

## SNACKS

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

Fresh oyster, ginger ponzu, chives, trout roe	45/pcs
Kimchi marinated beans	65
Miso soup, smoked Swedish herring, dry shiitake, Swedish soy sauce (Vegetarian option available)	65
Josper grilled bread, miso butter	75
Green pea guacamole, shichimi togarashi, lime, spicy wonton	85
1/2 Langoustine toast, sesame seeds, yuzu dill mayonnaise	130

## RAWBAR

Smaller dishes from our Rawbar

Tuna tartare, macadamia nuts, caviar, garlic, dashi	175
Yellow endive, buffalo mozzarella, walnuts, nutmeg, japanese mustard, honey dressing	165
TAK Toast skagen, shrimps, yuzu kosho mayonnaise, dill, horseradish, vendace roe, butter fried bread	185
Beef tartare, snow crab, quail egg, radish	175
6 pcs Tempura Maki, spicy tuna, spring onion	155
6 pcs Maki, mushrooms, pumpkin cream, crispy kale	145
2 pcs Nigiri, choose from:	
Scallop, lime, seaweed salt	75
Torch salmon miso burnt butter	70
King Oyster Mushroom, Sesame mayonnaise	65

## "CHEF'S CHOICE" MENU

per person

Can't choose? Let our chefs decide for you (4 servings, served to the whole table)	745
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## RICE & NOODLES

All our rice and noodle dishes are medium sized.

Sushi bowl, soy marinated salmon, sesame mayonnaise, cucumber, spring onion, trout roe, turnip gari	225
Donburi, Swedish lamb neck, rice, fermented carrots, barbecue lamb sauce, braised cabbage, mushrooms	205
Udon noodles, yuzu kosho zucchini purée, zucchini, fried egg, puffed rice	195

## FROM THE JOSPER GRILL

In our Josper grill the food is cooked over charcoal, eat individually or share with your table.

Fish of the day, roasted chicken sauce, cabbage green olives, almonds	325
Ribeye 250g, garlic greens, red wine and soy sauce	385
Yakibuta grilled pork belly, fermented apple purée, pickled fennel	305
Josper grilled miso and sake marinated aubergine, miso butter sauce, cabbage salad	265

## CRISPY DUCK "TAK STYLE" TO SHARE

875

(30 min cooking time)

1/2 Deep fried Swedish duck, steam buns, kimchi, spring onion, plum sauce, rice (add on 6 oysters 150)

## SIDES

Grilled baby gem salad, caesar dressing, crispy potato, fresh truffle	85
Potato Dauphinoise, yuzu kosho cream, cheese	75
Deep-fried Jerusalem Artichoke, pickled Swedish pear, roasted yeast dressing	75
Steamed rice, soy mayonnaise, furikake	65
Roasted potatoes, nori	65

## COCKTAILS

165

Plum

Sesame Roster Rojo tequila, rice spirit, Umeshu, lime, agave

Passion

Salted Stoli vodka, passion fruit, miso, lime, rooibos tea

Raspberry & Elderflower

Roku gin, aquavit, elderflower, raspberry, lemon, champagne

Sesame Street

Nikka straight from the Barrel whisky, salted maple syrup, sesame, walnut bitters

Tak Negroni

Roku gin, fermented melon husk Campari, blood orange sake, vermouth

## SPARKLING

glass

NV Brut Noir Yann Alexandre, Champagne, FRA	170
NV Les Enfosques, Mas Bertran, ESP	140
Keigetsu John Sparkling Junmai Daiginjo Sake, JPN (375ml)	425

## ROSÉ WINE

Rosé Trocken, Spanier-Gillot, Rheinhessen, GER	155
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## WHITE WINE

Chardonnay, Chablis, William Fèvre, Burgundy, FRA	170
Sauvignon Blanc, Sancerre 'Sur le Fort', Domaine Fouassier, Loire, FRA	170
Riesling, Weingut Scheuermann, Pfalz, DEU	155
Chenin Blanc, Vouvray, Cuvée Silex, Bernard Fouquet, Loire, FRA	160
Chardonnay, Bread & Butter, California, USA	180

## RED WINE

Gamay, Côteaux Bourguignons, Domaine Amarine, Burgundy, FRA	155
Pinot Noir, Rully, Joseph Drouhin, Burgundy, FRA	175
Nebbiolo, Barbaresco, Ricossa, Piedmont, ITA	175
Syrah, Les Candives, Cave Yves Cuilleron, Rhône, FRA	165
Cabernet Sauvignon, Napa, Bread & Butter, California, USA	170

## SAKE

9cl

Tak Special Label Kimoto Junmai Shu, JPN	150
Dewasakura Omachi "Nama" Junmai Ginjo, JPN	155
Dewazakura Ichiro Junmai Daiginjo, JPN	155
Masumi Kippuku Kinju Junmai Ginjo Yamahai, JPN	155
Fudoh Nigori Nama, JPN	150

## BEER

Lager, Asahi, Asahi Brewery, 33cl, 4,7%, JPN	79
Lager, Pripps Blå, Carlsberg Brewery, 4,8%, SWE	79
Defender IPA, Brooklyn Brewery, 5,5%, USA	95
American Lager, Brooklyn Brewery, 5,2%, USA	88
1664 Blanc, Kronenbourg Brewery, 5,0 %, FRA	88

## NON-ALCOHOLIC

Special Effects, non-alcoholic beer, Brooklyn Brewery, USA	55
Kombucha Natural, Kombucha Please, Stockholm, SWE	85
Kimino Sparkling Yuzu Juice, JPN	75
Wölffer Estate Verjus, Raw Grape juice, Long Island, USA	85
God Dryck NO:1, Organic Sparkling Wine, ESP	95