

SNACKS	
Perfect with your drink or while you are looking at the menu. Order a couple and share with the table.	
Oyster, crème fraîche, rhubarb, jabasco	55/pc
Josper flatbread, västerbotten, fresh kimchi, bjäst	90
Crispy nori, tuna, sesame, sea buckthorn koshō	70
Shokupan, mushroom tartare, horseradish, enoki, egg yolk	90
Green pea guacamole, wonton, togarashi	90

STARTERS

Our interpretation of Nordic Japanse cuisine	
Salmon sashimi, cucumber, dashi ponzu, lemongrass oil, sesame	185
Tofu atsuage, sugar snaps, daikon, togarashi, goma dare	175
TAK's Toast Skagen, shrimp, yuzu koshō, horseradish, vendace roe	225
Beef tataki, daikon relish, anchovy, pickled mustard seeds	195
Swedish blue mussels, chawanmushi, fermented white asparagus, wild garlic, crispy chicken skin	215

CHEF'S CHOICE MENU	per person
Can't choose? Let our chefs decide for you!	695

MAIN COURSE

Cod, green peas, swedish turnip, lardo, white soy beurre blanc	355
Swedish sirloin, mangold, garlic and shallot crumble, green shiso dressing	445
Mushroom and cabbage dumpling, choy sum, tsuyu, nori, rayu	295
Pork belly 'katsu', carrot, plum, wild garlic, yuzu katsu sauce	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	65
Potato tempura fries, kewpie, gomashio	85
Grilled asparagus, vadouvan, sudachi hollandaise	85
Pointed cabbage, red curry, sesame, katsuobushi	75

DESSERT

Purin	125
Sake ice cream, strawberry, white chocolate crumble	95
Rhubarb sorbet, golden mochi brownie, sweet pickled rhubarb, crispy milk	130
Doughnut, yuzu, dark chocolate ganache	105

COCKTAILS

Rhubarb and Vodka	175
Vodka, cherry blossom, lychee, lemon	
Strawberry and Rum	
Rum, strawberry, grapefruit, lime	
Kiwi and Tequila	
Tequila, sake, elderflower, lime	
Melon and Pisco	
Pisco, melon, orange, lime	
Tak Negroni	
Coconut-washed gin, campari, vermouth, peach sake	

SPARKLING

Palmer & Co., La Réserve, FRA, Chardonnay/Pinot Noir/Pinot Meunier	190	glass
Blanc de Blancs, Palmer & Co., FRA, Chardonnay	210	
NV Sons de Mar, JP Berger, ESP, Xarel-lo/Macabeu/Parellada	150	

ROSÉ WINE

2023 Le Roi Soleil, Maîtres Vignerons, Côtes de Provence, FRA, Grenache/Cinsault	170
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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
2023 Bukettraube, Cederberg Cellars, Western Cape, SA, Bukettraube	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
2022 Campillo Crianza, Bodegas Campillo, Rioja, ESP, Tempranillo	190
2020 Rocca Guicciarda Chianti Classico Riserva, Ricasoli, ITA, Sangiovese	180
2021 Biodynamic Red, Heinrich, Burgenland, AUT, Blaufränkisch/Zweigelt	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, rhubarb, non-alcoholic wine	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