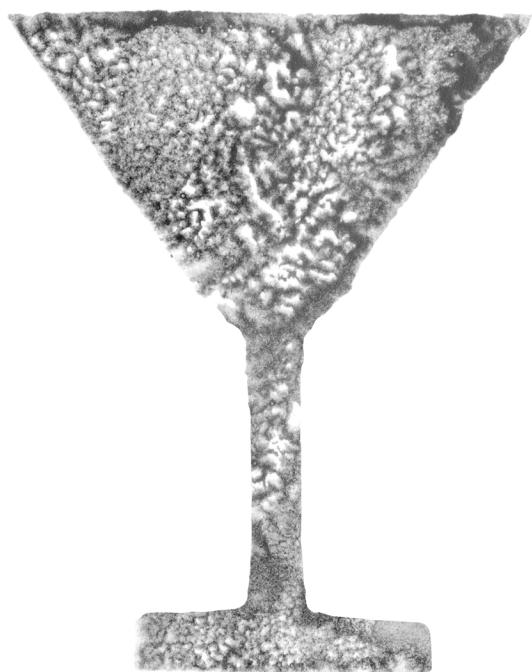




STOCKHOLM | OSLO

Bar Menu

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COCKTAILS 175

RHUBARB & VODKA

Vodka - cherry blossom- lychee - lemon



STRAWBERRY & RUM

Rum - strawberry - grapefruit



KIWI & TEQUILA

Tequila - sake - elderflower - lime



GRAPEFRUIT & GIN

Gin - umeshu - pomegranate - pink grapefruit - lemon



POMEGRANATE & VODKA

Vodka - pomegranate - vanilla - apple - lemon



TAK'S NEGRONI

Coconut washed gin - campari - vermouth - peach sake



PINEAPPLE & RUM

Rum - pineapple sake - mint - lime - cava



MELON & PISCO

Pisco - melon - orange - lime



LIME & BOURBON

Bourbon - japanese tea - citrus cordial - lime



BITTER BUTTER & RUM

Rum - brown butter - espresso - campari - vanilla



SPRITZERS 155

LEMON SPRITZ

Limoncello - basil - fig leaf - cucumber - lemon - cava



STRAWBERRY SPRITZ

Gin - strawberry - coconut - lime - cava



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BEER

DRAUGHT BEER

Pripps Blå, Lager	82
Nya Carnegiebryggeriet 100W	110
Brooklyn Lager, American Lager	92
Brooklyn, The Stonewall Inn, Session IPA	98
1664 Blanc, Wheat	94

BOTTLE BEER

Kirin Ichiban	87
Carlsberg Hof, Lager	78
Hitachino Tak Yuzu Lager, Lager	120
Hitachino White Ale, Ale	120
Hitachino Anbai Ale, Sour	120
Omnipollo Zodiak, IPA	110
Luz, Gluten Free, Mexican Lager	89

NON-ALCOHOLIC BEER

Kirin Ichiban, Non-alcoholic	55
Brooklyn, Special effects	59
Omnipollo Maz IPA, Non-alcoholic	65

CIDER

Pomologik Brut	96
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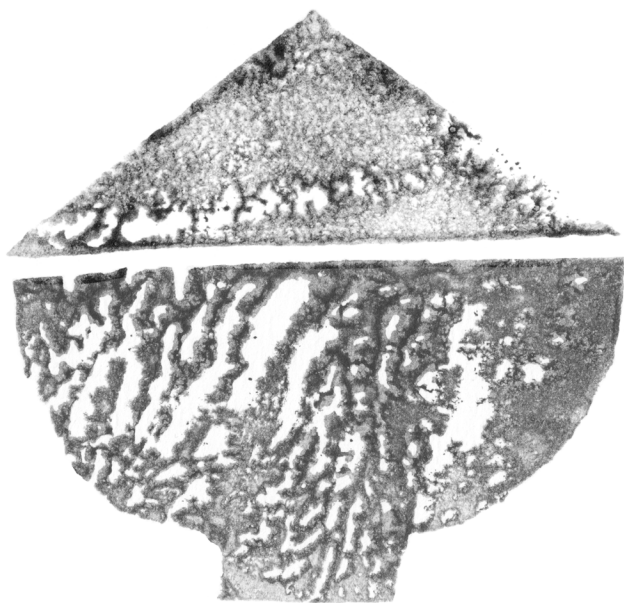
SAKE

Tak's Special Label Kimoto Junami, 9cl	175
Yukiotoko Junmai cup, Aoki Shuzo, Niigata, 18cl	295

SOFT DRINKS

Pepsi, Pepsi Max, 7up, Zingo	40
3 cents pink grapefruit, ginger beer	40
Juice	45





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WINE

SPARKLING

Palmer & Co. La Résèrve, Champagne, FRA	190/1045
Vilarnau Organic Cava Brut Nature, SPA	135/720

WHITE

Trebbiano, Umani Ronchi, Abruzzo, ITA,	135/620
Sauvignon Blanc, La Vignette FRA	160/790
Riesling, A Christmann, Pfalz, GER	150/670
Chardonnay, Laroche, FRA	180/840

RED

Montepulciano, Umani Ronchi, Vino rosso d'Italia, ITA	135/620
Pinot Noir, Mondavi Private Selection, USA	175/900
Zinfandel, Long Barn, California, USA	160/710
Barbera d'Asti, Michele Chiarlo, ITA	165/750

ROSE

Grenache, Le Roi Soleil, Côte de Provence, FRA	135/620
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MOCKTAILS 85

SOBER NEGRONI

Red tea - cranberry - lychee/rhubarb - non-alcoholic wine



TAK'S LEMONADE

Choose one of the cordials

Pomegranate - lychee/rhubarb - Spicy Mango



COMPAGNIE DE LIMONADIERS - CAN

Rooibos - ginger - lemon



SNACKS

Bag of chips

Spicy olives

Marcona almonds

45
55
65

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FOOD MENU

SUSHI

Maki, 10 pcs per serving

Spicy Salmon maki, cucumber, dashi mayonnaise, roasted sesame 165

Grilled Asparagus maki, green shiso, wild garlic emulsion 155

BURGER

TAK's fried Chicken burger, kimchi, pickled cabbage 150

TAK's fried Tempeh burger, kimchi, pickled cabbage 140

SMALL HOT DISHES

Cauliflower karaage, gyoza chips, garlic mayonnaise 155

Chicken karaage, gochujang glaze 165

SNACKS/ SIDES

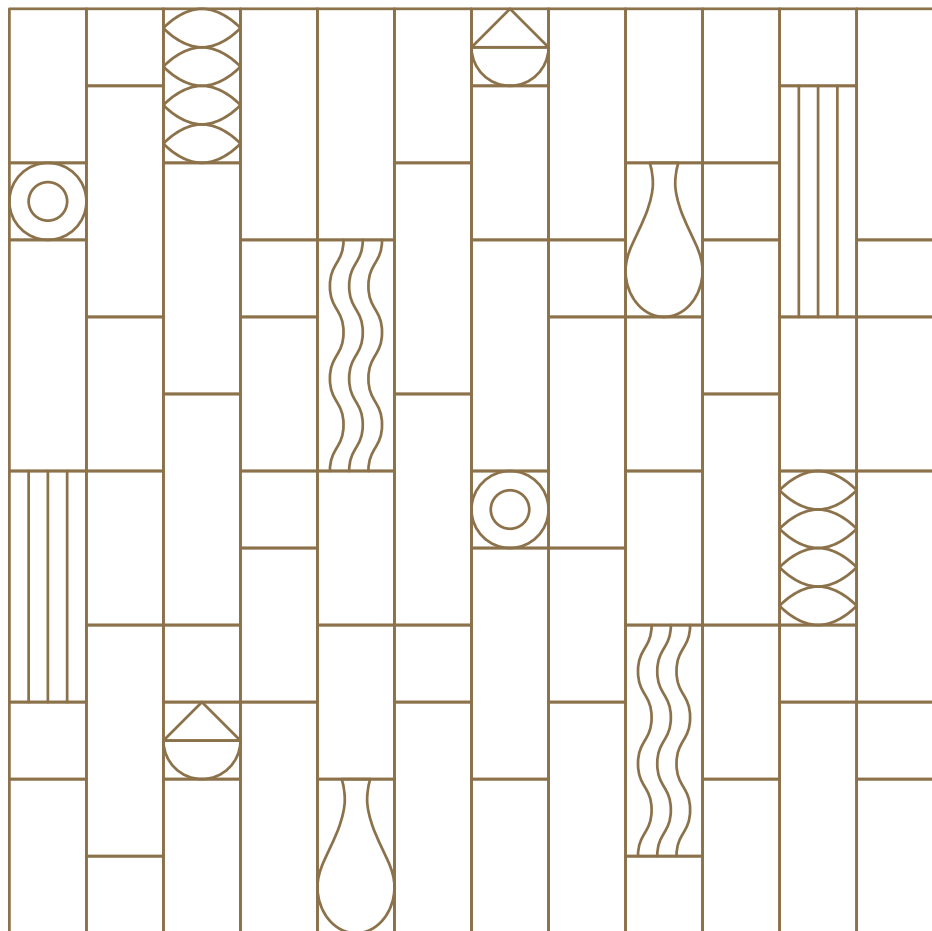
Edamame beans, wasabi sesame, salt 85

Rice, furikake, sesame mayonnaise 55

Fries, togarashi mayonnaise 65

**Please inform our staff of any allergies or dietary restrictions.*

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