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| CRÈME BRÛLÉE | Soja, karamelliserat råsocker Soy sauce, caramelized brown sugar | 135 |
| ICE CREAM | Tak:s egna miso & karamellglass puffat ris, kakaonibs Miso & caramel ice cream, puffed rice, cocoa nibs | 75 |
| SORBET | Hjortronsorbet Cloudberry sorbet | 49 |
| COOKIE | Mörk choklad, matcha-grotta eller råkaka Dark chocolate, Matcha cookie or Raw cake | 60/st |
| TEA from Ippodo Tea Company Kyoto | COFFEE from Johan & Nyström |  |
| Sencha/Genmaicha, Hojicha 40 Gyokuro 95 Black / Redtea 40 | Tak special label filter coffee 40 Espresso 35/40 Cappuccino 50 Caffe Latte 50 | |

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| UMESHU | |
| Daishichi Kimoto Junmai 純米 | 105 |
| Rice polishing 60%, Daishichi Sake Brewery Co, Fukushima, JAPAN Top quality ume fruit and premium sake made with old techniques makes this a soft and tender Umeshu, fresh almonds and sour plums in perfect harmony. | |
| Choya Extra Years, CHOYA, Osaka, JAPAN | 105 |
| Well integrated sweetness, made with the famous Nankoume fruit. Choya is the biggest and most well known umeshu maker in Japan. | |

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| DIGESTIF / per cl | |
| Alcohol Blanc J. Nüsbaumer Poire William, FRA, 49 Roulot, Framboise, FRA, 68 | Bourbon Eagle Rare 10 y, USA 34 |
| Brandy Monte Cristo, Bodega Péres Barquero, SPA 48 | Japanese whisky Nikka Coffey Grain 42 Hakkushu 12, 54 Hibiki Japanese Harmony 54 |
| Calvados La Pomme Prisonnière, Louis de Lauriston, FRA 44 | Scotch whisky Auchentoshan Three Wood 38 Glenfiddich 12, 32 Laphroig Quarter cask 34 Macallan 12, 34 |
| Cognac Extra, Grönstedts, FRA 48 | Rum Diplomatico Reserva Exclusiva, VE, 34 Zacapa 23, GUA, 40 |
| Grappa Castellare Bianca, Castellare Di Castellina, ITA 32 La Grappa di Barolo, Sibona, ITA 36 | |

SUSTAINABLE PRODUCE

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. MSC/ASC certified fish and shellfish is a part of this work that we focus more on. We are also KRAV-certified. Below you will find the sortiment of KRAV approved products we use.



CERTIFIERAT HÅLLBART FISKE MSC
www.msc.org/se

Wild-captured fish and shellfish from a MSC-certified sustainable fisheries.
www.msc.org MSC-C-54562



ANSVARSFULLT ODLAT ASC CERTIFIERAD ASC-AQUA.ORG

Farmed fish and shellfish from a ASC-certified farm
www.asc.aqua.org ASC-C 00656



KRAV-APPROVED PRODUCTS

Coffee, rapeseed oil, cream, milk, flour, sugar,
white cabbage, yellow onion, shiitake mushrooms, cucumber,
chicken thigh, swedish turnip, beef, cacao, grey peas, honey.

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| WHITE WINE | 2017 Trebbiano Umani Ronchi, Abruzzo, ITA | 105/455 |
| | 2018 Sauvignon Blanc Misty Cove, Marlborough, NZ | 120/545 |
| | 2016 Sauvignon Blanc Sancerre, Francois Crochet, Loire, FRA | 155/675 |
| | 2015 Chardonnay Chablis, Joseph Drouhin, Burgundy, FRA | 145/645 |
| | 2017 Riesling A Christmann, Pfalz, GER | 130/580 |

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| RED WINE | 2018 Syrah/Grenache Octerra, Languedoc, FRA | 105/455 |
| | 2016 Pinot Noir Markowitsch, AUT | 120/545 |
| | 2016 Cabernet Sauvignon Lone Birch, USA | 130/580 |
| | 2017 Langhe Nebbiolo Enzo Bartoli, Piemonte, ITA | 145/645 |

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| ROSÉ WINE | 2018 Grenache/Syrah Octerra, Languedoc, FRA | 115/525 |
| | 2018 Grenache/Vermentin/Cinsault Cotes du Provence, Whispering Angel, FRA | 140/605/1210 |

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| BEER | Asahi, Lager | 78 |
| | Hitachino White Ale, Ale | 98 |
| | Hitachino DaiDai IPA, Ale | 98 |
| | Hitachino Red Rice Ale, Ale | 98 |
| | Hitachino Espresso Stout, Stout | 98 |
| | NCB Kellerbier, Unfiltered Lager | 88 |
| | NCB Amber Ale, Ale | 88 |
| NON ALCOHOLIC | Sparkling Water (per company) | 45 |
| | Pepsi, Pepsi Max, 7up, Zingo, Trocadero | 40 |
| | Galipette Cidre Non Alcoholic, Apple Cider | 55 |
| | Carlsberg Non Alcoholic, Lager | 49 |
| | Hitachino Non Ale, Ale | 55 |

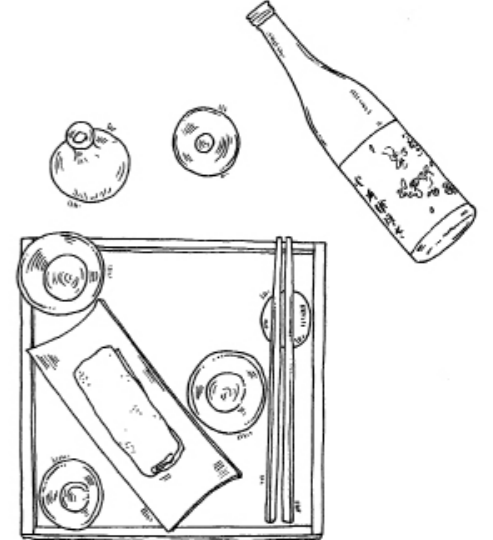


Illustration by: Ellen Barksten






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| COCKTAILS 149 | Tak Martini Absolut Elyx, sake blend, manzanilla sherry | |
| | Uncle Iroh Ramsbury gin, ginseng vermouth, Italicus Bergamotto, lemon, honey, bitters | |
| | Neon City Roku Gin, Midori, ginger, lemon, apple, sugar | |
| | Sesame Street Sesame washed Nikka whisky, salted maple, walnut bitters | |
| SPARKLING | NV Pinot Meunier/Chardonnay/Pinot Noir Brut Noir, Yann Alexandre, Champagne, FRA | 155/795 |
| | NV Xarel lo/Macabeo/Parellada Les Enfosques Cava Brut Nature, Mas Betran, Penedes, SPA | 115/615 |
| | Binnai Hakko Sparkling Junmai Ginjo Sake Ninki-Ichi Brewery, Fukushima, JAPAN | 135/245 |
| | Magic Red Junmai Ginjo Sake Ninki-Ichi Brewery, Fukushima, JAPAN | 135/270 |

RÅBAR EXPERIENCE 545

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| OYSTER | Yuzu, soja, sesam, gurka Yuzu, soy sauce, sesame, cucumber | |
| SASHIMI | Röding, gurka, rättika, ponzu, färsk wasabi Arctic char, cucumber, daikon, ponzu, fresh wasabi | |
| TARTAR  | Kimchi-marinerad råbiff, päron, friterad sötpotatis, nori, sesam Kimchi marinated tartar, pear, deep fried sweet potato, nori, sesame | |
| CHIRASHI SUSHI  | Sushiris, soja & mirin-marinerad lax, forellrom, kålrotsgari, sesamemulsion, furikake Sushi rice, soy sauce & mirin marinated salmon, ginger pickled swede, sesame emulsion, furikake | |
| ICE CREAM | Tak:s egna miso & karamellglass puffat ris, kakaonibs Miso & caramel ice cream, puffed rice, cocoa nibs | |

BEVERAGE PAIRING 355

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|------------------|---|----|
| OYSTERS | Dagens Ostron Today's Oyster | 25 |
| | Citron, chili, picklad lök Lemon, chili, pickled onion | 25 |
| | Yuzu, soja, sesam, gurka Yuzu, soy sauce, sesame, cucumber | 25 |
| MISO SUOP | Misosoppa, tofu, salladslök, alger Miso soup, tofu, spring onions, algae | 49 |
| TSUKEMONO | Fermenterade och picklade grönsaker Fermented and pickled vegetables | 45 |
| EGG | Sojapicklat ägg, yuzukoshoemulsion, dragon-panko Soy sauce pickled egg, yuzukosho emulsion, tarragon bread crumbs | 59 |
| ONIGIRI | Sushiris, varmrökt lax, soja, majonnäs, furikake Sushi rice, smoked salmon, soy sauce, mayonnaise, furikake | 65 |

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| SASHIMI | Röding, gurka, rättika, ponzu, färsk wasabi Arctic char, cucumber, daikon, ponzu, fresh wasabi | 155 |
| CEVICHE  | Torsk, grillad paprika, shiso, lime, havssallad, wonton-chips, koriander Cod, grilled green pepper, shiso, lime, seaweed salad, wonton crisps, coriander | 155 |
| TATAKI  | Sotad gös, löjrom, crème fraîche, tempurapärlor, marinerad silverlök Blackened pike perch, sour cream, tempura pearls, marinated silver onion | 150 |
| NOODLES  | Sakuranudlar, kammussla, kall wasabibuljong, gurka, rostat bovete Sakura noodles, scallop, cold wasabi broth, cucumber, roasted buckwheat | 155 |
| CHIRASHI SUSHI  | Sushiris, soja & mirin-marinerad lax, forellrom, kålrotsgari, sesamemulsion, furikake Sushi rice, soy sauce & mirin marinated salmon, ginger pickled swede, sesame emulsion, furikake | 159/195 |
| VEGAN CHIRASHI SUSHI | Sushiris, tofu, sesamrostad shiitake, avokado, kålrotsgari, nori, yuzu-ponzu Sushi rice, tofu, sesame roasted shiitake, avocado, ginger pickled swede, nori, yuzu ponzu | 145/175 |
| TARTAR  | Kimchi-marinerad råbiff, päron, friterad sötpotatis, nori, sesam Kimchi marinated beef tartar, pear, deep fried sweet potato, nori, sesame | 169/225 |
| TOAST "KATSU-SANDO" | Länkott fläsklägg, cheddar, vitlöksmajonnäs, vitkål, tonkatsusås Slow cooked pork, cheddar, garlic mayonnaise, cabbage, tonkatsu sauce | 115 |

ROASTED HAM HOCK TO SHARE 425

ADD ON OYSTERS 6 / 12 PIECES 120/240

An homage to Chef David Chang of Momofuku



Grillat fläsklägg, friterad vitlök, hoisinsås, sallad, kimchi, picklad lök, rostad vitlöksmajonnäs och japanskt ris med furikake

BBQ ham hock, deep fried garlic, hoisin sauce, salad, kimchee, pickled onion, roasted garlic mayonnaise and Japanese rice with furikake.
(30 min cooking time - last order at 21.30)

SAKE

9cl/18cl

145/275

Kid Junmai 純米

Rice polishing 50%, Heiwa Shuzou Co, Wakayama, JAPAN
Modern Sake with a soft and tender style combined with a hint of well integrated cereals and nuts.

Kikusakari Taru Junmai 純米

Rice polishing 70%, Kiuchi Brewery, Ibaraki, JAPAN
Aged for three months on cedar wood barrel from Akita, balanced acidity with a toasty aroma.

Tak Ichi Special Label Kimoto Junmai Ginjo 純米吟醸

Rice polishing 60%, Kobe Shu-shin-kan Breweries, Hyogo, JAPAN
Brewed for Tak at the brewery Fukuju, next to Rokko mountain in Kobe. Made with water of highest quality and perfect mineral content. Premium rice and ancient brewing methods gives this sake a perfect balance between ripe fruits, yoghurt and acidity.

Masumi Kippuku Kinju Yamahai Junmai Ginjo 純米吟醸

Rice polishing 55%, Masumi Brewery, Nagano, JAPAN
Excellent yamahai styled Sake with rich lactic flavor, lots of ripe mango, comes with a smooth rounded finish.

Jozen Pink 純米吟醸

Rice polishing 55% Shirataki Shuzo, Niigata, JAPAN
From one of Japan's most famous sake prefecture with snowy high mountains comes this cristal crispy sake.

Dewazakura Ichiro Junmai Daiginjo 純米大吟醸

Rice polishing 45%, Dewazakura Sake Brewery, Yamagata, JAPAN
A dry elegant Sake with beautiful hints of white blossom and a well integrated taste of melon and pears.

Koten Koshu 2005 Junmai 純米

Rice polishing 65%, Igarashi Shuzo, Saitama, JAPAN
Aged on steel tanks for six years gives this sake tones that reminds you of a sweeter sherry with notes of dried fruits, roasted nuts and buttery um-ami.

For more Sake, see our written board!