

SNACKS	
Perfect with your drink or while you are looking at the menu. Order a couple and share with the table.	
Oyster, ponzu, sour cream, pickled rhubarb, jabasco	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 Japanse cuisine	
Salmon sashimi, sakura pickled daikon, ume ponzu, oyster leaf emulsion	185
Agedashi tofu , aubergine, tamago, sesame	175
TAK’s Toast Skagen, shrimp, yuzu koshō, 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

SAKURA 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, kohlrabi, fermented plum, sakura salad, wild garlic	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, cloudberryes, whipped cream	125
Sesame ice cream, miso caramel	95
Rhubarb sorbet, golden mochi brownie, sweet pickled rhubarb, crispy milk	130

COCKTAILS

Yuzu and Gin	175
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

Palmer & Co., La Réserve, FRA, Chardonnay/Pinot Noir/Pinot Meunier	190	glass
NV Sakura Brut Rosé, Deutz, FRA, Pinot Noir/Chardonnay	220	
NV Sons de Mar, JP Berger, ESP, Xarel-lo/Macabeu/Parellada	150	

ROSÉ WINE

2023 Chateau Paradis, Aix-en-Provence, FRA, Syrah/Vermentino	165
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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