

SNACKS

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

| | |
|--|-------|
| Oyster, ponzu, cucumber brunoise | 55/pc |
| 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 |
|---|-----|

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 Sons de Mar, JP Berger, ESP, Xarel-lo/Macabeu/Parellada

150

ROSÉ WINE

2023 Chateau Paradis, Aix-en-Provence, FRA, Syrah/Vermentino

165

WHITE WINE

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

190

2023 Kamptal Grüner Veltliner, Loimer, AUT, Grüner Veltliner

170

2022 Jasper Franz, Rheingau, DEU, Riesling

175

2022 Vouvray, Cuvée Silex, Aubuisières, 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

2016 Ch. du Moulin Noir, Montagne-St.Emilion Merlot/Cabernet Franc

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

Masuizumi x Eri "Pero" Junmai Ginjo, Masuda Brewery, JPN

160

Mizuho 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

Copenhagen Sparkling Tea, DEN

105