

SNACKS

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

Oysters of the day, smoked dashi vinaigrette, yuzu koshō, furikake	45/pcs
Josper grilled bread, nori, garlic confit butter	90
Japanese egg drop soup, miso, shimeji, shiso	70
Mushroom parfait, lion's mane, brioche	90
Green pea guacamole, deep fried spicy wonton, togarashi	90

STARTERS

Our interpretation of Nordic Japanese cuisine

Cured salmon, daikon, sudachi ponzu, oyster leaf emulsion	185
Agedashi tofu, grilled japanese aubergine, tamago, roasted sesame	175
TAK's Toast Skagen, shrimp, yuzu koshō, horseradish, vendace roe	215
Beef tartare, pickled celeriac, shiso, almond furikake	185
Seared scallop, Jerusalem artichoke, salsify, fermented carrot, lobster oil	215

CHEF'S CHOICE MENU

per person

Can't choose? Let our chefs decide for you!	695
---	-----

FROM THE JOSPER GRILL

In our Josper grill the food is cooked over charcoal

Cod loin, kohlrabi, parsnip purée, lobster broth, hoshi ebi crumble	385
Dry aged Swedish sirloin 250g, hokkaido pumpkin purée, autumn mushrooms, browned butter soy	445
Kakuni pork belly, kale, crushed yellow peas, quince, mustard sauce	325
Maitake, potato-miso terrine, douchi, butter celeriac sauce	295

CRISPY DUCK TO SHARE

935

(30 min cooking time)

1/2 Deep fried Swedish duck, steam buns, kimchi, scallion, lingonberry hoisin sauce, rice

SIDES

Japanese fried rice, leek, egg	75
Tempura fried green beans, togarashi emulsion, furikake	85
Roasted potatoes, nori salt	75
Beetroot, sudachi butter sauce, soy	85

COCKTAILS

175

Yuzu and Gin

Gin, yuzu sake, chopping board cordial, mandarin soda

Blueberry and Vodka

Vodka, blueberry, blood orange sake, lime

Pear and Aquavit

Aquavit, nori, umeshu, pear, lime

Blackberry and Rum

Rum, blackberry, cassis, umeshu, lemon

Tak Negroni

Coconut washed gin, campari, recycled coffee vermouth

SPARKLING

glass

Palmer & Co., La Réserve, FRA, Chardonnay/Pinot Noir/Pinot Meunier

190

NV Les Enfosques, Mas Bertran, ESP

150

ROSÉ WINE

2023 Le Roi Soleil, Les Maîtres Vignerons, Côte de Provence, FRA

165

WHITE WINE

2022 Chablis, Fèvre-Fèvre, Bourgogne, FRA, Chardonnay

185

2022 Kirchpoint Federspiel, FJ Gritsch, AUT, Grüner Veltliner

170

2022 Jasper Franz, Rheingau, DEU, Riesling

175

2022 Vouvray, Cuvée Silex, Bernard Fouquet, Loire, FRA, Chenin Blanc

170

2021 Torricella, Ricasoli, ITA, Chardonnay

195

RED WINE

2022 Robert Mondavi, Private Selection, California, USA, Pinot Noir

185

2022 Côtes du Rhône, Xavier Vignon, Rhône, FRA, Grenache

175

2021 Cs Substance, Charles Smith, Washington St, USA, Cabernet Sauvignon

190

2020 Rocca Guicciarda Chianti Classico Riserva, Ricasoli, ITA, Sangiovese

180

2021 Le Orme, Michele Chiarlo, Piedmont, ITA, Barbera d'Asti

165

SAKE

9cl

Tak Special Label Kimoto Junmai Shu, JPN

175

Amabuki Kimoto, Junmai Ginjo, JPN

180

Green Ninki, Junmai Ginjo, JPN

160

Mizuko Kuromatsu, Yamahai Junmai, JPN

180

Shichiken Sparkling, Yamano Kasumi, JPN

36cl

695

BEER

Kirin Ichiban, Kirin Brewery, 5,0%, JPN

87

Lager, Pripps Blå, Carlsberg Brewery, 4,8%, SWE

79

The Stonewall Inn, Session IPA, Brooklyn Brewery, 4,6%, USA

98

100W IPA, Carnegie Brewery, 6,8%, SWE

110

American Lager, Brooklyn Brewery, 5,2%, USA

92

1664 Blanc, Kronenbourg Brewery, 5,0 %, FRA

94

NON-ALCOHOLIC

Sober Negroni, red tea, cranberry, non-alcoholic wine, blackberries

85

Special Effects, non-alcoholic beer, Brooklyn Brewery, USA

59

Kirin Ichiban, Kirin Brewery, 0,0%, JPN

55

Kimino Sparkling Juice, JPN

85

Oddbird, Blanc de Blancs, Sparkling wine, FRA

95