

## Cocktails

175

### Plum and Gin

Pink gin, umeshu, apricot, citrus

### Wasabi and Tequila

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

### Blood Orange and Bubbles

Blood orange sake, citrus, mixed fruit cordial, bubbles

### Mandarin and Vodka

Vodka, mandarin, elderflower, citrus, bitters, soda

### Passion and Rum

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

### Melon and Pisco

Pisco, melon, ginger, sorrel, lime

### Almond and Rum

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

### Caramel and Whiskey

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

### Coffee and Scotch

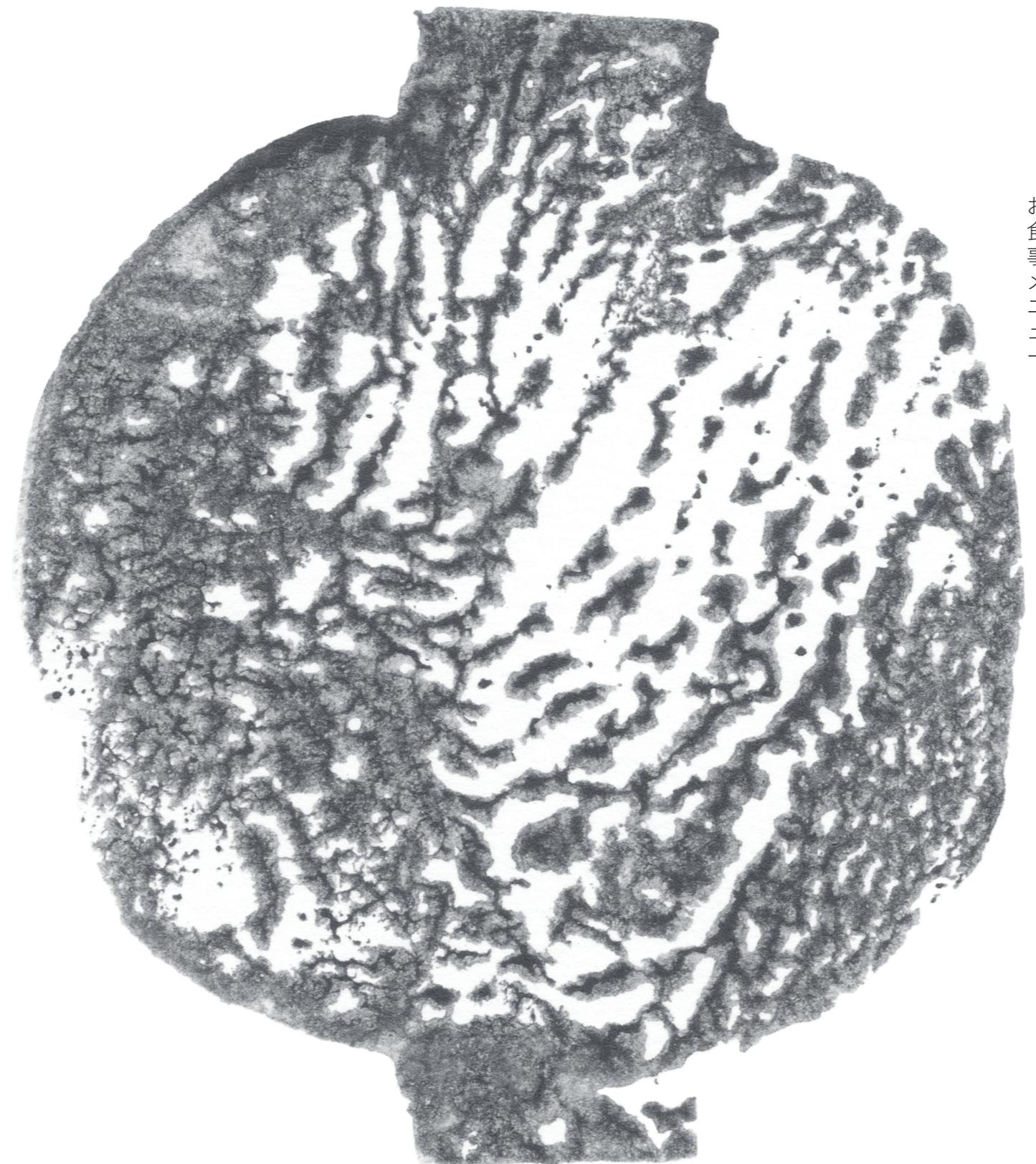
Japanese whiskey, blended Scotch, lime leaf, coffee, citrus, soda

### TAK'S Espresso Martini

Salted caramel vodka, coffee liqueur, espresso

### TAK'S Negroni

Gooseberry infused gin, campari, vermouth, peach sake



## Izakaya tasting menu

Food 645

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

Ostron, gurka, ponzu, fermenterad, chili, sesam

Oysters, cucumber, ponzu, fermented chili, sesame

Tartar på fänkålsgravad regnbåge, wasabidressing, gurka, rädisa, forellrom

Fennel cured rainbow trout tartare, wasabi dressing, cucumber, radish, trout roe

Bifftartar, inlagd vit sparris, shiso, misodressing

Beef tartare, pickled white asparagus, shiso, miso dressing

Hoisinbakad fläksksida serveras med steam buns, sojamajonnäs, kålrot, böngroddar, gemsallad, krossad gurka

Hoisin glazed pork belly serves with steam buns, rutabaga, soy mayonnaise, bean sprouts, baby gem, smashed cucumber

Crème brûlée, hallon, miso

Crème brûlée, raspberry, miso

## Sake tasting

345

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

## Mocktails

85

### TAK'S Iced Cooler

Cordial on lime leaf, rock candy,

### TAK'S Sober Negroni

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

### TAK'S Lemonade

Mixed fruit cordial, citrus and yuzu, carbonated

IZAKAYA

RESTAURANT

FOOD

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

ARIGATOU GOZAIMASHITA  
MATANO OKOSHIO  
OMACHISHITEORIMASU

## Sashimi

Tre sorters fisk, kålrot, crudité  
Three kinds of fish, rutabaga, crudité  
165

## Maki / Oshi

6 pcs per serving

Laxmaki, gurka, dill, pepparrot  
Salmon, cucumber, dill, horseradish  
175

Maki på sparris, tempura, matcha,  
röd oxalis

Asparagus maki, tempura, matcha,  
red oxalis  
165

Oshi på röding, sojaglaze, yuzu koshō,  
dill, arenkha

Arctic char oshi, soy glaze, yuzu koshō,  
dill, arenkha  
185

## Nigiri / Gunkan

2 pcs per serving

Nigiri på tonfisk, yuzu glaze  
Nigiri tuna, yuzu glaze  
85

Nigiri på makrill, vårlök, tång  
Nigiri mackerel, spring onion, seaweed  
85

Nigiri på inlagd maitake, rättika, nori  
Nigiri with pickled maitake, daikon, nori  
85

Gunkan på krabba, citruskräm, gräslök  
Crab gunkan, citrus cream, chives  
85

## Cold

Tartar på fänkålsgravad regnbåge,  
wasabidressing, gurka, rädisa, forellrom  
Fennel cured rainbow trout tartare,  
wasabi dressing, cucumber, radish, trout roe  
165

Biffkartar, inlagd vit sparris,  
shiso, misodressing  
Beef tartare, pickled white asparagus,  
shiso, miso dressing  
155

Sashimi på syrad makrill, äppelkimchi,  
gurk- och shisodressing, dragonkrämd  
Pickled mackerel sashimi, apple kimchi,  
cucumber shiso dressing, tarragon cream  
165

Agedashi tofu, oroshi ponzu, rättika,  
soja, krispig lök, nori  
Agedashi tofu, oroshi ponzu, daikon,  
crispy onion, nori  
145

## Warm

Svampgyoza, vit sparris och soja velouté,  
ramslök  
Mushroom gyoza, white asparagus and  
soy velouté, ramson  
155

Korokke på räkor, sötpotatis,  
yuzu koshō majonnäs  
Shrimp korokke, sweet potato,  
yuzu koshō mayonnaise  
155

Kyckling karaage, togarashi majonnäs  
Chicken karaage togarashi mayonnaise  
165

## Crispy Pork Bao

445 (Add-on 6 pcs of oysters 165)

Hoisinbakad fläksksida serveras med  
steam buns, sojamajonnäs, kålrot, böngroddar, gemsallad, krossad gurka

Hoisin glazed pork belly serves with  
steam buns, rutabaga, soy mayonnaise,  
bean sprouts, baby gem, smashed cucumber

## Snacks / Sides

Edamamebönor, wasabisesam, salt  
Edamame beans, wasabi sesame, salt  
85

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

105  
Räkchips, sudachidipp  
Prawn crackers, sudachi dip  
55

Krispig majs, curry, kanderad sesam  
Crispy corn, curry, candied sesame  
65

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

Vårgrönsaker, udon nudlar, jordnötter  
Spring vegetables, udon noodles, peanuts  
75

Ris, furikake, sesammajonnäs  
Rice, furikake, sesame mayonnaise  
55

Hemlagad kimchi  
Homemade kimchi  
55

## Brunch Chef's Choice

### "IZAKAYA Style"

475 Per person (MIN 2)

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.

## Sweet

Chokladkrämd, vaniljglass, karamellsås  
på kokos och miso, kokosfurikake  
Chocolate cream, vanilla ice cream with  
coconut miso caramel, coconut furikake  
115

Krispig rabarber och jordgubbsgyoza,  
färskost med ingefära  
Crispy rhubarb and strawberry gyoza,  
ginger cream cheese  
135

Crème brûlée, hallon, miso  
Crème brûlée, raspberry, miso  
135