

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

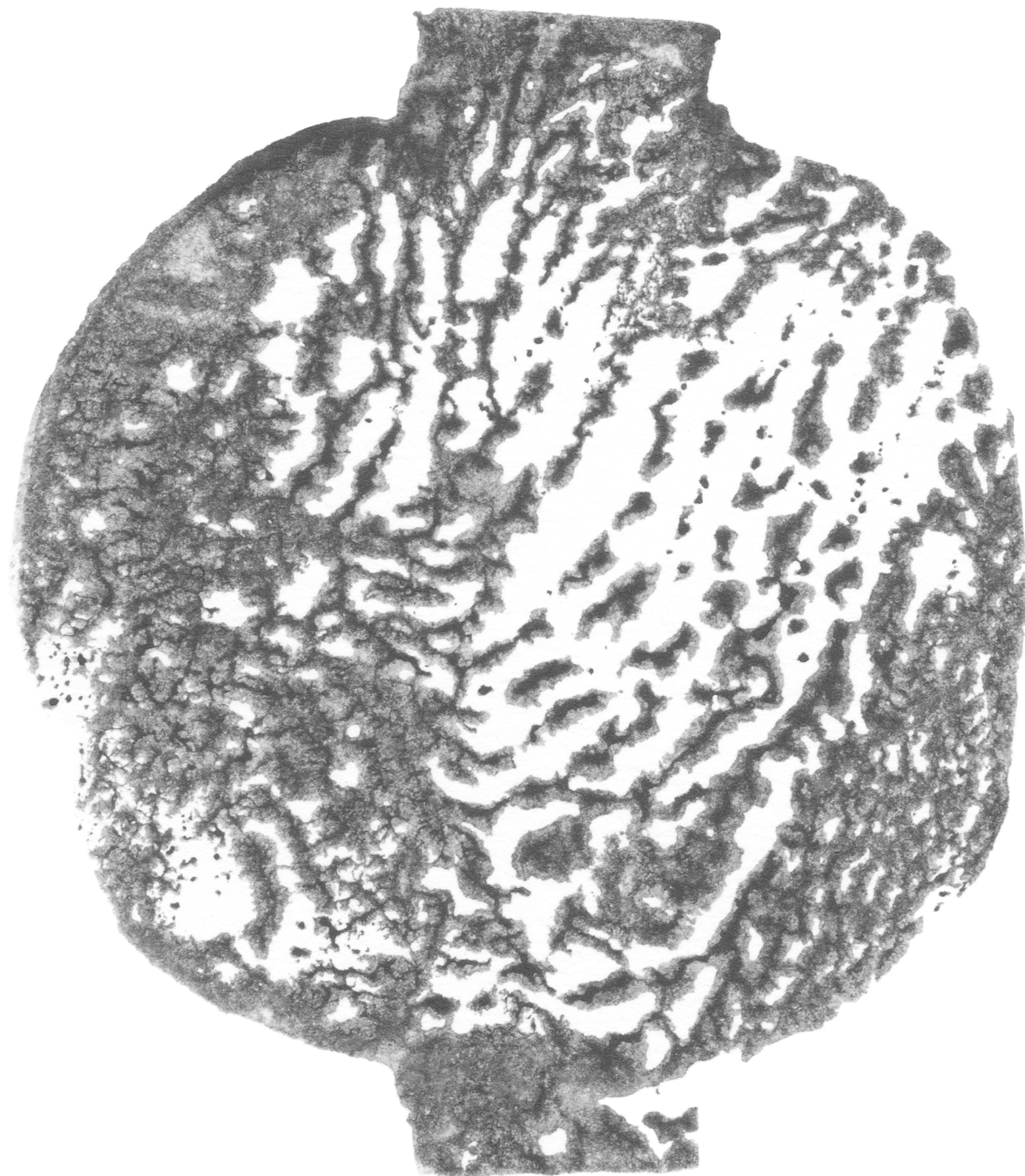
Gin, blood orange sake, vermouth, bitters, chocolate washed

Martini

Vodka, cherry blossom, vermouth

Espresso Martini

Vodka, salted caramel, espresso



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

IZAKAYA
RESTAURANT

Sashimi

Tre sorters fisk, kålrot, cruditée
Three kinds of fish, rutabaga, cruditée
175

Maki

6 pcs per serving

Maki på rökt räka, gurka, löjrom, yuzu kosho
Smoked shrimp maki, cucumber, vendace roe, yuzu kosho
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

Nigiri på tonfisk, Arenkha and myoga
Tuna nigiri, Arenkha, and myoga
95

Nigiri på kammussla, ingefära, dashi-salt
Scallop nigiri, ginger, dashi salt
110

Cold

Hamachi sashimi, nashipäronchutney, yuzukosho, XO
Hamachi sashimi, nashi pear chutney, yuzu kosho, XO
165

Hjorttartar, sojamarinerad äggula, tryffelponzu inlagda senapsfrön
Deer tartare, soy-marinated egg yolk, truffle ponzu, pickled mustard seeds
165

Tofu atsuage, rayu, vårlök, goma dare
Tofu atsuage, rayu, spring onion, goma dare
155

OMAKASE – Chef’s Selection

Our chefs curate the full experience for your table

655 / pp

Beverage pairing 595 / pp

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

Warm

Kyckling karaage, Kewpie-majonnäs, forellrom
Chicken karaage, Kewpie mayonnaise, trout roe
165

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

Izakaya Bao Sliders

Kyckling, togarashimajonnäs, rödkål
Chicken, togarashi mayonnaise, red cabbage
125

Grillad ost, karamelliserad rödlök, miso, vattenkrasse
Grilled cheese, caramelized red onion, miso, watercress
115

Sweet

Purin, traditionell japansk karamellpudding
Purin, traditional Japanese crème caramel
125

Glass, kvällens smak
Ice cream, flavour of the evening
65

Doughnut, vit choklad, matcha
Doughnut, white chocolate, matcha
105

Struva serveras med sesamglass, ingefära och kinako
Crisp Swedish funnel pastry served with sesame ice cream, ginger, kinako
130