

TAK BUSINESS LUNCH

2 Courses 325 3 Courses 475

Beef tataki served with bone marrow, celeriac and ponzu

Grilled Arctic char, Sandefjord sauce, potatoes, ponzu greens, lemon

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 kosho, 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 puree, broccolini and langoustine sauce 355

Josper-grilled Swedish sirloin, pak choi, miso butter 435

Grilled Arctic char, Sandefjord sauce, potatoes, ponzu greens, lemon 189

Fried aubergine, roasted tomatoes, cabbage salad, rice, sesame dressing 189

Gochujang fried chicken, pickled cucumber, salad, corn 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