

## Cocktails

175

### Yuzu & Gin

Gin, yuzu sake, chopping board cordial, mandarin soda

### Blueberry & Vodka

Vodka, blueberry, blood orange sake, lemon

### Pear & Aquavit

Aquavit, nori, umeshu, pear, lime

### Blackberry & Rum

Rum, blackberry, cassis, umeshu, lemon

### Pomegranate & Rum

Rum, pomegranate, fortified wine, pink grape soda

### Passion & Cream

Orange liqueur, vanilla, passion fruit, cream

### Tak's Negroni

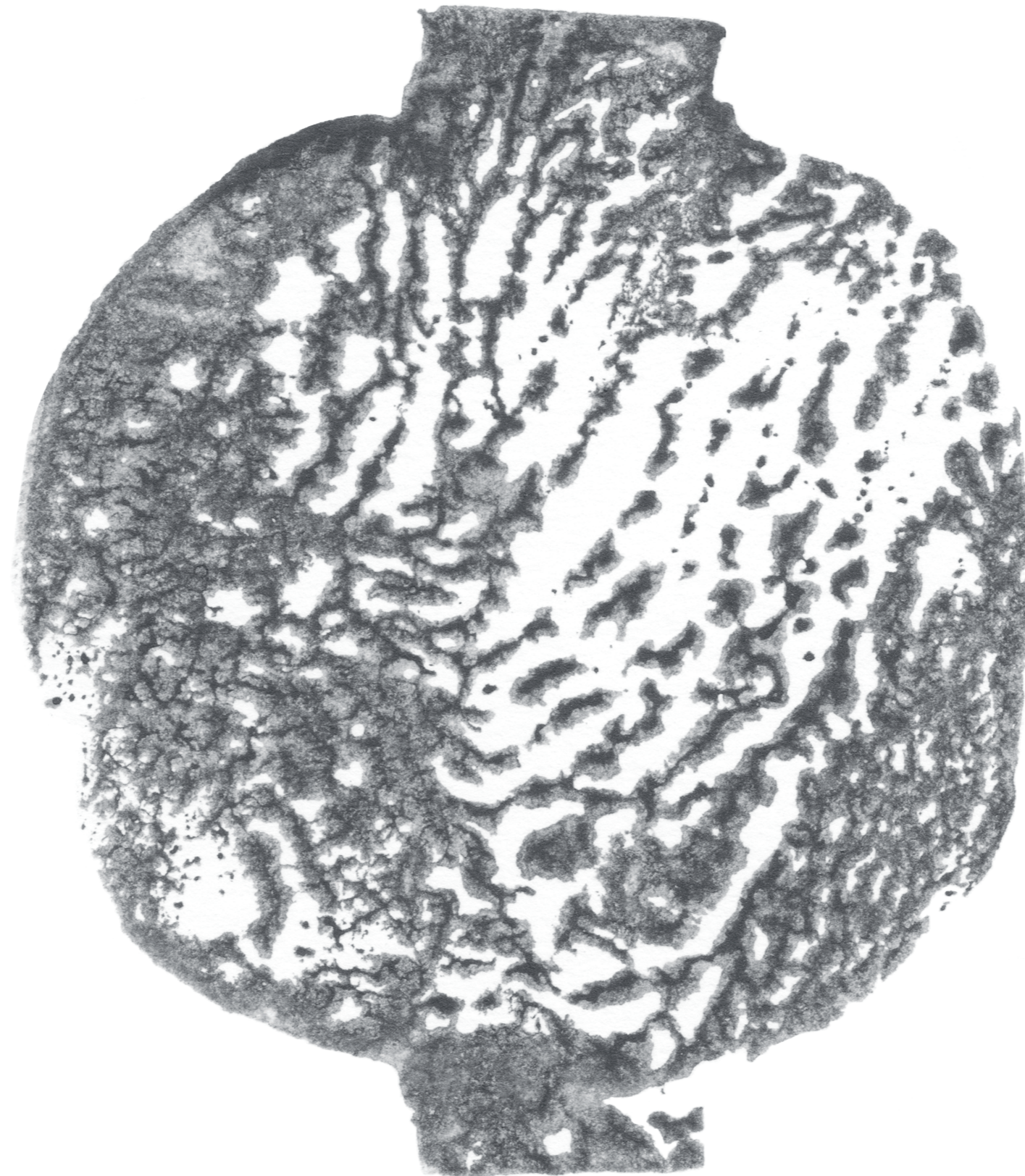
Coconut washed gin, campari, recycled coffee vermouth

### Tak's Espresso Martini

Salted caramel vodka, coffee liqueur, espresso

### Sesame & Cognac

Sesame cognac, whiskey, vermouth, bitters, acidic reduction



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

*Choose one of the cordials*

Blueberry - Blackberry - Passion - Pomegranate

### Tak's Sober Negroni

Red tea - cranberry - blackberries - non-alcoholic wine

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

ARIGATOU GOZAIMASHITA  
MATANO OKOSHIO  
OMACHISHITEORIMASU

IZAKAYA

BAR & TERRACE

BRUNCH

## Sashimi

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

## Maki / Oshi

6 pcs per serving
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**Maki på Friterade räkor, havtorn, äpple, pumpa**

Fried shrimp maki, sea buckthorn, apple, pumpkin

185
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**Maki på shiitake, gurka, vårlök, kastanj, sesammajonnäs**

Shiitake mushroom maki, spring onion, chestnut, sesame mayonnaise

165
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**Oshi på röding, crème fraîche, pepparrot, dill**

Arctic char oshi, crème fraîche, horseradish, dill

185
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## Nigiri / Gunkan

2 pcs per serving
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**Nigiri på hamachi, picklad kapris, habanero**

Nigiri hamachi, pickled capers, habanero

90
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**Nigiri på kammussla, tryffelponzu**

Nigiri scallop, truffle ponzu

85
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**Nigiri på tonfisk, kizami wasabi**

Nigiri tuna, kizami wasabi

85
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**Gunkan på lax, rökt dashi**

Salmon gunkan, smoked dashi

85
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**Nigiri på inlagd maitake, rättika, nori**

Nigiri with pickled maitake, daikon, nori

85
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## Cold

**Röding, ume ponzu, rostad kombu olja, rättika**

Arctic char, ume ponzu, roasted kombu oil, daikon

155
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**Bifftartar, shiitake, vårlöksvinägrett, emulsion på svarta bönor, furikake**

Beef tartare, shiitake, spring onion vinaigrette, black beans emulsion, furikake

165
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**Udonnudlar, säsongens grönsaker, jordnötter**

Udon noodles, seasonal vegetables, peanuts

75
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## Warm

**Blomkåls Karaage, gyoza chips, vitlöksmajonnäs**

Cauliflower karaage, gyoza chips, garlic mayonnaise

155
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**Korokke på räkor, sötpotatis, yuzu koshō-majonnäs**

Shrimp korokke, sweet potato, yuzu koshō mayonnaise

155
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**Kyckling karaage, dashimajonnäs**

Chicken karaage, dashi mayonnaise

165
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**Misosoppa, vårlök, wakame**

Miso soup, spring onion, wakame

65
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**Stekt shiitake gyoza, Västerbottenost, tallolja, anori**

Fried shiitake gyoza, Västerbotten cheese, pine oil, aonori

155
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## Crispy Pork Bao

445  (Add-on 6 pcs of oysters 165)

**Hoisinbakad fläksida serveras med steamed buns, sesammajonnäs, böngroddar, gemsallad, krossad gurka**

Hoisin glazed pork belly serves with steamed buns, sesame mayonnaise, bean sprouts, baby gem, smashed cucumber

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## Snacks / Sides

**Edamamebönor, wasabisesam, salt**

Edamame beans, wasabi sesame, salt

85
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**3 st ostron, gurka, ponzu, fermenterad chili, sesam**

3 pcs oysters, cucumber, ponzu, fermented chili, sesame

105
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**Räkchips, sudachidipp**

Prawn crackers, sudachi dip

55
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**Sojapicklat ägg, krispig lök, gochujangmajonnäs.**

Soy-pickled egg with crispy onion, gochujang mayonnaise

65
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**Ris, furikake, sesammajonnäs**

Rice, furikake, sesame mayonnaise

55
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**Kimchi**

Kimchi

55
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**Tsukemono, fermenterade grönsaker**

Tsukemono, fermented vegetables

60
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## 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

**Röding, ume ponzu, rostad kombu olja, rättika**

Arctic char, ume ponzu, roasted kombu oil, daikon

**Bifftartar, shiitake, vårlöksvinägrett, emulsion på svarta bönor, furikake**

Beef tartare, shiitake, spring onion vinaigrette, black beans emulsion, furikake

**Hoisinbakad fläksida serveras med steamed buns, sesammajonnäs, böngroddar, gemsallad, krossad gurka**

Hoisin glazed pork belly serves with steamed buns, sesame mayonnaise, bean sprouts, baby gem, smashed cucumber

**Crème Brûlée smaksatt med apelsin, karamelliserat råsocker**

Crème brûlée flavoured with orange, caramelised brown sugar

**Crème Brûlée smaksatt med apelsin, karamelliserat råsocker**

Crème brûlée flavoured with orange, caramelised brown sugar

120

**Klenäter, matcha**

"Klenäter", matcha

105

**Sesamglass, saltad misokola**

Sesame ice cream, salted miso caramel

65