

SUSTAINABLE PRODUCED FOOD

At Tak, sustainability is an unwritten law and we work actively with scouting produce that fulfill the high standards of ECO-friendly. When we look at producers and suppliers that we are interested in working with we always make sure that they live up to the same standards as us, we make sure that our partners produce and transport their produce in a environmentally safe and CO2-friendly way.

MSC/ASC certified fish and shellfish is a part of this work that we focus more on. We believe that it is very important that we as a company do our very best not to make a negative impact on the oceans. In our menu we have marked out the produce that are certified with the symbols displayed on this page so you can easily see what is certified by MSC/ASC.

Ecological produce stands for a sustainable and responsible work , therefor the KRAV-certification is a natural choice for us to be certified by. Below you will find the sortiment of KRAV approved produce that you as a guest will find in our dishes. We have marked the dishes with a fork as a symbol of the approved produce in the dish.

If you have any questions regarding these products do not hesitate to ask us.



Fish and shellfish caught in the wild
MSC-certified sustainable fishing
www.msc.org MSC-C-54562



Farmed fish and shellfish
ASC-certified sustainable farming.
www.asc.aqua.org ASC-C 00656



Dishes that contains a certified produce is marked with this fork




KRAV- CERTIFIED PRODUCTS


Rapeseed oil, cream, milk, flour, sugar, entrecote, sirloin, chicken thigh, cacao, honey, butter


KRAV- APPROVED PRODUCTS


Shiitake, yellow onion, cucumber, Swedish turnip, white cabbage

SAKURA EXPERIENCE
4 SERVINGS 595
Served to all guest at the table
Paired beverages 495


Pink salad 
Pink spring salad, pickled egg, smoked panko-fried MSC- mussels
sakura vinegar, tahini dressing

Sakura and Scallop 
Sakura, noodles, MSC scallop, cold wasabi broth, cucumber, roasted buckwheat


Pike Perch 
Grilled MSC pike perch, aonori- butter sauce, beets, radish, swiss chard,
cherry potatoes


Churro and Matcha 
Churro, matcha ice cream, rhubarb - shiso compote, cherries,
pink chocolate

STARTERS
Paired wine 155
Paired sake 150

Tuna and Macadamia (+ add on black caviar 10g)  175/365
Tartar of tuna, roasted macadamia, pickled enoki, dashi
Sake Techno-sake from DJ Ritchie Hawtin with silver label
Wine Full-bodied Viognier from 4th generation winemaker i Rhône

Tofu salad and Wasabi 145
Silken tofu, smoked tofu, white radish, pickled onion,
horseradish, ponzu, wasabi oil
Sake Crispy and undiluted sake with apple acidity from Fukushima
Wine Refreshing Alvarinho from one of Portugal's best wine cooperatives

Scallop and Blue mussels  175
Tataki of scallops served with smoked blue mussels, kale,
mushrooms, Espelette pepper, browned butter
Sake Taru sake stored on Akita cedar wood barrels for 3 months gives this sake
a white pepper and fresh minerality nose
Wine Fresh Grüner Veltliner from winery in Kremstal anno 1792

Beef and Cucumber  165
Tataki of beef, wasabi ponzu, roasted garlic emulsion, cucumber, kohlrabi,
wakame algae
Sake Cloudy sake from Wakayama with tropical notes
Wine Vegan Pinot Noir from Austria made by the local butcher

SUSHI AS MAINCOURSE
Paired wine 155
Paired sake 150

Chirashisushi  255
Soy sauce cured salmon, trout roe, ginger pickled Swedish turnip,
sesame mayonnaise, furikake
Sake Our own sake from Fukuju brewery in Kobe, made with water of highest quality
and perfect mineral content
Wine Eco certified Sylvaner from the loving couple Julius

Chirashisushi  255
Soy sauce marinated shiitake, tofu, ginger pickled Swedish turnip,
sesame mayonnaise, avocado, furikake
Sake Our own sake from Fukuju brewery in Kobe, made with water of highest quality
Wine Eco certified Sylvaner from the loving couple Julius

Temaki (Japanese taco)  WWF 295
Roll your own temaki with nori leaves and fill them with
tilapia, rice, avocado, fermented cucumber, cabbage, lime,
onion, jalapeño emulsion
Sake Yamahai brewed sake with rich lactic flavour, nice acidity and smooth finish
Wine Riesling from former BMX champion in Württemberg, juicy fruit and high acidity.

THANK YOU FOR VISITING US

WELCOME BACK

ARIGATOO GOZAIMASHITA








MATANO OKOSHIO OMACHISHITEORIMASU

SHOP

Sake set SAKE by Frida Ronge and Erika Lagerbielke, Orrefors	595
Frida Ronges cook book Frida Ronge, Natur och Kultur	195
Ceramic vase Anna Lindells Keramik, Rosendal, Jönåker	300
Don't Loose Your Face, Use Mine The quick fix for using sticks	25

MAIN COURSES

Paired wine 155
Paired sake 150

Seasonal fish 	315
Arenkha caviar, Jerusalem artichoke, butter sauce, kombu oil	
Sake Unpasteurized, vibrant seasonal Sake from central prefecture in full cherry blossom bloom	
Wine Classic Chablis with crisp minerality and buttery finish	
Entrecôte 	415
Warm sallad of smoked potatoes, swiss chard, fennel, lemon and miso butter sauce	
Wine Modern Chianti Classico created in a traditional environment, flavours of wild raspberries, cherries and green herbs	
Sterling halibut on the bone for 2 persons 	625
Warm sallad of smoked potatoes, swiss chard, fennel, lemon and miso butter sauce	
Wine Classic Chablis with crisp minerality and buttery finish	
Celeriac 	255
Grilled celeriac, butter sauce, Jerusalem artichoke, seaweed caviar, salad, vinaigrette	
Sake Unpasteurized and fresh sake with a fizzy character from the warm valley of Gifu.	
Wine A classic Sancerre with vines grown on lime stone and clay, this gives this wine the right amount of minerals and fruity body	
Donburi 	275
Soy marinated chicken thigh, kimchi, pak choi, slow cooked egg, crispy garlic, rice	
Sake Brewed with aromatic Omachi rice, fresh pineapple combined with great minerality and pears	
Wine A fruity Nebbiolo with mild tannin from Valtellina in the Alps north of Milan	
King oyster mushroom 	275
Grilled king oyster mushroom, panfried oyster mushroom, steamed enoki, baked egg, citronette salad, rice	
Sake Brewed with aromatic Omachi rice, fresh pineapple combined with great minerality and pears	
Wine A fruity Nebbiolo with mild tannin from Valtellina in the Alps north of Milan	
EXTRAS	
Bread from the Jospier grill (1 person) 	65
Butter, dried miso	
Tsukemono	55
Fermented and pickled vegetables	

DESSERTS

Paired beverage 120

Crème brûlée  135
Soy sauce, caramelized brown sugar

Wine Fresh juice from the Japanese citrus fruit; Kabosu, blended with sake gives aromatic green lime flavours and a balanced acidity

Chocolate and Rice  135

Chocolate cake, black rice ice cream, Amaretto cherries, Japanese whisky, yuzu caramel

Wine Tart and sweet Sherry made from Palomino Fino and Pedro Ximenez from Bodegas Baron

Churro and Matcha  135

Churro, matcha icecream, rhubarb - shiso compote, cherries, pink chocolate

Sake Unfiltered nigori sake infused with locally sourced strawberries

Cheese and Plum 135

Two Swedish cheeses, plum, shiso and umeshu marmelade, crisp flat bread

Wine Crisp and sweet ice cider made with Swedish apples that have been pressed in arctic cold

COFFEE SWEETS

Matcha cookie  65
Yuzu, sea buckthorn curd

Dark chocolate  65
Liquorice, malt crumble, kombu

Vegan raw cake 65
Apricot, macadamia, hazelnuts, almonds, coconut

DIGESTIF

Alcohol Blanc
Williams Rouge, J. Nüsbaumer, FRA 44
Poire Williams, J. Nüsbaumer, FRA 48
Framboise, Domaine Roulot, FRA 68

Marc / Prune
Marc de Bourgogne, Domaine Roulot, FRA 54
Vieille Prune, J.Nüsbaumer, FRA 44

Armangac
Duc D´ Eyssac Hors D´age, Gilles L´Hoste, FRA 52

Brandy
Torres 20, Miguel Torres, SPA 34
Monte Cristo, Bodega Péres Barquero, SPA 48

Cognac
Cordon Bleu, Martell, FRA 64
Emblème, A.E. DOR, FRA 48
Pale & Dry, Delamain, FRA 46

Calvados
Hors D´age, Comte Louis de Lauriston, FRA 42
La Pomme Prisonnière, Comte Louis de Lauriston, FRA 44

Grappa
Castellare Bianca, Castellare Di Castellina, ITA 32
La Grappa di Barolo, Sibona, ITA 36
La Grappa di Moscato, Sibona, ITA 34
Nebbiolo, Andrea Scovero, ITA 38
LL Morelli, ITA 32

Tequila
Anejo, Don Julio, MEX 32
Reposado, Siete Leguas, MEX 54

Swedish Arrak
Kronan Punsch, Tevsjö, SWE 32

Rum
Zacapa 23, Zacapa, GUA 40
Reserva Exclusiva, Diplomático, VEN 34
Ambassador, Diplomático, VEN 92
Ron Cartavio XO, Cartavio, PER 48
Fiji, Plantation, FRA 36

Shochu
Tarukichi Ganbo 3 yo, Nakao Brewery Co, JAP 40
Kai Imo, The Shochu Authority Kagoshima, JAP 30