

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 or send us an email: events@tak.se



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 SERVING

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

DESSERT

Matcha
Castella cake, matcha, white chocolate

SWEET

Chocolate
Chocolate truffle



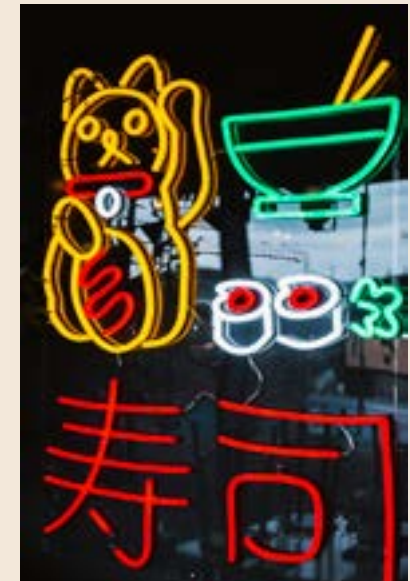
BEVERAGE PAIRING 595

“Warm sake”

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

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

Kozaemon Kabosu Junmai, Nakashima
Brewing Co, JPN



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