

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

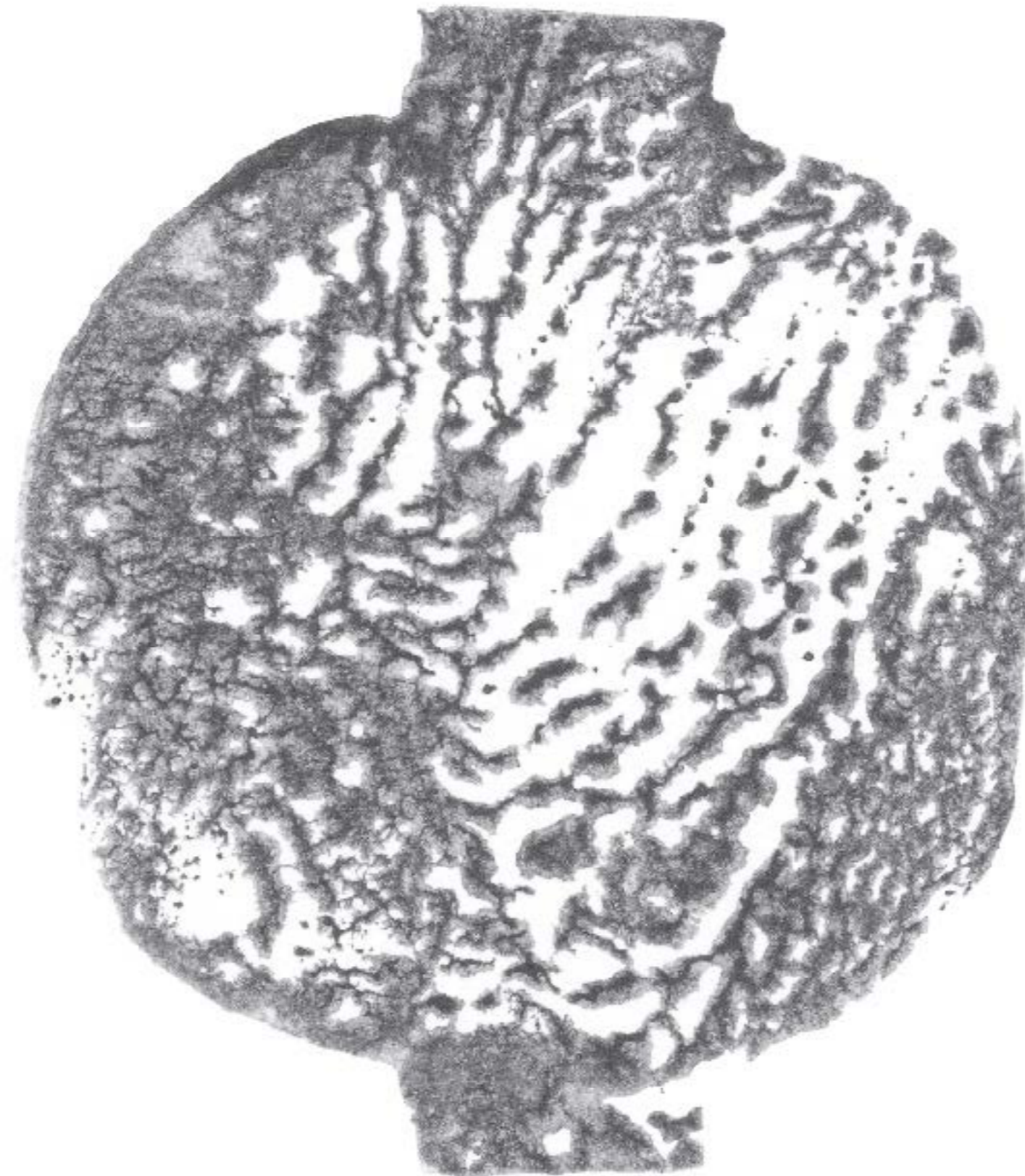
Japanese whiskey, blended Scotch, lime leaf, coffee, citrus, soda

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

Brunch Chef's Choice "IZAKAYA Style"

Tre vändor av våra Japanska favoriter att dela runt bordet. Kockens val för dagen.

Three rounds of our Japanese favorites to share around the table. Chefs choice of the day.

475 Per person (MIN 2)

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

ARIGATOU GOZAIMASHITA
MATAHO OMOEHO
OKAZAIHITOKORIMASU

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

185

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

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

Udonnudlar, grönsaker, jordnötter

Udon noodles, vegetables, peanuts

75

Ris, furikake, sesammajonnäs

Rice, furikake, sesame mayonnaise

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

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Crème brûlée smaksatt med soja, karamelliserat råsocker

Crème brûlée flavoured with soy sauce, caramelised brown sugar

185

Krispig rabarber och jordgubbsgyoza, färskost med ingefära

Crispy rhubarb and strawberry gyoza, ginger cream cheese

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