

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

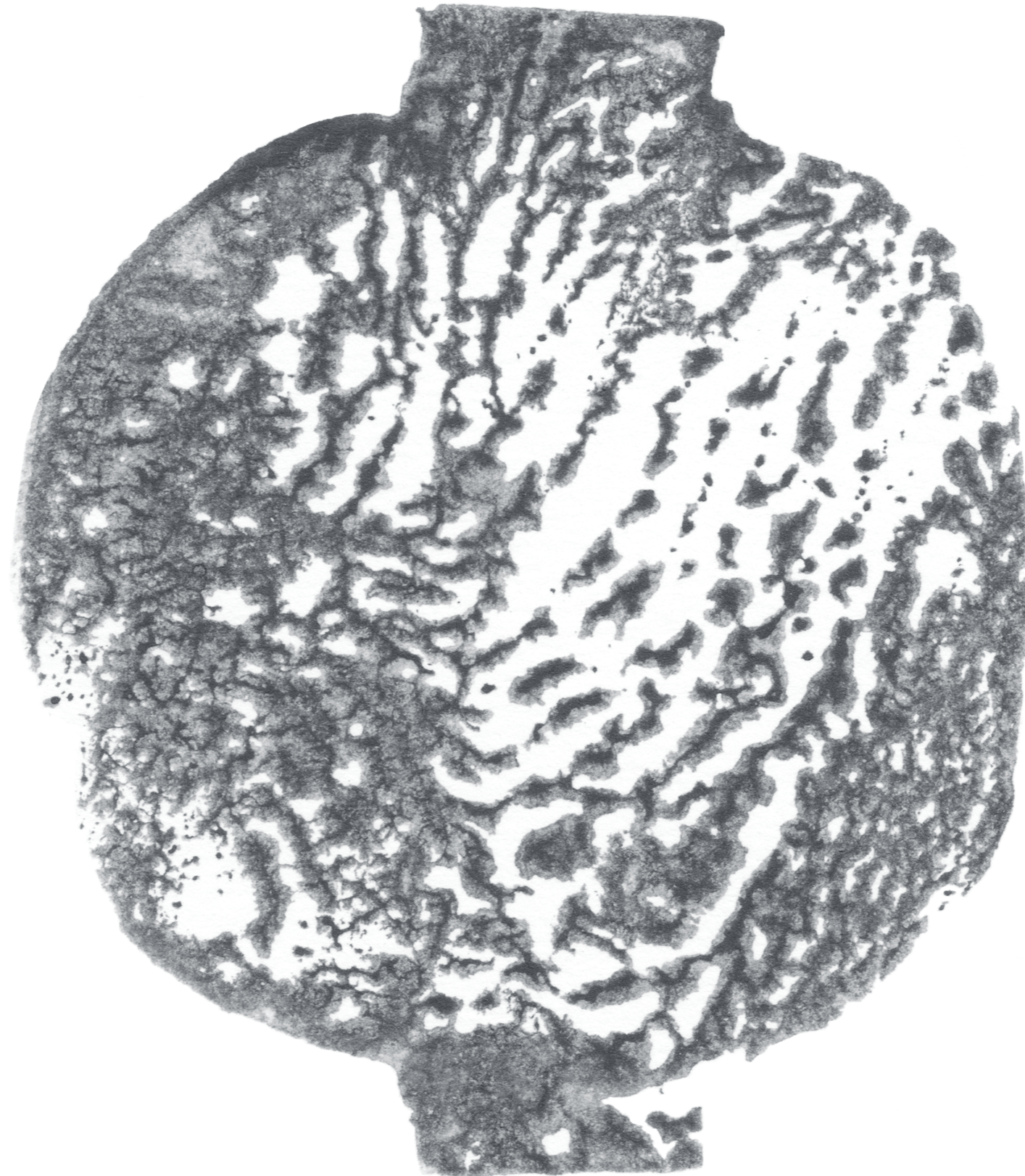
Japanese whiskey, blended Scotch, lime leaf, coffee, citrus, soda

TAK'S Espresso Martini

Salted caramel vodka, coffee liqueur, espresso

TAK'S Negroni

Gooseberry infused gin, campari, vermouth, peach sake



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, FRA
Chardonnay

1310

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

150/730

Rice Magic Sparking Red
Nihonmatsu, Fukushima JPN

465

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, coffee, citrus

TAK'S Sober Negroni

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

TAK'S Lemonade

Mixed fruit cordial, citrus and yuzu, carbonated

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

ARIGATOU GOZAIMASHITA
MATANO OKOSHIO
OMACHISHITEORIMASU

IZAKAYA
RESTAURANT
BRUNCH

Sashimi

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

Maki / Oshi

6 pcs per serving

Tempurafriterad maki med ceviche på torsk, koriander, chili
Tempurafried maki with cod ceviche, coriander, chili
185

Maki på shiitake, gurka, vårlök, kastanj, sesammajonnäs
Shiitake mushroom maki, spring onion, chestnut, sesame mayonnaise

Oshi på röding, misosmör, gräslök, dashi
Arctic char oshi, miso butter, chives, dashi
185

Nigiri / Gunkan

2 pcs per serving

Nigiri på hamachi, picklad kapris, habanero
Nigiri hamachi, pickled capers, habanero
90

Nigiri på kammussla, ingefära, kumquat, blodapelsin glaze
Nigiri scallop, ginger, kumquat, blood orange glaze
85

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

Gunkan på laxrom, kombu, shiso
Salmon roe gunkan, kombu, shiso
95

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

Cold

Tartar på gravad röding, picklad grön tomat, dashimajonnäs
Cured Arctic char tartare, pickled green tomatoes, dashi mayonnaise

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, cucumber shiso dressing, tarragon cream
165

Kimchi panerad tofu, rättika, vårlök
Sweet kimchi tofu, daikon, spring onion
145

Warm

Blomkåls Karaage, gyoza chips, vitlöksmajonnäs
Cauliflower karaage, gyoza chips, garlic mayonnaise
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

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

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

Kimchi
Kimchi
55

Spicy kålsallad med kombu
Spicy cabbage salad with kombu
60

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 gravad röding, picklad grön tomat, dashimajonnäs
Cured Arctic char tartare, pickled green tomatoes, dashi mayonnaise

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

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

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

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, udonnudlar, jordnötter
Spring vegetables, udon noodles, peanuts
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