

# VÄLKOMMEN TILL TAK.

Vår gastronomiska vision på TAK är mötet mellan Norden och Japan då de många synergierna alltid har inspirerat mig. Japanska smaker och tekniker gifter sig oerhört bra med våra nordiska råvaror vilket tillsammans skapar intressanta kombinationer. På TAK arbetar vi främst med Nordiska råvaror, smaksatta med en touch av Japan och med ett tydligt hållbarhetsfokus.

Frida Ronge  
Culinary Director

TAK



Som en del av vårt hållbarhetsarbete på TAK arbetar vi med KRAV, MSC och ASC.

**MOUSSERANDE**

Keigetsu John Sparkling Junmai Daiginjo Sake 135  
Tosa Brewery, Kochi, JPN

Magic Red Rice Sparkling Junmai Ginjo Sake 135  
Ninki-Ichi Brewery, Fukushima, JPN

NV Brut Noir 165  
Yann Alexandre, Champagne, FRA

2017 Blanc de blancs 135  
Conca del riu Anoia, Raventós i Blanc, Catalunya, ESP

**COCKTAILS**

Uncle Iroh 155  
Hernö Gin, Ginseng Vermouth, Italicus Bergamotto, Lemon, Honey

Charlies Champagne Cocktail  
Choya Umeshu Extra, Sugar, Bitters, Champagne

Sesame Street  
Sesame Washed Nikka whiskey, Salted maple syrup, Walnut

Neon City  
Roku Gin, Midori, Lemon, Apple, Ginger, Sugar

John Dill-inger  
Dill vodka, Flaggpunsch, Maraschino, Agave, Carrots, Egg White

Yuzu Good To Bee  
Green Tea Umeshu, Beefeater Gin, Yuzu, Lemon, Honey, Cava

**ALKOHOLFRITT**

No Gin & Yuzu 68  
Yuzu, Ginger, Sugar, Soda

Twinkle  
Gnista, Yuzu, Lingonberry, Pineapple, Egg White

Spark plug  
Gnista, Sesame, Bitters

**DAGENS OSTRON**

Fråga din servitör efter dagens urval

**NYGRILLAT BRÖD FRÅN JOSPERN**

65

Med vispat smör smaksatt med miso

**TSUKEMONO**

55

Picklade och fermenterade grönsaker

**PASSANDE VIN 155 PASSANDE SAKE 150****RÖDING SASHIMI MED SYRLIG PONZU**

175

Röding sashimi, gurka, krispig rättika, ponzu och libbsticka

**SAKE** Kozaemon Junmai Ginjo Dewasansan Jikagumi Nama, Gifu, JPN**VIN** Chenin Blanc, Vouvray, Cuvée Silex, Domaine des Aubuisières, Loire, FRA**PILGRIMSMUSSLA TATAKI MED RAMSLÖK**

195

Serveras med vitlökssmör, sparris och nori krutonger

**SAKE** Keigetsu Aikawa Homare 58 Yamahai, Kochi, JPN**VIN** Gamay, Raisins Gaulois, Marcel Lapierre, Burgundy, FRA**RÖDBETSCARPACCIO MED CASHEW**

155

Tunna skivor av rödbetor, sås på cashewnöt smaksatt med sesam, Svensk äppelcidervinäger, färsk basilika och ruccola

**SAKE** Izumibashi Akane Kurotombo Kimoto, Kanagawa, JPN**VIN** Grüner Veltliner, Wieden, Salomon Undhof, Kremstal, AUT**RÅBIFF PÅ SVENSKT NÖTKÖTT**

165

Serveras med kaprisbär, picklad rödbeta i sushi su, shiso, friterat nori och sojamarinerad äggula

**SAKE** Masumi Kippuki Kinju Junmai Ginjo Yamahai, Nagano, JPN**VIN** Cabernet Franc/Malbec, Touraine, Les Clos des Roussettes, Loire, FRA

# TAK EXPERIENCE

## RÖDING SASHIMI MED SYRLIG PONZU

Röding sashimi, krispig rättika, ponzu och libbsticka

**VIN** Chenin Blanc, Vouvray, Cuvée Silex, Domaine des Aubuisières, Loire, FRA

## RÖDBETSCARPACCIO MED CASHEW

Tunnaskivor med rödbetor, sås på cashewnöt smaksatt med sesam, Svensk äppelcidervinäger, färsk basilika och ruccola

**SAKE** Izumibashi Akane Kurotombo Kimoto, Kanagawa, JPN

## LÅNGBAKAD GOTLÄNDSK FLÄSKSIDA MED HOISIN

Blancherad pak choi, picklade plommon, fänkål och krispig svål

**VIN** Grenache, Côtes-du-Rhône, Chat Fou, Éric Texier, Rhône, FRA

## ÄPPELPAJ MED YUZUSORBET

Kolasås smaksatt med sanchopeppar, kompott på svenska äpplen och fluffig maräng

**VIN** Zweigelt, Beerenauslese, Kracher, Neusiedlersee, AUT

Meny 625

Passande drycker 495

Beställs av samtliga i sällskapet

**TEMAKI SUSHI MED FRITERAD KUMMEL** 265

Rulla dina egna noristrutar med friterad kummel, forellrom, avokado, gochujang-chilimajonnäs, thaibasilika, picklad rödlök, sallad, sushi ris

**SAKE** Tsukinokatsura Iwai Organic Sake, Kyoto, JPN

**VIN** Melon de Bourgogne, Muscadet Côtes de Grandlieu, Dom. Les Hautes Noëllés, Loire, FRA

**LÅNGBAKAD GOTLÄNSK FLÄSKSIDA MED HOISINSÅS** 295

Blancherad pak choi, picklade plommon, fänkål och krispig svål

**SAKE** Dewazakura Omachi Junmai Ginjo NAMA, Yamagata, JPN

**VIN** Grenache, Côtes-du-Rhône, Chat Fou, Éric Texier, Rhône, FRA

**SÄSONGENS FISK MED SMÖRSÅS OCH FORELLROM** 315

Serveras med stekt potatis smaksatt med sjögräs och alger, syrlig sallad på glasört

**SAKE** Kikusakari Junmaishu, Ibaraki, JPN

**VIN** Chardonnay, Chablis, Joseph Drouhin, Burgundy, FRA

PASSANDE VIN 155 PASSANDE SAKE 150

**SALTBAKAD ROTSELLERI MED GRÖN RISOTTO** 245

Risotto smaksatt med libbsticka, picklad selleri. Svensk Pecorino ost och solroskärnor

**SAKE** Dewazakura Ichiro Junmai Daiginjo, Yamagata, JPN

**VIN** Sauvignon Blanc, Sancerre Blanc, Domaine Hippolyte Reverdy, Loire, FRA

**DONBURI MED CONFITERAT ANKLÅR OCH ÄGG** 255

Japanskt ris i en bowl med madeirasås, bakad purjolök, kål, citrussallad med picklade kumquats

**SAKE** Fudoh Origarami NAMA Genshu, Chiba, JPN

**VIN** Pinot Noir, The Butcher, Schwarz, Burgenland, AUT

**CHIRASHISUSHI MED TONFISK** 255

Sushiris i en bowl med havtorn and chillidressing, sesam majonäs, nori och cashewnötter

**SAKE** Tak Special Label Kimoto Junmai Ginjo, Hyogo, JPN

**VIN** Riesling, Grauchiefer, Altenkirch, Rheingau, DEU

**CHIRASHISUSHI MED SOJAMARINERAD SHIITAKESVAMP** 245

Sushiris i en bowl med algfurikake, friterad tofu, avokado, sallad, lök och kålrotsgari

**SAKE** Tak Special Label Kimoto Junmai Ginjo, Hyogo, JPN

**VIN** Riesling, Grauchiefer, Altenkirch, Rheingau, DEU

**SOJA CRÈME BRÛLÉE** 130  
Crème brûlée smaksatt med soja, karamelliserat råsocker

**SAKE** Kozaemon Kabosu Junmai, Nakashima Brewing Company, Gifu, JPN

**CHOKLADMOSSE "AFTER EIGHT"** 135  
Serveras med olivolja och matchaglass smaksatt med mynta

**SAKE** Kiuchi Sparkling Umeshu, Kiuchi Brewery, Ibaraki, JPN

**ÄPPELPAJ MED YUZUSORBET** 140  
Kolasås smaksatt med sanchopeppar, kompot på svenska äpplen och fluffig maräng

**WINE** Zweigelt, Beerenauslese, Kracher, Neusiedlersee, AUT

**OST MED JAPANSK MARMELAD** 135  
Två svenska ostar med plommon, shiso- och umeshumarmelad, knäckebröd.

**WINE** Zweigelt, Beerenauslese, Kracher, Neusiedlersee, AUT

**PASSANDE VIN/SAKE 120**

**MATCHA-GROTTA** 55  
Matchate-grotta med yuzu och havtornscurd

**MÖRK CHOKLADTRYFFEL** 55  
Chokladtryffel med smak av lakrits, malt och kombu

**VEGANSK RÅKAKA** 55  
Sockerfri råkaka gjord på nötter, kokos och aprikoskräm



DRYCKER

<b>SPARKLING</b>	<b>glass/bottle</b>
<b>Keigetsu John Sparkling Junmai Daiginjo</b> Rice polishing ratio 50%, Tosa Brewery, Kochi, JPN Sparkling sake packed with lots of fruit like peach and with floral notes of cherry blossom, all with a fizzy and pleasant finish	135 / 435
<b>Sparkling Red Rice Magic</b> Rice polishing ratio 70% Ninki-Ichi Brewery, Fukushima, JPN Made with ancient red rice, flavour of dark red berries with a soft round finish	135/435
<b>Masumi Sparkling Junmai Ginjo</b> Rice polishing ratio 55%, Miyasaka Shuzo, Nagano, JPN Dry sparkling Sake made in the traditional Champagne method with beautiful hints of exotic fruits and a well integrated acidity	825
<b>DRY AND OFF DRY</b>	<b>9 / 18 / 72 cl</b>
<b>Kid Junmai</b> Rice polishing ratio 50%, Heiwa Shuzou Co, Wakayama, JPN Modern Sake in a soft and tender style with hints of well integrated cereals and nuts	85/155/535
<b>Kikusakari Tarusake Junmai Shu</b> Rice polishing ratio 70%, Kiuchi Brewery, Ibaraki, JPN Tarusake was matured slowly in Akita barrels, producing subtle aromas of cedar.	150/275/825
<b>Kozaemon Yamahai Junmai</b> Rice polishing ratio 70%, Nakashima Brewery, Gifu, JPN Full bodied and a great acidity with roasted chestnuts, minerals and a long finish	150/275/825
<b>Tsukinokatsura Iwai Organic Sake</b> Rice polishing ratio 80%, Matsuda Tokubee Shoten, Kyoto, JPN Fullbodied sake made with organic Iwai rice from the Kyoto prefecture with creamy texture packed with umami and rich in earthy flavours	150/275/825
<b>Kozaemon Junmai Ginjo Dewasansan Jikagumi</b> Rice polishing ratio 60%, Nakashima Sake Brewing, Gifu, JPN This un-pasteurised Sake is rich in the classic ginjo aromas asian pear and melon and very well balanced in a full bodied style thanks to the selection of Dewasansan rice.	150/275/825
<b>Tamagawa Junmai Kimoto</b> Rice polishing ratio 70% Kinoshita Brewery, Hyogo, JPN When you sip this well integrated aromatic Sake you also donate some money to the beautiful white stork of Japan. Made by charismatic brewer Philip Harper, the first non-Japanese master brewer of Sake in Japan.	150/275/825

**DRY AND OFF DRY****9 / 18 / 72 cl****Tsukinokatsura Yanagi Junmai Ginjo**

150/275/825

Rice polishing ratio 50%, Masuda Tokubee Shoten, Kyoto, JPN

Deeply elegant Sake with a lovely notes of strawberries, bananas, citrus fruit and minerality in a very light and tender style

**Imayo Tsukasa Junmai Ginjo**

150/275/825

Rice polishing ratio 55%, Imayo Tsukasa Sake Brewery, Niigata, JPN

From one of Japan's most famous sake prefectures with snowy high mountains comes this crystal clear and crispy sake

**Tak Special Label Kimoto Junmai Ginjo**

150/275/825

Rice polishing ratio 60% Kobe Shu-Shin-Kan Breweries, Hyogo, JPN

Made for Tak at the Fukuju brewery, next to Rokko mountain in Kobe, made with water of the highest quality and perfect mineral content, premium rice and ancient brewing methods gives this Sake a perfect balance between fresh fruit, yoghurt and acidity

**Enter Sake Silver Junmai Ginjo**

150/275/825

Rice polishing ratio 55% Sekiya Brewery, Aichi, JPN

Modern Sake in a juicy fruit style with very distinguishable aromas of Asian pear and honey dew melon

**Seiden Omachi Junmai Daiginjo**

150/275/825

Rice polishing ratio 50%, Akita Seishu, Akita, JPN

From Akita Seishu in the north of Japan, crisp pear in a fruity Omachi package

**Dewazakura Omachi Junmai Ginjo**

150/275/825

Rice polishing ratio 50%, Dewazakura Sake Brewery, Yamagata, JPN

Made from the earthy and rich Omachi rice, vibrant pineapples and melon side by side with smooth minerality and a lively finish

**Dewazakura Ichiro Junmai Daiginjo**

150/275/825

Rice polishing ratio 45%, Dewazakura Sake Brewery, Yamagata, JPN

A dry and elegant Sake with beautiful notes of white blossom and melon

**Born Ginsen Junmai Daiginjo**

150/275/825

Rice polishing ratio 50%, Katoukichibee Shouten, Fukui, JPN

Sake with beautiful hints of exotic fruit and a well integrated minerality

**Kid Junmai Daiginjo**

150/275/825

Rice polishing ratio 45% Heiwa Shuzou Co, Wakayama, JPN

Spring blossom, melon and aniseed combines this Sake into a beautiful package

**DRY AND OFF DRY****9 / 18 / 72 cl****Asamurasaki Akai Junmai**

150/275/825

Rice polishing ratio 50% Kiuchi Brewery, Ibaraki, JPN

Made of ancient red rice giving this Sake a light smokiness and interesting character

**Suehiro Koshu Oak Barrel 9 YO Junmai**

150/275/825

Rice polishing ratio 90% Suehiro Shuzo Co, Nagano, JPN

Aged for one year on barrels from Burgundy, then aged on the bottle for nine years before shipped out. Full bodied with soft caramel, vanilla and toasted nuts

**MEDIUM SWEET****glass****Ori Nigori Junmai**

95

Rice polishing ratio 70%, Heiwa Shuzo, Wakayama, JPN

Nigori means cloudy in Japanese and as it describes this Sake is coarsely filtered with tasty sediments of rice that gives a lively taste of tropical fruits such as pineapple, lychee and coconut

**Koten Koshu 2005 Junmai**

145

Rice polishing ratio 65%, Igarashi Shuzo, Saitama, JPN

Aged on steel tanks for six years gives this Sake tones that brings to mind a sweeter Sherry with notes of dried fruits, roasted nuts and buttery umami

**SWEET****Kozaemon Kabosu Junmai**

120

Nakashima Brewing Company, Gifu, JPN

The upscale citrus fruit Kabosu with aromatic lime character with Sake makes this a great company with most types of sweets, best enjoyed chilled on ice

**Kozaemon Yuzu Junmai**

120

Nakashima Brewing Company, Gifu, JPN

Freshly squeezed Yuzu fruits of highest quality infused in great Sake, aromatic citrus, floral flavor and fresh nose, serve it cold as a refresher or paired with the dessert of your choice

**Hana Hato Oak Junmai**

150

Rice polishing ratio 65%, Enoki Shuzo Co, Hirohima, JPN

Aged on white American oak for seven years, beautiful caramel, coffee, dried fruit and vanilla tones with sweet liquorice and a soft toasty finish

# UMESHU

## UMESHU

glass

### Daishichi Kimoto Junmai

105

Rice polishing ratio 60%, Daishichi Sake Brewery Co, Fukushima, JPN  
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

### Tentaka Umeshu, Tentaka Shuzu, Tochigi, JPN

105

Tentaka Umeshu is made from delicious ume fruit from Gunma mixed with distilled residue from the sake brewing. Crisp on the palate with notes of apricots, sour cherries and the classic notes of almonds

### Kiuchi Sparkling Umeshu, Kiuchi Brewery, Ibaraki, JPN

95

Fizzy flavors of apricots and melons makes this a perfect match with most fruit based desserts and all types of sorbet and ice-cream

### Masumi, Miyasaka Brewing Co, Nagano, JPN

95

Well integrated sweetness with green plums and apricots, bitter almonds and beautiful mouth watering acidity

# SPARKLING WINE

## FRANCE

NV Yann Alexandre, Brut Noir, Pinot Meunier, Chardonnay, Pinot Noir	165/790
2011 Yann Alexandre, Blanc de Blanc, Chardonnay	1095
NV Agrapart & Fils, Terroirs Extra Brut, Blanc de Blanc, Grand Cru, Chardonnay	1295
NV Billecart-Salmon, Réserve Brut, Pinot Meunier/Chardonnay/Pinot Noir	995
2002 Pol Roger, Cuvee Sir Winston Churchill, Pinot Noir/Chardonnay	3995
2004 Pol Roger, Cuvee Sir Winston Churchill, Pinot Noir/Chardonnay	4195

## UNITED KINGDOM

2009 Wiston Estate, Brut Cuvée, Chardonnay/Pinot Noir/Pinot Meunier	935
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## SPAIN

2017 Raventós i Blanc, Blanc de Blancs, Xarel·lo/Macabeu/Parellada, Catalunya	135/625
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**AUSTRIA**

2017 Grüner Veltliner, Wieden, Salomon Undhof, Kremstal 155/695

**FRANCE, BURGUNDY**

2018 Chardonnay, Chablis, Joseph Drouhin 155/695

2017 Chardonnay, Chablis, Pattes Loup, Thomas Pico 995

2016 Chardonnay, Corton-Charlemagne Grand Cru, Buisson-Charles 2780

2014 Chardonnay, Puligny-Montrachet 1<sup>er</sup> Cru 'Hameau', Comtesse de Chérissey 1395

2012 Chardonnay, Batard-Montrachet Grand Cru, Morey Blanc 5995

**FRANCE, JURA**

2017 Savagnin, En quatre vis, Domaine des Marnes Blanche 960

2016 Chardonnay, Arbois Blanc 'Chapon', Domaine de Saint Pierre 1045

**FRANCE, LOIRE**

2018 Sauvignon Blanc, Sancerre Blanc, Domaine Hippolyte Reverdy 155/695

1998 Chenin Blanc, Savennières, Domaine Aux Moines 895

2015 Chenin Blanc, 'La Lune Amphores', Domaine Mark Angeli 935

2018 Chenin Blanc, Vouvray, Cuvée Silex, Domaine des Aubuisières 155/695

2018 Melon de Bourgogne, Muscadet Côtes de Grandlieu, Hautes Noëllles 155/695

2004 Melon de Bourgogne, Muscadet Sèvre et Maine, Michel Bedouet 1195

**FRANCE, RHÔNE**

2016 Roussanne, Les Vignes d'à Côte, Cave Yves Cuilleron, Rhône 760

**FRANCE, SAVOIE**

2015 Jacquère/Chardonnay/Mondeuse, Argile Blanc, Domaine des Ardoisières 850

**GERMANY, RHEINGAU**

2017 Riesling, Grauschiefer, Altenkirch 755

2018 Riesling, Trocken, Kiedrich Turmberg Erste Lage, Weingut Robert Weil 1095

2018 Riesling, Trocken, Weingut Robert Weil 795

**GERMANY, RHEINHESSEN**

2017 Riesling, Kabinett, Weingut Schätzel 840

**GERMANY, MOSEL**

1999 Riesling, Spätlese Zeltinger Himmelreich, Weingut C.H. Barres 765

WHITE WINE

ITALY

2015 Nosiola, 'Fontanasanta', Foradori, Trentino	1050
2016 Nosiola, 'Fontanasanta', Foradori, Trentino, <b>1.5L</b>	2095
2018 Verdicchio, Casal di Serra, Umani Ronchi, Marche	110/450
2018 Carricante, Occhi di Ciumi, Etna Bianco, Al-Cantàra, Sicily	155/695

PORTUGAL

2018 Alvarinho, Adega de Monção, Vinho Verde	595
2016 Arinto/Gouveio, Fossil, Vale de Capucha	510

SOUTH AFRICA

2018 Chenin Blanc/Palomino, Skerpioen, Sadie Family Wines, Swartland*	1095
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USA

2017 Chardonnay, LLOCO, Sonoma County, California	795
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ROSÉ WINE

FRANCE

2018 Grenache/Vermentino, Whispering Angel, Provence	695
2018 Grenache/Vermentino, Whispering Angel, Provence, <b>1.5L</b>	1380

\*limited allocation



**AUSTRIA**

2017 Pinot Noir, The Butcher, Schwarz, Burgenland	155/695
2013 Pinot Noir, The Butcher, Schwarz, Burgenland, 6L	4995

**FRANCE, BURGUNDY**

2018 Gamay, Beaujolais, La Cuvée du Chat, J-C Chanudet	680
2018 Gamay, VdF, Raisins Gaulois, Marcel Lapierre	155/695
2015 Pinot Noir, Corton Grand Cru 'Les Renardes', Thibault Liger-Belair	3995
2016 Pinot Noir, Gevrey Chambertin Vieilles Vignes, Domaine Marc Roy	1795
2014 Pinot Noir, Mercurey 1 <sup>er</sup> Cru 'Champs Martin', Bruno Lorenzon	1275

**FRANCE, BORDEAUX**

2012 Cabernet Sauvignon/Merlot, Château Pique-Caillou, Pessac-Léognan	1295
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**FRANCE, JURA**

2016 Ploussard, Arbois Rouge, Le Plou Plousard, Les Granges Paquenesses	740
2016 Trosseau, Arbois Pupillin, Domaine de la Renardière	855

**FRANCE, LOIRE**

2016 Cabernet Franc, Anjou Villages, Domaine Aux Moines	825
2018 Cabernet Franc/Malbec, Touraine, Les Clos des Roussettes, de la Chaise	155/695

**FRANCE, RHÔNE**

2015 Grenache/Syrah/Mourvèdre, Châteauneuf-du-Pape, Domaine Bois de Boursan	1295
2018 Grenache/Clairette/Marsanne, Côtes-du-Rhône, Chat Fou, Éric Texier	155/695
2014 Syrah/Cabernet Sauvignon, Alpilles, Domaine de Trévallon	1995

**ITALY, PIEDMONT**

2018 Barbera d'Alba, Giuseppe Cortese	715
2006 Nebbiolo, Barolo 'Piè Rupestris', Otin Fiorin, Cappellano	3950
2014 Nebbiolo, Barolo 'Piè Rupestris', Otin Fiorin, Cappellano	2195
2007 Nebbiolo, Barolo, Vignarionda Reserva, Oddero	2950
2014 Nebbiolo, Barolo, Unio, Brovia	1395
2017 Nebbiolo, Langhe, Oddero	780

**ITALY, LOMBARDY**

2015 Nebbiolo, Inferno, Valtellina Superiore, Rainoldi	755
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**ITALY, TUSCANY**

2017 Merlot/Syrah/Sangiovese, Ca'Marcanda 'Promis', Gaja	955
2017 Sangiovese, Chianti Superiore, Tenuta San Giacomo	605

**ITALY, SICILY**

2016 Nerello Mascalese, Sul Volcano, Donnafugata, Etna Rosso	735
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**ITALY**

2017 Sangiovese/Montepulciano d'Abruzzo, Perlage, Fattoria di Vaira	110/450
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RED WINE

<b>SPAIN</b>	
2017 Mencia, Lomba dos Ares, Fedellos do Couto, Galicia	955
<b>PORTUGAL</b>	
2017 Baga, Baga ao Sol, Fitapreta, Alentejo	760
<b>SOUTH AFRICA</b>	
2017 Syrah/Mourvèdre, Columella, The Sadie Family, Swartland	2095
<b>AUSTRALIA</b>	
2016 Syrah/Cabernet Sauvignon, Norwood, Salomon Estate, Fleurie Peninsula	155/695

ORANGE / NATURAL

<b>FRANCE</b>	
2006 Rhône Blend, Valinière - Faugères, Leon Barral, Languedoc-Roussillon	1995
2015 Chardonnay, Domaine de Majas, Languedoc-Roussillon	595
2015 Grenache/Carignan, 'Rouge', Domaine de Majas, Languedoc-Roussillon	595
<b>AUSTRIA</b>	
2014 Neuburger, 'Freyheit', Gernot Heinrich, Burgenland	895
2015 Roter Traminer, 'Freyheit', Gernot Heinrich, Burgenland	795
2015 Pinot Gris/Pinot Blanc, 'Graue Freyheit', Gernot Heinrich, Burgenland	795
2015 Grüner Veltliner, Smaragd, Weingut Knoll, Wachau	1195
2008 Riesling, Federspiel, Nikolaihof, Wachau	995
<b>ITALY</b>	
2009 Trebbiano d'Abruzzo, Emidio Pepe, Abruzzo	3495
2015 Pinot Grigio, Paraschos Not, Friuli - Venezia Giulia	795
<b>SOUTH AFRICA</b>	
2014 Gamay, 'Thirst', Radford Dale, Stellenbosch	495
<b>AUSTRALIA</b>	
2015 Mourvedre/Merlot, 'Sunday', Tom Shuebrook, Barossa Valley	435

\*vänligen notera att våra naturviner kommer i begränsat antal flaskor

**DRAUGHT BEER**

Yuzu Lager, Tak, Hitachino Nest, Kiuchi Brewery, 5,0%, JPN	92
Lager, Pripps Blå, Carlsberg Brewery, 4,8%, SWE	78
J.A.C.K Session IPA, Nya Carnegiebryggeriet, 4,5%, SWE	95
American Lager, Brooklyn Brewery, 5,2%, USA	88
IPA, Goose Island Brewery, 5,9 %, USA	95

**BOTTLED BEER**

Lager, Asahi, Asahi Brewery, 4,7%, JPN	78
Lager, Carlsberg Hof, Carlsberg Brewery, 4,2%, SWE	75
Unfiltered Lager, Kellerbier, Nya Carnegiebryggeriet, 5,9%, SWE	88
Ale, Amber Ale, Nya Carnegiebryggeriet, 4,8%, SWE	88

**CIDER**

Cidre, Galipette Cidre ECO, Les Celliers Associés, FRA	78
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**ALCOHOL FREE BEER**

Hitachino Non Ale, Kiuchi Brewery, Ibaraki, JPN	55
Carlsberg Non Alcoholic, Carlsberg Brewery, Halland, SWE	49

**JUICE AND SODA**

Friska - Sparkling Cold Brew Sencha Tea, Mint & Lime, SWE	65
Friska - Sparkling Cold Brew Yerba Mate & Ginger, SWE	65
Kimino Japan - Sparkling Yuzu Juice, JPN	65
Kimino Japan - Sparkling Ume Juice, JPN	65
Pepsi, Zingo, 7up, Pepsi Max, SWE	40
Cidre, Galipette Jus du Pomme, Les Celliers Associés, FRA	55
Sparkling water, tapped and sparkled at Tak, SWE (per person, free refill)	45

Tack för att du valde att komma till oss  
Välkommen åter

Arigatoo gozaimashita  
Matano okoshio  
Omachishiteorimasu