

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	Säsongens sorbet Seasonal sorbet	65
COOKIE	Mörk choklad, matcha-grotta eller råkaka Dark chocolate, Matcha cookie or Raw cake	60/st
TEA from Ippodo Tea Company Kyoto Sencha/Genmaicha, Hojicha 40 Gyokuro 95 Black / Redtea 40	COFFEE from Johan & Nyström Tak special label filter coffee 40 Espresso 35/40 Cappuccino 50 Caffe Latte 50	

UMESHU		
Daishichi Kimoto Junmai		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.		

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



ANSVARSPULLT ODLAD 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,
swedish turnip, cacao, grey peas, honey.

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

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

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

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

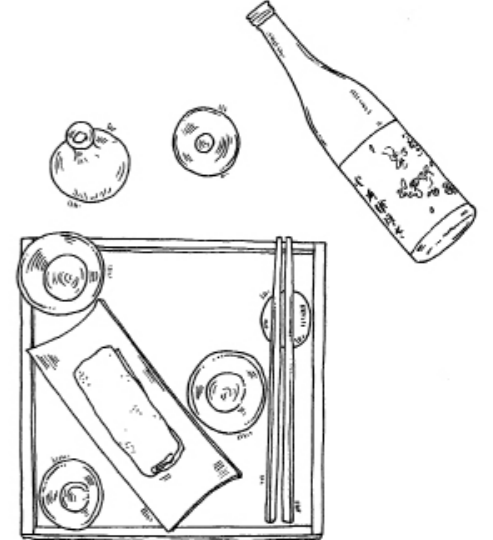


Illustration by: Ellen Barksten







COCKTAILS 149	Tak Martini Absolut Elyx, sake blend, manzanilla sherry	
	Crystalis Hernö Old Tom Gin, Shochu, Italicus Bergamotto Pear, Lime	
	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

OYSTER	Dagens Ostron Oyster of the day	
SASHIMI	Dagens sashimi Today sashimi	
TARTAR 	Kimchi-marinerad råbiff, päron, friterad sötpotatis, nori, sesam Kimchi marinated tartar, pear, deep fried sweet potato, nori, sesame	
CHIRASHI 	Sushiris, soja & mirin-marinerad lax, forellrom,	
SUSHI 	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

OYSTERS	Dagens Ostron Oyster of the day	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

SASHIMI	Dagens sashimi Sashimi of the day	125/225
CEVICHE 	Torsk, grillad paprika, shiso, lime, havssallad, wonton-chips, koriander Cod, grilled green pepper, shiso, lime, seaweed sallad, 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, rostad bovete Sakura noodles, scallop, cold wasabi broth, cucumber, roasted buckwheat	155
CHIRASHI 	Sushiris, soja & mirin-marinerad lax, forellrom,	159/195
SUSHI 	kålrotsgari, sesamemulsion, furikake Sushi rice, soy sauce & mirin marinated salmon, ginger pickled swede, sesame emulsion, furikake	
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"	Lånkokt 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.
(40 min cooking time - last order at 21.30)

SAKE

9cl/18cl

145/275

Kid Junmai

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

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

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

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

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

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

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!