

## 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, roasted kombu oil, pickled cucumber	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.

Misozuke arctic char, cucumber and kohlrabi salad, ponzu, horseradish	185
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	185
Sashimi of hiramasa, pickled black radish, tosazu, horseradish	235

## SUSHI HAND ROLL 215

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
---	-----

## FROM THE JOSPER GRILL

In our Jospers grill the food is cooked over charcoal.

Fish of the day, pak choi, edamame, pickled kohlrabi, dashi butter sauce, chives oil	385
Dry aged Swedish sirloin, miso glaze, spinach, tarragon-shiso butter sauce	445
Deep fried pork belly, caramelised apple purée, apple kimchi, cavolo nero, carrot sauce	325
Fried tofu, eggplant caviar, pan fried summer vegetables, miso butter, yuzu kosho oil	295

## WHOLE HALIBUT ON THE BONE FOR 2 745

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

## SIDES

Japanese fried rice, furikake, egg yolk	75
Agadashi tomato, ponzu, tarragon emulsion	85
Fried potatoes, seaweed salt	75
Grilled pointed cabbage, yuzu aioli, togarashi	85

## COCKTAILS

175

Peach and Pisco
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

2023 Le Roi Soleil, Les Maîtres Vignerons, Côte de Provence, FRA	165
--	-----

## WHITE WINE

2022 Chablis, Fèvre-Fèvre, Bourgogne, FRA, Chardonnay	185
2022 La Vignette, Delaunay Touraine, Loire, FRA, Sauvignon Blanc	170
2022 Jasper Franz, Rheingau, DEU, Riesling	175
2022 Vouvray, Cuvée Silex, Bernard Fouquet, Loire, FRA, Chenin Blanc	170
2021 Robert Mondavi, Private Selection, California, USA, Chardonnay	195

## RED WINE

2022 Robert Mondavi, Private Selection, California, USA, Pinot Noir	185
2021 Côtes du Rhône, Baron de Montfaucon, Rhône, FRA, Grenache/Syrah	175
2021 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	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
100W IPA, Carnegie Brewery, 6,8%, SWE	110
American Lager, Brooklyn Brewery, 5,2%, USA	89
1664 Blanc, Kronenbourg Brewery, 5,0 %, FRA	94
The Stonewall Inn, Session IPA, Brooklyn Brewery, 4,6&, USA	98

## 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	59
Kirin Ichiban, Kirin Brewery, 0,0%, JPN	55
Kimino Sparkling Juice, JPN	85
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.