TAK BUSINESS LUNCH

2 Courses 325 3 Courses 475

Tuna sashimi paired with nashi pear chutney, XO sauce and kizame wasabi

Yakiniku beef tenderloin, rice, cucumber, spring onion, bean sprouts

Purin, traditional Japanese crème caramel

SNACKS

Fresh oyster, dressed in ponzu and Japanese fermented chili	55/pcs
Green pea guacamole, shichimi togarashi, lime, deep fried spicy wonton	90

STARTERS

TAK Toast Skagen, shrimp, horseradish, yuzu koshō, shokupan, vendace roe	225
Tuna sashimi paired with nashi pear chutney, XO sauce and kizame wasabi	185
Beef tataki served with bone marrow, celeriac and ponzu	185
Crispy fried tofu, served with aubergine, grated daikon and goma dare	175

CHEF´S CHOICE SUSHI PLATE 265/315

Mixed sushi plate, maki, gunkan-maki and nigiri sushi, 11 or 15 pcs with wasabi, turnip gari

MAIN COURSE

Chirashi sushi, salmon, sushi rice, sesame mayonnaise, rutabaga, furikake	255
Chicken donburi, rice, kimchi, caramelised onion sauce, onsen egg	255
Grilled cod loin with cauliflower pureé, broccolini and langoustine sauce	355
Josper-grilled Swedish sirloin, pak choi, miso butter	435
Miso glazed pollock fillet, potato salad, cucumber, kimchi butter sauce	189
Yakiniku beef tenderloin, rice, cucumber, spring onion, bean sprouts	189
Seasonal vegetable tempura donburi, shiitake, chili mayonnaise, edamame	189

DESSERT

Purin, traditional Japanese crème caramel	120
Mont Blanc, dark chocolate mousse, honey, orange, ginger	135
Coffee candy	30

SPARKLING WINE

Palmer & Co., La Réserve, FRA, Chardonnay/Pinot Noir/Pinot Meunier	190
NV Sons del Mar, Cava, ESP, Xarel-lo/Parellada/Macabeu	150

WHITE WINE

2023 Kamptal Grüner Veltliner, Loimer, Kamptal, AUT, Grüner Veltliner	170
2022 Riesling Trocken, Jasper Franz, Rheingau, DEU, Riesling	175
2021 Chablis, Joseph Drouhin, Bourgogne, FRA, Chardonnay	180

RED WINE

2022 Côtes du Rhône, Xavier Vignon, Rhône, FRA, Grenache	175
2021 Campillo Crianza, Bodegas Campillo, Rioja, ESP, Tempranillo	180
2020 Rocca Guicciarda Chianti Classico Riserva, Ricasoli, ITA, Sangiovese	180

BEER

Kirin Ichiban, Kirin Brewery, 5.0%, JPN	82
Pripps Blå, Lager, Carlsberg Brewery, 4,8%, SWE	79
100W IPA, Carnegie Brewery, 6,8%, SWE	110

NON-ALCOHOLIC

Special Effects, non-alcoholic beer, Brooklyn Brewery, USA	55
Kirin Ichiban, Kirin Brewery, 0,0%, JPN	55
Kimura soda, JPN	85
Sparkling water	45