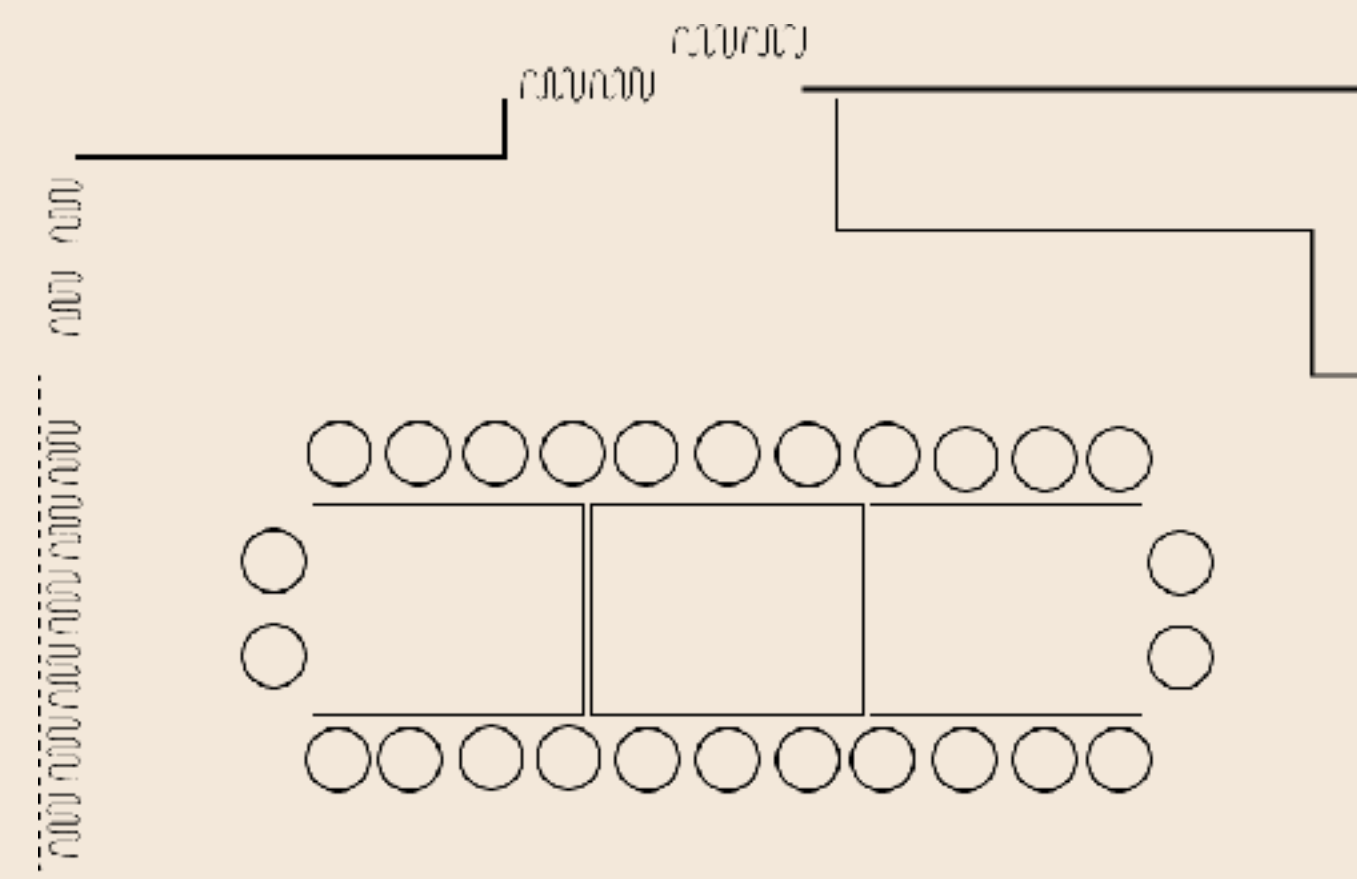


# Seating Plan




Seated dinner

30 



Seated dinner

26 



inmnd



# Ima

With floor-to-ceiling windows and stunning views over central Stockholm, IMA is an architectural love letter to summer, a pergola where the light flows throughout the year and with the decor in light colors and green plants.

Organic and sculptural forms in tactile and natural materials form the basis of the interior and reflect the ambition and craftsmanship of the Japanese inspired drinks.







# Ima

## Winter

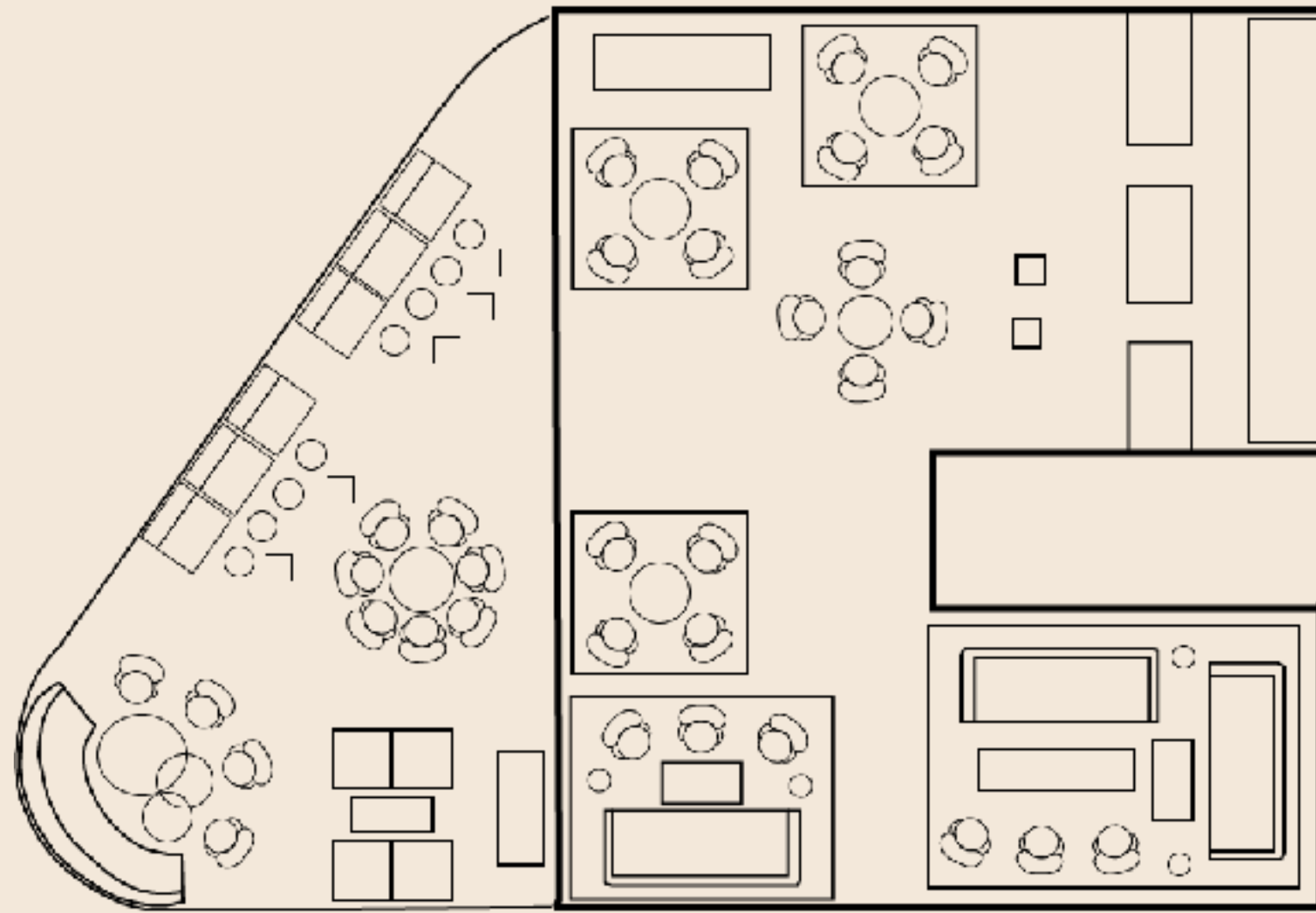
During winter IMA becomes a cosy, secluded bubble with panoramic views in the middle of the city.

Iconic design classics blend with contemporary design in a relaxed and elegant mix that gives an intimate character to this poetic rooftop oasis.

Whether you are hosting a board room meeting, cocktail reception or an intimate dinner, IMA offers an elegant and exceptional backdrop.




# The Space



## Capacity


Standing cocktail reception  
(inside)

65 

Standing cocktail reception  
(inside + outside)

120 

Lounge seated dinner

45 





# Contact

Restaurang TAK

events@tak.se

+46 (0)8 58 722 080

Adress

Brunkebergstorg 4

111 51 Stockholm

