

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	Blåbärssorbet Blueberry 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	Tak special label filter coffee 40	
Gyokuro 95	Espresso 35/40	
BLACK/RED TEA 40	Cappuccino 50	
	Caffe Latte 50	

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 Laphroig Quarter cask 34 Macallan 12, 34
Cognac Emblème, A.E. DOR, FRA 48	Rum Diplomatico Reserva Exclusiva, VE, 34 Zacapa 23, GUA, 40 PLantation Fiji, FRA, 36
Grappa 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.



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

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

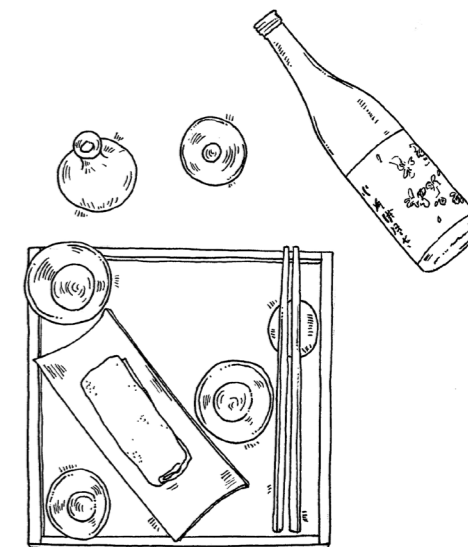
KRAV- CERTIFIED PRODUCTS
Egg, coffee, rapeseed oil, cream, milk, flour, sugar,
white cabbage, yellow onion, shiitake mushrooms, cucumber,
chicken thigh, swedish turnip, beef, cacao, grey peas, honey.

Illustration by: Ellen Barksten

WHITE WINE	2016 Trebbiano Umani Ronchi, Abruzzo, ITA	98/445
	2016 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

RED WINE	2017 Syrah/Grenache/Carignan Barrels & Drums Côtes du Rhône, FRA	98/445
	2016 Pinot Noir Markowitsch, AUT	120/545
	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

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








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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 Absolut vodka, 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	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 	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	Fine de Claire Fine de Claire	40
	Citron, chili, picklad lök Lemon, chili, pickled onion	50
	Yuzu, soja, sesam, gurka Yuzu, soy sauce, sesame, cucumber	50
MISO SOUP	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

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 Blackend pike perch, sour cream, tempura pearls, marinated silver onion	150
CHIRASHI 	Sushiris, soja & mirin-marinerad lax, forellrom,	159
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
TARTAR 	Kimchi-marinerad råbiff, päron, friterad sötpotatis, nori, sesam Kimchi marinated tartar, pear, deep fried sweet potato, nori, sesame	169
NABE / "HOT POT"	Strimlat fläsk, yuzukosho-korv, tofu, sötpotatisnudlar, kycklingbuljong Sliced pork, yuzukosho sausage, tofu, sweet potato noodles, chicken broth	159

SAKE		9cl/18cl 150/275
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 crisp 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 umami.	
For more Sake, see our written board!		
UMESHU		
Daishichi Kimoto Junmai 純米	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
Choya Extra Years, CHOYA, Osaka, JAPAN	Well integrated sweetness, made with the famous Nankoume fruit. Choya is the biggest and most well known umeshu maker in Japan.	105