

SNACKS

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

Oyster of the day, pickled shallots, lemon	45/pcs
Kimchi Jospers bread, soy butter	90
Hiyajiru, chilled miso soup, cucumber, sesame	70
Mushroom parfait, brioche, soy pickled maitake, smoked mushroom powder	90
Green pea guacamole, togarashi, lime, deep fried spicy wonton	90

STARTERS

Our interpretation of Nordic Japanese cuisine.

Cured mackerel, smoked mackerel cream, apple, horseradish, dill	175
Daikon gyoza, artichoke, miso, roasted tomato dressing	175
TAK Toast skagen, shrimp, yuzu kosho emulsion, dill, horseradish, vendace roe, butter fried toast	215
Swedish beef tartare, rhubarb, radish, rice paper, shiso	175
Torched lobster, clams, blue mussels, dashi velouté, roasted kombu oil, wakame	235

SUSHI HAND ROLL 185

2 pcs of your choice.

Spicy tuna, chili, lime, coriander
Crab, pickled celeriac, seaweed tempura, tarragon dressing
Mushroom karaage, soy glaze, zucchini, yuzu kosho cream

CHEF'S CHOICE MENU

per person

Can't choose? Let our chefs decide for you!	695
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FROM THE JOSPER GRILL

In our Jospers grill the food is cooked over charcoal.

Fish of the day, choy sum, edamame, pickled kohlrabi, dashi butter, chive oil	375
Dry aged Swedish sirloin 250g, miso and birch glaze, wasabi dressing, pea purée, rainbow chard	445
Deep fried pork belly, caramelised apple purée, apple kimchi, cavolo nero, carrot sauce	325
Pan fried king oyster mushroom, potato, zucchini purée, brown butter, togarashi	285

WHOLE HALIBUT ON THE BONE FOR 2 715

Served with yuzu brown butter, seaweed potatoes, spring greens, gomadare, shellfish dashi butter sauce.

SIDES

Sushi rice, yuzu, Arenkha caviar	75
Kakiage, sweetcorn, carrot, fennel, coriander tempura, togarashi emulsion	85
Fried potatoes, seaweed powder	75
Grilled asparagus, wild garlic emulsion, furikake	85

COCKTAILS 175

Peach and Pisco	175
Pisco, apricot, red peach, lemon	
Mint and Rum	
Mint washed rum, lime, honey	
Pineapple and Limoncello	
Limoncello, pineapple, lemon, almond, champagne	
Rowan berry and Gin	
Pink gin, rowan berries, lime	
Tak Negroni	
Coconut washed gin, campari, vermouth, pineapple sake	

SPARKLING

glass

Palmer & Co., Brut Réserve, FRA, Chardonnay/Pinot Noir/Pinot Meunier	190
NV Les Enfosques, Mas Bertran, ESP	150

ROSÉ WINE

2022 Grensche/Cinsaut, Hecht & Bannier, Cotes de Provence, FRA	165
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WHITE WINE

2022 Chablis, Fèvre-Fèvre, Bourgogne, FRA, Chardonnay	185
2022 La Vignette, Delaunay Touraine, Loire, FRA, Sauvignon Blanc	170
2021 Jasper Franz, Rheingau, DEU, Riesling	175
2021 Vouvray, Cuvée Silex, Bernard Fouquet, Loire, FRA, Chenin Blanc	170
2020 Ch Substance, Charles Smith, Washington St, USA, Chardonnay	205

RED WINE

2020 Robert Mondavi, Private Selection, California, USA, Pinot Noir	185
2022 Côtes du Rhône, Maison Les Alexandrins, Rhône, FRA, Grenache/Syrah	175
2019 Cs Substance, Charles Smith, Washington St, USA, Cabernet Sauvignon	190
2019 Amaranto Sangiovese, Podere San Cristoforo, Tuscany, ITA, Sangiovese	175

SAKE

9cl

Tak Special Label Kimoto Junmai Shu, JPN	165
Amabuki Kimoto, Junmai Ginjo, JPN	180
Dewazakura Omachi, Junmai Daiginjo, JPN	170
Tamagawa Yamahai, Red Label NAMA, Junmai Ginjo, JPN	180
Fudoh Origamari, Junmai Ginjo, JPN	170

BEER

Kirin Ichiban, Kirin Brewery, 5,0%, JPN	82
Lager, Pripps Blå, Carlsberg Brewery, 4,8%, SWE	79
100W IPA, Carnegie Brewery, 6,8%, SWE	98
American Lager, Brooklyn Brewery, 5,2%, USA	89
1664 Blanc, Kronenbourg Brewery, 5,0 %, FRA	88
The Stonewall Inn, Session IPA, Brooklyn Brewery, 4,6&, USA	94

NON-ALCOHOLIC

Sober Negroni, cold infused red tea, cranberry, rowan berries, alcohol free wine	85
Peach Bellini, peach cordial, alcohol free wine	85
Special Effects, non-alcoholic beer, Brooklyn Brewery, USA	55
Kirin Ichiban, Kirin Brewery, 0,0%, JPN	55
Kimino Sparkling Juice, JPN	75
Oddbird, Blanc de Blancs, Sparkling wine, FRA	95



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