

## Cocktails

179

### Kiwi & Rum

Rum, kiwi sake, melon, mint, lemon

### Lingon & Gin

Gin, lingon, yuzu sake, lemon curd

### Chocolate & Whiskey

Whiskey, puffed rice, white chocolate, japanese bitters

### Blueberry & Tequila

Tequila, umeshu, milky oolong & blueberry cordial, lime

### Mango & Cachaca

Cachaca, apple, japanese amaro, smoke, mango & shiso cordial, lemon

### Carrot & Vodka

Vodka, carrot, elderflower, goya, citrus cordial, fig

### Cassis & Gin

Sloe gin, cherry blossom, cassis, sparkling wine, lemon

### Pear & Pisco

Pisco, apples, sherry, pear, vanilla bitters, lemon

## Tak's Classics

### Negroni

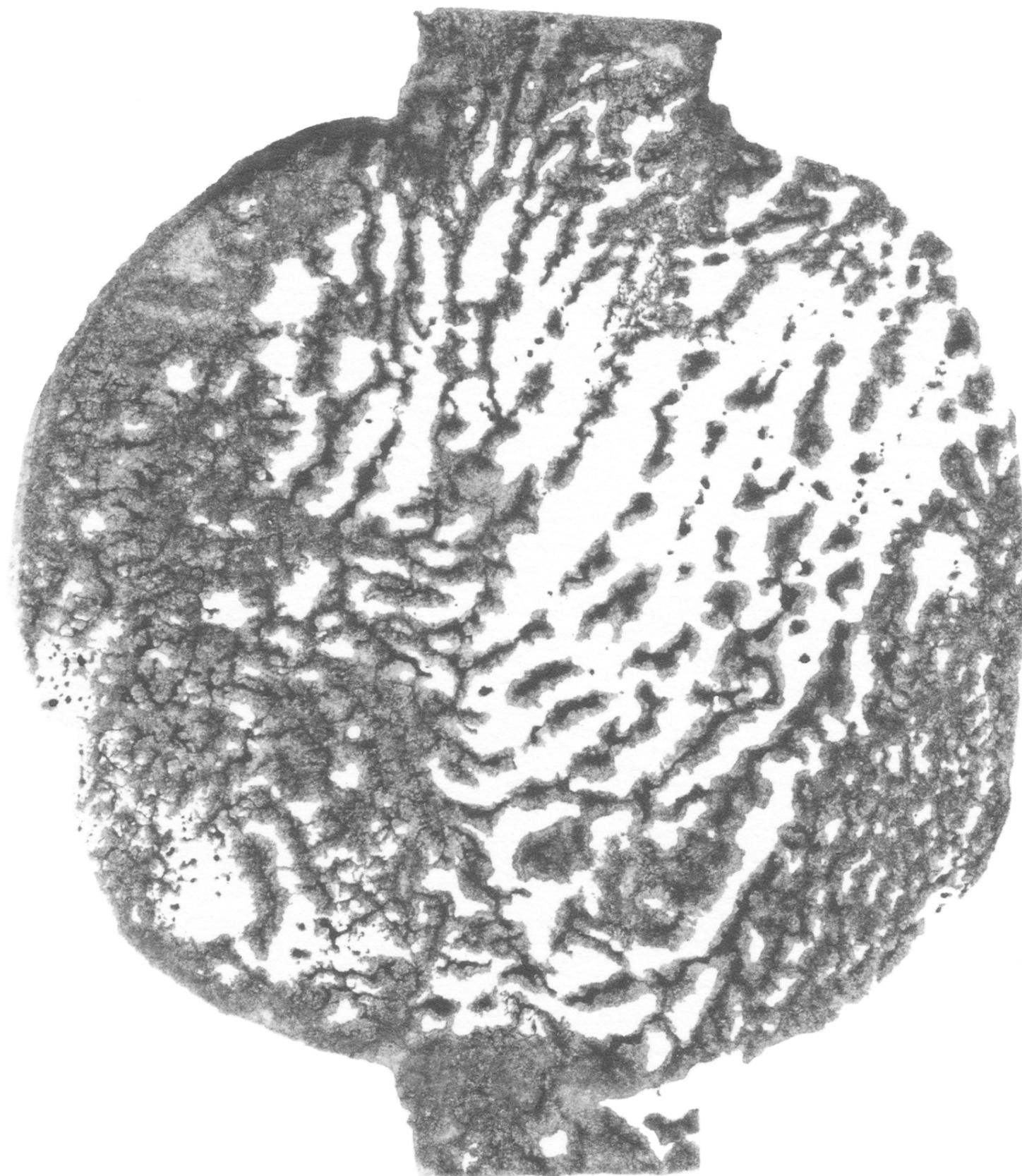
Gin, blood orange sake, vermouth, bitters, chocolate washed

### Martini

Vodka, cherry blossom, vermouth

### Espresso Martini

Vodka, salted caramel, espresso



IZAKAYA  
RESTAURANT

## Bubbles

NV, Palmer & Co., Brut Réserve, FRA  
Chardonnay/Pinot Noir/Pinot Meunier  
180/1045

2016 Yann Alexandre, Blanc de Blancs,  
Champagne, FRA  
Chardonnay  
1310

Les Enfosques, Mas Bertran, ESP  
Xarel-lo/Macabeu/Parellada  
150/730

Rice Magic Sparking Red  
Nihonmatsu, Fukushima JPN  
525

## Sake tasting

345

Try three types of sake, and learn the basics about them.

## Mocktails

89

### Sober Negroni

Tea, cranberry, blueberry milky oolong, non alcoholic wine

### Shiso & Mango Bellini

Non alcoholic sparkling, shiso & mango

### Pear & fig leaf lemonade

Pear cordial, fig leaf, lemon

## Sashimi

Tre sorters fisk, kålrot, crudité

Three kinds of fish, rutabaga, crudité

175

## Maki

6 pcs per serving

**Maki på rökt räka, gurka, löjrom, yuzu koshō**

Smoked shrimp maki, cucumber, vendace roe, yuzu koshō

180

**Shiitakemaki med sesam och shiso**

Shiitake maki with sesame and shiso

170

## Nigiri / Gunkan

2 pcs per serving

**Nigiri på havskräfta, mentaiko, yuzu**

Langustine nigiri, mentaiko, yuzu

115

**Nigiri på friterad inari med sesam**

Fried inari nigiri with sesame

80

**Gunkan på räka, forellrom, finger lime**

Shrimp gunkan, trout roe, finger lime

85

**Nigiri på Otoro, with Arenkha and myoga**

Otoro nigiri, with Arenkha, and myoga

95

**Nigiri på hälleflundra, bottarga, karashi**

Halibut nigiri, bottarga, karashi

90

**Nigiri på kammussla, ingefära, dashi-salt**

Scallop nigiri, ginger, dashi salt

110

## Cold

**Sashimi på tonfisk, fänkål, XO-sås, yuzu koshō**

Tuna sashimi, fennel, xo sauce, yuzu koshō

165

**Bifftataki, rökt ponzu, tryffel, strimlad potatis**

Beef tataki, smoked ponzu, truffle, straw potatoes

165

**Tofu atsUAGE, rayu, vårlök, goma dare**

Tofu atsUAGE, rayu, spring onion, goma dare

155

**Chirashi sushi, tonfisk, ris, pepparrot, majonnäs på kammusselrom, forellrom**

Chirashi sushi, tuna, rice, horseradish, scallop roe mayonnaise, trout roe

165

## Snacks / Sides

**Ostron, ponzu, gurka, sesam, fermenterad chili**

Oysters, ponzu, cucumber, sesame fermented chili

45

**Edamamebönor, salt**

Edamame beans, salt

85

**Krossad gurka med togarashi**

Smashed cucumber with togarashi

55

**Tsukemono, säsongens picklade grönsaker**

Tsukemono, seasonal pickled vegetables

55

**Sojamarinerat ägg**

Soy marinated egg

45

## Warm

**Kyckling karaage, Kewpie-majonnäs, forellrom**

Chicken karaage, Kewpie mayonnaise, trout roe

165

**Gyoza med fläsk och räkor, shiso dressing**

Pork and shrimp gyoza, shiso dressing

160

**Udon nudlar, svamp, edamame, nori**

Udon noodles, mushroom, edamame, nori

155

**Tsukune, ponzu, äggula, togarashi, miso karamelliserad lök**

Tsukune, ponzu, egg yolk, togarashi, miso caramelized onion

110

**Curry korroke, tonkatsusås, Almnäs Tegel ost**

Curry korroke, tonkatsu sauce, Almnäs Tegel cheese

155

Add - on Wagyu guanciale 55

**A5 Wagyu donburi, ris, tare, äggula, gräslök**

A5 Wagyu donburi, rice, tare, egg yolk, chives

215

**OMAKASE 655 / pp**

Let our chefs decide for you!

Beverage pairing 595 / pp

## Izakaya Bao Sliders

**Torskrygg, gurka, wasabi, Arenkha**

Cod loin, cucumber, wasabi, Arenkha

135

**Kyckling, togarashimajonnäs, rödkål**

Chicken, togarashi mayonnaise, red cabbage

125

**Grillad ost, karamelliserad rödlök, miso, vattenkrasse**

Grilled cheese, caramelized red onion, miso, watercress

115

## CRISPY DUCK TO SHARE 935

(30 min cooking time)

1/2 Deep fried Swedish duck, served with pancakes, crisp salad goma dare, cucumber, lingonberry hoisin sauce

## Sweet

**Purin, traditionell japansk karamellpudding**

Purin, traditional Japanese crème caramel

125

**Glass, kvällens smak**

Ice cream, favour of the evening

65

**Doughnut, vit choklad, matcha**

Doughnut, white chocolate, matcha

105

**Cheesecake med yuzu**

Cheesecake with yuzu

115