

GO AHEAD AND START
WITH SOMETHING TO DRINK

Bloody Mary Absolut Vodka; Tak spice mix, lemon, tomato	145
Bloody Beet Shochu Imo, Absolut Vodka, Tak spice mix, lemon, tomato, beetroot	145
Tak Michelada Olmecca Altos Tequila, Tak spice mix, lemon, tomato Hitachino Yuzu Lager	145
No Gin & Yuzu Yuzu, ginger, lemon, sparkling water (non-alcoholic)	65

BEVERAGE

SPARKLING Magic Red Rice Sparkling Sake, Ninki Ichi Brewery, Fukushima, JAP	135
NV Chardonnay/Macabeo, Caprasia Cava, Brut Nature, Bodegas Vegalfaro, Valencia, SPA	135/625
NV Pinot meunier/chardonnay/pinot noir, Yann Alexandre, Champagne, FRA	165/790
SAKE TAK Ichi, Kimoto Junmai Ginjo, Kobe Shu-shin-kan, Hyogo, JAP Seiden Omachi, Junmai Daiginjo, Akita Seishu, Akita, JAP	150/825
WHITE 2015 Verdicchio, Casal di Serra, Umani Ronchi, Marche, ITA 2015 Chardonnay, Chablis, Joseph Drouhin, Chablis, FRA	110/450 155/695
BEER TAK Yuzu Lager, Hitachino Brewery, Ibaraki, JAP Pale Ale, Tak, Hitachino Nest, JAP Lager, Asahi, Asahi Brewery, JAP	92 92 78
NON ALCOHOLIC Cidre, Galipette Jus du Pomme, Les Celliers Associés, FRA Kombucha, Roots of Malmö, Sweden Hitachino Non Ale, Kiuchi Brewery, Ibaraki, JAP	55 60 55

Yes, we do have more beverages, just ask for the wine list!

TEMAKI BONANZA 295

Vad är Temaki?

Temaki är ett traditionellt sätt att äta sushi på i Japan, både hemma med din familj, hos vänner eller som picnick. Tänk dig typ japanska tacos fast med sushi tillbehör. Rulla dina egna sushi-strutar av noriblad och fyll dem med olika goda tillbehör.

Allt serveras vid bordet.

Denna tradition vill vi hylla på TAKs brunch varje lördag.
Drick gärna sake till, eller varför inte en japansk bloody mary.
Kanpai!

What is Temaki? Temaki sushi, also known as hand rolled sushi, is a popular casual Japanese food. The conelike form of temaki incorporates rice, specially prepared seaweed called nori, and a variety of fillings. Everything arranged at the table. This tradition we want to tribute here at Tak's brunch every Saturday. Enjoy it with a sake or why not a Japanese bloody mary. Kanpai!



NOT IN THE MOOD FOR TEMAKI?

Chirashisushi 255
Sojarimmad lax, forellrom, kålrotsgari, sesamemulsion, furikake
Chirashisushi
Soy sauce cured salmon, trout roe, ginger pickled swede, sesame mayonnaise, furikake

Räksallad 195
MSC- räkor, kål, cocktail tomtater, ägg, koriander, yuzu-koshu dressing, fänkål, citron, vårlök
Shrimp salad
MSC- shrimps, tomatoes, egg, coriander, yuzu-koshu dressing, fennel, lemon, spring onion

Donburi 275
Sojamarinerat kycklinglår, kimchi, pak choi, bakat ägg, krispig vitlök, ris
Donburi
Soy marinated chicken thigh, kimchi, pak choi, slow cooked egg, crispy garlic, rice

TIME FOR SOME SWEETS?

Pannkakor 95
Hjortronsorbet, creme fraiche, bär, brynt smör, lönnsirap
Pancakes
Cloudberry sorbet, sourcream, berries, browned butter, maple syrup

Crème brûlée 135
Soja, karameliserat råsocker
Crème brûlée
Soy sauce, caramelized brown sugar

Glass 95
Taks egna miso & karamellglass, puffat ris, kakao nibs
Ice cream
Miso & caramel ice cream, puffed rice, cocoa nibs

Kaffegodis 45/st
Matcha Grotta, Mörk Choklad, Vegansk Råkaka
Coffee sweets
Matcha Cookie, Dark Chocolate, Vegan Rawcake

TAK