

## SNACKS

Perfect with your drink or while you are looking at the menu. Order a couple and share with the table.

Cod cheek, cucumber, yuzu kosho	45
Josper bread, nori, miso butter	90
Miso soup, "Hot and sour", shimeji, wakame, mayu	70
Mushroom parfait, brioche, celeriac	90
Green pea guacamole, wonton, togarashi	90

## STARTERS

Our interpretation of Nordic Japanese cuisine

Smoked salmon sashimi, sudachi ponzu, daikon	185
Agedashi tofu, aubergine, tamago, sesame	175
TAK's Toast Skagen, shrimp, yuzu kosho, horseradish, vendace roe	225
Beef tartare, negi shio, egg yolk, rice paper	195
Chawanmushi, vendace roe, red onion, panko	295

## SUSHI

Nigiri, choose from:

Char	40/pc
Hamachi	50/pc
Wagyu and caviar	150/pc
Chirashi	175

## CHEF'S CHOICE MENU

per person

Can't choose? Let our chefs decide for you!	695
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## MAIN COURSE

Artic char, savoy cabbage, butternut squash, yuzu kosho	355
Swedish sirloin, tare, broccolini, black trumpet	445
Shiitake dumpling, Aztek Gold potato, cauliflower, beetroot, Japanese curry	295
Pork belly, kaikuni, spinach, spring onion	325

## CRISPY DUCK TO SHARE

935

(30 min cooking time)

1/2 Deep fried Swedish duck, steam buns, kimchi, scallion, lingonberry hoisin sauce, rice

## SIDES

Steamed rice, furikake	55
Crispy onigiri, shitake, black truffle	115
Brussel sprouts, white soy, katsuobushi	85
Hokkaido pumpkin, Almnäs tegel, kimizu	90

## DESSERT

Almond biscuit, white namelaka, hazelnuts, yuzu	140
Purin, cloudberry, whipped cream	125
Sesame ice cream, miso caramel	95

## COCKTAILS

175

Yuzu and Gin

Gin, yuzu sake, chopping board cordial, mandarin soda

Blueberry and Vodka

Vodka, blueberry, blood orange sake, lime

Pear and Aquavit

Aquavit, nori, umeshu, pear, lime

Blackberry and Rum

Rum, blackberry, cassis, umeshu, lemon

Tak Negroni

Coconut washed gin, campari, recycled coffee vermouth

## SPARKLING

glass

Palmer & Co., La Réserve, FRA, Chardonnay/Pinot Noir/Pinot Meunier

190

NV Les Enfosques, Mas Bertran, ESP

150

## ROSÉ WINE

2023 Le Roi Soleil, Les Maitres Vignerons, Côte de Provence, FRA

165

## WHITE WINE

2022 Chablis, Fèvre-Fèvre, Bourgogne, FRA, Chardonnay

190

2022 Kirchpoint Federspiel, FJ Gritsch, AUT, Grüner Veltliner

170

2022 Jasper Franz, Rheingau, DEU, Riesling

175

2022 Vouvray, Cuvée Silex, Bernard Fouquet, Loire, FRA, Chenin Blanc

170

2021 Torricella, Ricasoli, ITA, Chardonnay

195

## RED WINE

2022 Robert Mondavi, Private Selection, California, USA, Pinot Noir

185

2022 Côtes du Rhône, Xavier Vignon, Rhône, FRA, Grenache

175

2021 Cs Substance, Charles Smith, Washington St, USA, Cabernet Sauvignon

190

2020 Rocca Guicciarda Chianti Classico Riserva, Ricasoli, ITA, Sangiovese

180

2021 Le Orme, Michele Chiarlo, Piedmont, ITA, Barbera d'Asti

165

## SAKE

9cl

Tak Special Label Kimoto Junmai Shu, JPN

175

Amabuki Kimoto, Junmai Ginjo, JPN

180

Green Ninki, Junmai Ginjo, JPN

160

Mizuko Kuromatsu, Yamahai Junmai, JPN

180

Shichiken Sparkling, Yamano Kasumi, JPN

36cl

695

## BEER

Kirin Ichiban, Kirin Brewery, 5,0%, JPN

87

Lager, Pripps Blå, Carlsberg Brewery, 4,8%, SWE

79

The Stonewall Inn, Session IPA, Brooklyn Brewery, 4,6%, USA

98

100W IPA, Carnegie Brewery, 6,8%, SWE

110

American Lager, Brooklyn Brewery, 5,2%, USA

92

1664 Blanc, Kronenbourg Brewery, 5,0 %, FRA

94

## NON-ALCOHOLIC

Sober Negroni, red tea, cranberry, non-alcoholic wine, blackberries

85

Special Effects, non-alcoholic beer, Brooklyn Brewery, USA

59

Kirin Ichiban, Kirin Brewery, 0,0%, JPN

55

Kimino Sparkling Juice, JPN

85

Oddbird, Blanc de Blancs, Sparkling wine, FRA

95