

# 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)



## MENU 795

### SNACKS

Oyster  
Oyster, ponzu, cucumber

Edamame  
Edamame beans, kimchisesam

### FIRST SERVING

Maki roll  
Skagen, horseradish, vendace roe, dill

Sashimi  
Salmon 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

Castella cake  
Matcha, white chocolate

### SWEET

Chocolate  
Chocolate truffle



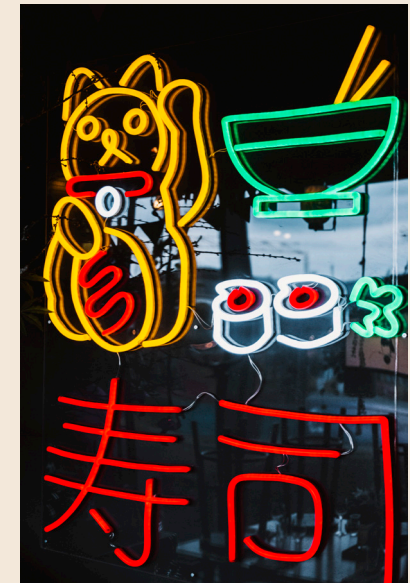
## BEVERAGE PAIRING 595

“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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