

<b>CRÈME BRÛLÉE</b>	Soja, karamelliserat råsocker Soy sauce, caramelized brown sugar	135
<b>ICE CREAM</b>	Tak:s egna miso & karamellglass puffat ris, kakaonibs Miso & caramel ice cream, puffed rice, cocoa nibs	75
<b>SORBET</b>	Blåbärssorbet Blueberry sorbet	45
<b>COOKIE</b>	Mörk choklad, Matcha-grotta eller Råkaka Dark chocolate, Matcha cookie or Raw cake	60/st
<b>TEA from Ippodo Tea Company Kyoto</b>	<b>COFFEE from Johan &amp; Nyström</b>	
Sencha/Genmaicha, Hojicha 40	Tak special label filter coffee 40	
BLACK/RED TEA 40	Espresso 35/40	
Gyokuro 95	Cappuccino 50	
	Caffe Latte 50	

### DIGESTIF per cl

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

### HÅLLBARA RÅVAROR

På Tak, är hållbarhet en självklarhet och vi arbetar aktivt med att hitta råvaror som uppfyller dagens miljökrav. När vi väljer producenter och leverantörer att samarbeta med så vill vi att de är likasinnade. MSC och ASC märkt fisk är något som vi riktar in oss på då vi tycker att det är viktigt att inte påverka haven negativt. Vi är även KRAV certifierade och nedan finner ni dom Kravmärkta produkter vi jobbar med.

At Tak, sustainability is an unwritten law and we work actively with scouting produce that fulfil 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 assortment of KRAV certified products we use.



Vildfångad fisk och skaldjur från ett MSC-certifierat hållbart fiske.  
www.msc.org MSC-C-54562

Odlad fisk och skaldjur från en ASC-certifierad ansvarsfull odling.  
www.asc.aqua.org ASC-C 00656

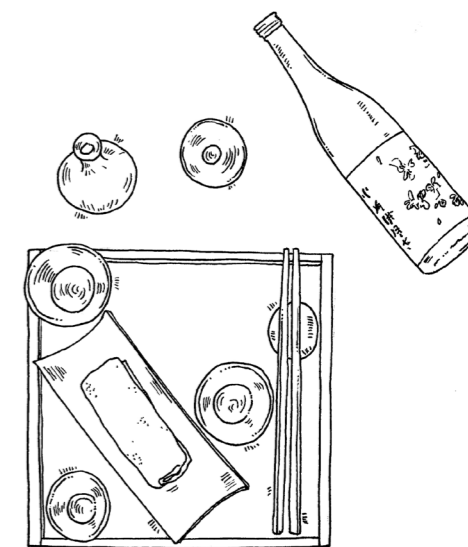
KRAV-CERTIFIED PRODUCTS  
Egg, coffee, rapeseed oil, cream, milk, flour, sugar, white cabbage, yellow onion, shiitake mushrooms, cucumber, chicken thigh, swedish turnip, beef, cacao, grey peas, honey.

Illustration by: Ellen Barksten

<b>WHITE WINE</b>	2016 Trebbiano Umani Ronchi, Abruzzo, ITA	95/430
	2016 Sauvignon Blanc Misty Cove, Marlborough, NZ	115/525
	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

<b>RED WINE</b>	2017 Syrah/Grenache/Carignan Barrels & Drums Côtes du Rhône, FRA	95/430
	2016 Pinot Noir Markowitsch, AUT	115/525
	2013 Cabernet Sauvignon Decero, ARG	130/580
	2014 Garnacha/Cariena Costers del Prior, Priorat, SPA	120/540
	2015 Zinfandel Ca Momi, Napa Valley, USA	145/645

<b>BEER</b>	Asahi, Lager	75
	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
<b>NON ALCOHOLIC</b>	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



**TAK**  
RÅBAR

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<b>COCKTAILS</b> 145	<b>Charlies Champagne Cocktail</b> Choya Extra Years Umeshu, Sugar, Bitters, Champagne	
	<b>Tak Martini</b> Absolut Elyx, Sake blend, Manzanilla Sherry	
	<b>Sesame Street</b> Sesame washed Nikka whisky, Salted maple, Walnut Bitters	
<b>SPARKLING</b>	<b>NV Pinot Meunier/Chardonnay/Pinot Noir</b> Brut Noir, Yann Alexandre, Champagne, FRA	155/795
	<b>NV Xarel lo/Macabeo/Parellada</b> Les Enfosques Cava Brut Nature, Mas Betran, Penedes, SPA	110/585
	<b>Binnai Hakko Sparkling Junmai Ginjo Sake</b> Ninki-Ichi Brewery, Fukushima, JAPAN	135/245
	<b>Magic Red Junmai Ginjo Sake</b> Ninki-Ichi Brewery, Fukushima, JAPAN	135/270

## RAW BAR EXPERIENCE 525

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

## BEVERAGE PAIRING 355

<b>MENU</b>		
<b>OYSTERS</b>	<b>Fine de Claire</b> Fine de Claire	40
	<b>Citron, chili, picklad lök</b> Lemon, chili, pickled onion	50
	<b>Yuzu, soja, sesam, gurka</b> Yuzu, soy sauce, sesame, cucumber	50
<b>MISO SOUP</b>	<b>Misosoppa, tofu, salladslök, alger</b> Miso soup, tofu, spring onions, algaes	45
<b>TSUKEMONO</b>	<b>Fermenterade och picklade grönsaker</b> Fermented and pickled vegetables	45
<b>EGG</b>	<b>Soja picklat ägg, yuzukosho emulsion, dragon panko</b> Soy sauce pickled egg, yuzukosho emulsion, tarragon breadcrumbs	55

<b>SASHIMI</b>	<b>Röding, gurka, rättika, ponzu, färsk wasabi</b> Arctic char, cucumber, daikon, ponzu, fresh wasabi	150
<b>CEVICHE</b> 	<b>Torsk, grillad paprika, shiso, lime, havssallad, wonton-chips, koriander</b> Cod, grilled green pepper, shiso, lime, seaweed sallad, wonton crisps, coriander	150
<b>TATAKI</b> 	<b>Sotad gös, löjrom, crème fraîche, tempurapärlor, marinerad silverlök</b> Blackend pike perch, sour cream, tempura pearls, marinated silver onion	145
<b>CHIRASHI SUSHI</b>  	<b>Sushi ris, soja &amp; mirin-marinerad lax, forellrom, kålrotsgari, sesamemulsion, furikake</b> Sushi rice, soy sauce & mirin marinated salmon, ginger pickled swede, sesame emulsion, furikake	155
<b>VEGAN CHIRASHI SUSHI</b>	<b>Sushi ris, tofu, sesamrostad shiitake, avokado, kålrotsgari, nori, yuzu-ponzu</b> Sushi rice, tofu, sesame roasted shiitake, avocado, ginger pickled swede, nori, yuzu ponzu	145
<b>TARTAR</b> 	<b>Kimchi-marinerad råbiff, päron, sötpotatis, nori, sesam</b> Kimchi marinated tartar, pear, sweet potato, nori, sesame	165
<b>NABE / PORK STEW</b>	<b>Gryta på fläsk, yuzukosho-korv, tofu, sötpotatisnudlar, kycklingbuljong</b> Pork stew, yuzukosho sausage, tofu, sweet potato noodles, chicken broth	155

<b>SAKE</b>	<b>9cl/18cl</b> <b>150/275</b>
<b>Kid Junmai 純米</b> 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.	
<b>Kikusakari Taru Junmai 純米</b> Rice polishing 70%, Kiuchi Brewery, Ibaraki, JAPAN Aged for three months on cedar wood barrel from Akita, balanced acidity and toasty aroma.	
<b>Tak Ichi Special Label Kimoto Junmai Ginjo 純米吟醸</b> Rice polishing 60%, Kobe Shu-shin-kan Breweries, Hyogo, JAPAN Made 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.	
<b>Masumi Kippuku Kinju Yamahai Junmai Ginjo 純米吟醸</b> 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.	
<b>Jozen Pink 純米吟醸</b> Rice polishing 55% Shirataki Shuzo, Niigata, JAPAN From one of Japan's most famous sake prefectures with snowy high mountains comes this cristal crispy sake.	
<b>Dewazakura Ichiro Junmai Daiginjo 純米大吟醸</b> 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	
<b>Koten Koshu 2005 Junmai 純米</b> Rice polishing 65%, Igarashi Shuzo, Saitama, JAPAN Aged on steel tanks for six years gives this Sake tones that reminds of a sweeter Sherry with notes of dried fruits, roasted nuts and buttery umami.	
<b>For more Sake, see our written board!</b>	
<b>UMESHU</b>	
<b>Daishichi Kimoto Junmai 純米</b> 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.	105
<b>Choya Extra Years, CHOYA, Osaka, JAPAN</b> Well integrated sweetness, made with the famous Nankoume fruit. Choya is the biggest and most well known umeshu maker in Japan.	105