

Cocktails

175

Peach & Pisco

Pisco, Apricot, Red Peach, Lemon

Mint & Rum

Mint washed Rum, Lime, Honey

Melon & Bourbon

Bourbon, Melon, Lime, Citrus soda

Mango & Tequila

Tequila, Mezcal, Bergamot liqueur, Lime, Mango

Mandarin & Vodka

Vodka, Mandarin, Elderflower, Lemon, Bitters, Soda

Rowan berry & Gin

Gin, Rowan berries, Lime

Tak's Negroni

Coconut washed Gin, Campari, Vermouth, Pineapple sake

Tak's Espresso Martini

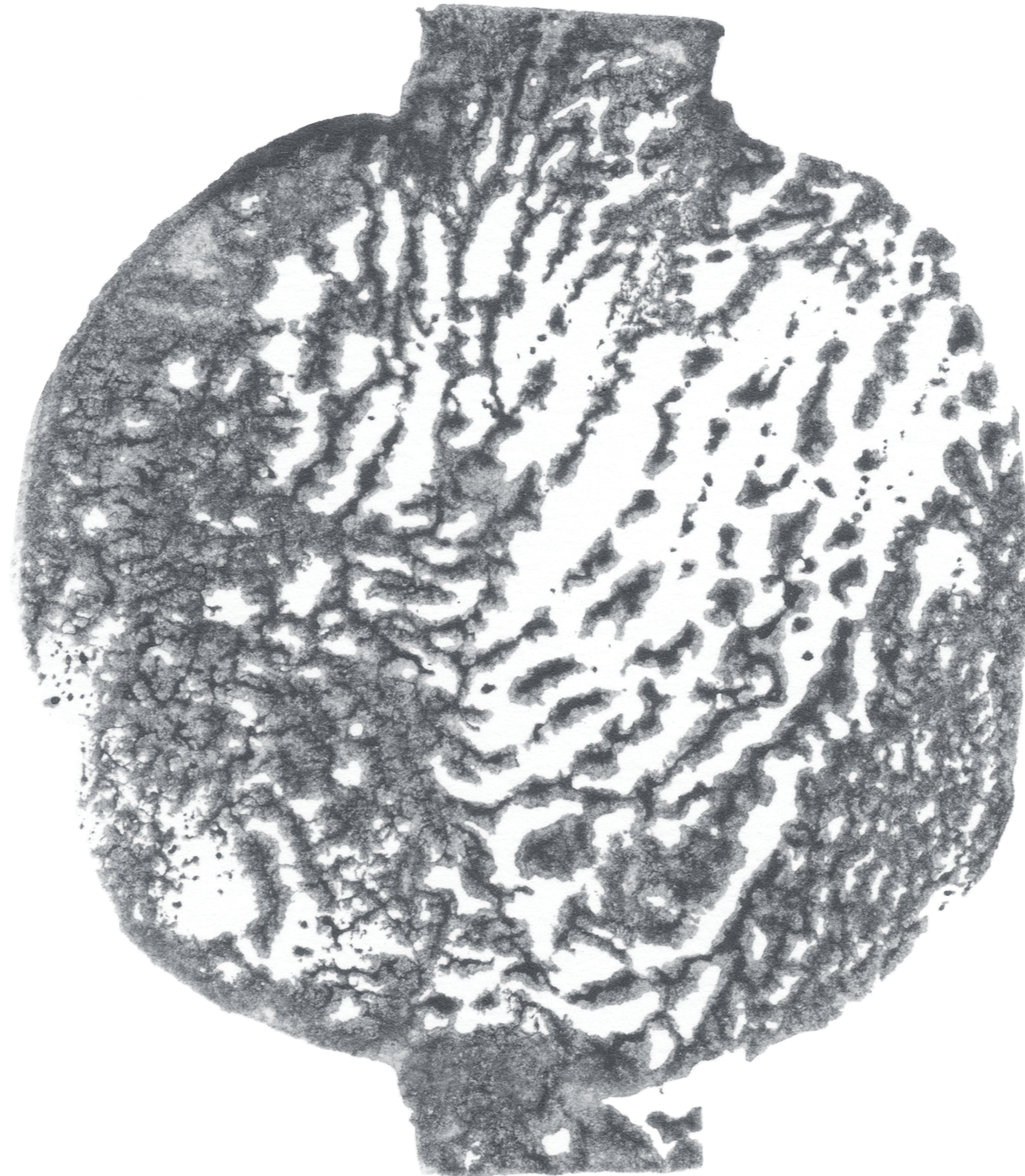
Salted caramel vodka, coffee liqueur, espresso

Pineapple & Limoncello Spritz

Limoncello, Pineapple, Lemon, Almond, Bubbles

Raspberry & Hendricks Spritz

Hendricks, Raspberry, Lemon, Pink Grapefruit, Bubbles



お食事メニュー

Bubbles

NV, Palmer & Co., Brut Réserve, FRA
Chardonnay/Pinot Noir/Pinot Meunier
180/1045

2013 Yann Alexandre, Blanc de Blancs,
Champagne, FRA
Chardonnay
1310

NV Cava Les Enfosques, Mas Bertran, ESP,
Xarel-lo/Macabeu/Parellada
150/730

2022 Pet Nat, Davide Vignato, ITA
Garganega
150/730

Rice Magic Sparking Red
Nihonmatsu, Fukushima JPN
525

Sake tasting

345

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

Mocktails

85

Tak's Lemonade

Mango cordial, Lemon, soda

Tak's Sober Negroni

Cold infused red tea, Cranberry, Rowan Berries

Tak's Bellini

Red Peach, Odd Bird Blanc de Blancs

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

ARIGATOU GOZAIMASHITA
MATANO OKOSHIO
OMACHISHITEORIMASU

IZAKAYA
RESTAURANT
FOOD

Sashimi

Tre sorters fisk, kålrot, cruditée
Three kinds of fish, rutabaga, cruditée
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 hamachi, 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

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

Sashimi på hamachi, äppelkimchi, gurk- och shisodressing, dragonkräm
Hamachi sashimi, apple kimchi, cucum-ber 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

Misosoppa, vårlök, wakame
Miso soup, spring onion, wakame
65

Crispy Pork Bao

445 (Add-on 6 pcs of oysters 165)

Hoisinbakad fläksida serveras med steam buns, sojamajonnäs, kålrot, bön-groddar, 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

Värgrönsaker, udonnudlar, jordnötter
Spring vegetables, udon noodles, peanuts
75

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

Kimchi
Kimchi
55

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 fläksida serveras med steam buns, sojamajonnäs, kålrot, böngroddar, gemsallad, krossad gurka
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Crème Brûlée smaksatt med soja, karamelliserat råsocker
Crème brûlée flavoured with soy sauce, caramelised brown sugar

Chockladkräm, 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 smaksatt med soja, karamelliserat råsocker
Crème brûlée flavoured with soy sauce, caramelised brown sugar
135