

SNACKS

Perfect with your drink or while you are looking at the menu. Order a couple and share with the table

Swedish Green Pea Guacamole	90
Served with crispy wonton chips and shichimi togarashi	
Crispy Sourdough Bread	145
Josper grilled, topped with sautéed shiitake, wagyu bresaola and ricotta	
Charcoal-Grilled Beef Skewer	125
Glazed with caramelized onion and smoked tomato powder	
Tuna ‘Otoro’	120
Served with crisp salmon skin, truffle ponzu, trout roe and spring onion	
Fresh Oyster	55/st
Dressed in ponzu and Japanese fermented chili	
Mushroom Parfait	95
On toasted brioche, paired with pickled chanterelles	

STARTERS

Our interpretation of Nordic Japanese cuisine

A5 Wagyu	320
Hand cut tartare served with anchovies and capers	
TAK Toast Skagen	235
On shokupan, shrimp, horseradish, yuzu koshō and vendace roe	
Grilled Norwegian Scallop	225
Served with caviar, Asian pear, wagyu guanciale and yuzu hollandaise	
Deer Tartare	195
Served with Västerbotten cheese, pickled mustard seeds, smoked bone marrow	
Smoked Salmon Sashimi	185
Served with beetroot, pickled myoga, mustard sauce and trout roe	
Crispy Fried Tofu	175
Served with aubergine, grated daikon and goma dare	

CHEF’S CHOICE MENU

per person

Hard to choose? Let our chefs decide for you! (4 servings, for the whole table)	695
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MAIN COURSES

Nordic-Japanese dishes, including selections from the grill, created to be enjoyed on their own or shared at the table

Swedish Beef Tenderloin	485
With celeriac, pumpkin, tare and black truffle	
Swedish Sirloin	445
From the Josper grill, served with pak choi and rich miso butter	
Cod Loin	355
Josper grilled, with cauliflower pureé, broccolini and langoustine sauce	
Pork Belly	325
With cavolo nero, Hokkaido pumpkin and burnt apple miso glaze	
Udon Noodles	305
Served with seasonal mushrooms and smoky celeriac katsuobushi	

CRISPY DUCK TO SHARE

(30 min cooking time)	935
1/2 Deep fried Swedish duck, served with steamed buns, kimchi, spring onion, lingonberry hoisin sauce and rice	

SIDES

Onigiri	115
Topped with black garlic mayonnaise and truffle	
Grilled Leek	85
With burnt butter, miso	
Pointed Cabbage	85
With tonkatsu sauce, Kewpie mayonnaise and nori	
Roasted Potatoes	65
Seaweed salt	
Steamed Rice	65
Topped with furikake	

DESSERT

Mont Blanc	130
Served with dark chocolate mousse filled with orange and ginger jelly, topped with browned honey and ginger ganache	
Purin	125
Traditional Japanese crème caramel	
Funnel Pastry	140
Crisp swedish funnel pastry served with sesame ice cream, ginger, kinako	
Doughnut	105
Dipped in cinnamon and sugar, white chocolate and matcha	
Ice cream	65
Flavour of the evening	

OUR MENU HAS ALWAYS FOCUSED ON SUSTAINABILITY, AT TAK, WE PROMOTE SUSTAINABLE SEAFOOD AND RESPONSIBLE AGRICULTURE

