

# IZAKAYA JUL

To gather with friends and colleagues around Christmas time is a cherished tradition. At TAK, we offer a unique twist on the classic Christmas table, blending the finest Nordic ingredients with vibrant Japanese flavors and culinary techniques for an unforgettable dining experience.



“Traditional Swedish with a Japanese twist”

We serve a seated “Christmas table” to be shared with your party.

As always, a wide selection of drinks is available, including sake, wine, and Japanese craft beer.

Make a reservation at [www.tak.se](http://www.tak.se) or send us an email: [events@tak.se](mailto:events@tak.se)

**TAK**  
STOCKHOLM | OSLO

## MENU 795

### SNACKS

Oyster  
Oyster, sparkling sake

Edamame  
Edamame beans, kimchisesam

### FIRST SERVING

Maki roll  
Skagen, horseradish, vendace roe, dill

Sashimi  
Smoked char sashimi  
Yuzu, wasabi, cucumber

Tartare  
Beef tartare, miso mayonnaise,  
pickled shallots, shiso, wasabi crisps

Tsukemono  
Fermented vegetables

Egg  
Soy-marinated egg, ponzu,  
roasted sesame

### SECOND SERVERING

Pork  
Steamed bun, pork belly, scallion and  
ginger relish, pickles, salad, rice

### DESSERT

Matcha  
Castella cake, matcha, white chocolate

### SWEET

Chocolate  
Chocolate truffle



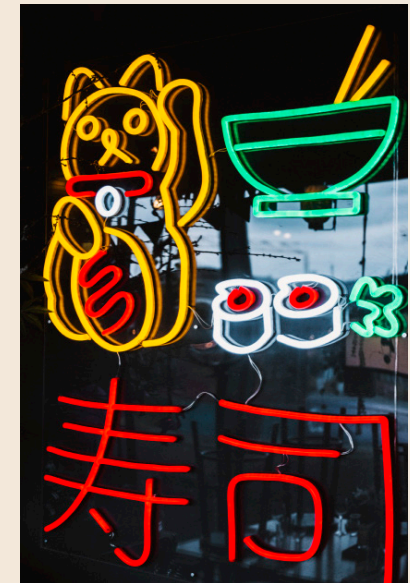
## BEVERAGE PAIRING 595

“Warm sake”

2022 Schloss Neuweier Robert Schätzle,  
Riesling Alte Reben, Rheingau, GER

2023 Cristian Boffa, Barbera d'Alba,  
Piemonte, ITA

Umeshu



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