

# 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

NV Brut Noir 155  
Yann Alexandre, Champagne, FRA

NV Les Enfosques, Mas Bertran, ESP 125

**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

**ALKOHOLFRITT**

Where are You? 68  
Apple verjus, bergamott, agave, musk grass, soda

Doctors Orders 68  
Lemon, ginger, honey, oolong tea

"God dryck" No1 95  
Organic Non Alcoholic Sparkling Wine

Hitachino Non Ale, Kiuchi Brewery, Ibaraki, JPN 55

Hitachino Ginger & Yuzu Non Ale, Kiuchi Brewery, Ibaraki, JPN 55

Friska - Sparkling Cold Brew Sencha Tea, Mint & Lime, SWE 65

Kimino Japan - Sparkling Ringo (Apple), JPN 65

Kimino Japan - Sparkling Yuzu Juice, JPN 65

Kimino Japan - Sparkling Ume Juice, JPN 65

**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

**SASHIMI PÅ SOTAD RÖDING MED MISO OCH ENBÄR**

175

Sashimi på sotad röding, miso, majrova, ingefärspozu, enbärsrökt forellrom och oxalis

**SAKE** Kozaemon Junmai Ginjo Dewasansan Jikagumi Nama, Gifu, JPN**VIN** Chenin Blanc, Vouvray, Cuvée Silex, Domaine des Aubuisières, Loire, FRA**NORIMAKI MED SVAMP OCH SVARTROT**

130

Sushiris, svamp, rättika, friterad svartrot, persilja och färskost

**SAKE** Tak Special Label Kimoto Junmai Ginjo, Hyogo, JPN**VIN** Riesling, Jochen Beurer, Würtemberg, DEU**SÄSONGENS FÄRSKA BÖNOR, MUSSLOR OCH FORELLROM**

165

Svenska bönor med musslor, forellrom, rökt smörsås med yuzu och rågröd

**SAKE** Keigetsu Aikawa Homare 58 Yamahai, Kochi, JPN**VIN** Riesling, Jochen Beurer, Würtemberg, DEU**RÖDBETSCARPACCIO MED CASHEWNÖT**

155

Tunt skivade rödbetor, sås på cashewnötter smaksatt med sesam, svensk äppelcidervinäger, färsk basilika och ruccola

**SAKE** Izumibashi Akane Kurotombo Kimoto, Kanagawa, JPN**VIN** Grüner Veltliner, Wieden, Salomon Undhof, Kremstal, AUT**HJORT TATAKI MED TERIYAKI**

165

Tataki på Svensk hjort, teriyaki smaksatt med rödbeta och sanshopeppar, rostad vitlöks emulsion och vattenlingon

**SAKE** Masumi Kippuki Kinju Junmai Ginjo Yamahai, Nagano, JPN**VIN** Grenache/Syrah/Mourvèdre, Olivier Ravoire, Rhone, FRA

# TAK EXPERIENCE

## **SASHIMI PÅ SOTAD RÖDING MED MISO OCH ENBÄR**

Sashimi på sotad röding, miso, majrova, ingefärspozu, enbärsrökt forellrom och oxalis  
**SAKE** Kozaemon Junmai Ginjo Dewasansan Jikagumi Nama, Gifu, JPN

## **RÖDBETSCARPACCIO MED CASHEWNÖT**

Tunt skivade rödbetor, sås på cashewnötter smaksatt med sesam, svensk äppelcidervinäger, färsk basilika och ruccola  
**VIN** Grüner Veltliner, Wieden, Salomon Undhof, Kremstal, AUT

## **KVÄLLENS FISK, BRYNT SMÖR MED YUZU OCH SOJA**

Kvällens fisk, saltbakade rödbetor, potatispuré med sjögräs, brynt smör smaksatt med yuzu och soja, kapris, pepparrot och dill  
**VIN** Chardonnay, Chablis, Le Domaine D´Henri les Alleés , Burgundy, FRA

## **"MILLE FEUILLE"**

Mille Fuellie, björnbär, umeshu, fläderkräm, karamellsås smaksatt med sesam  
**SAKE** Kiuchi Sparkling Umeshu, Kiuchi Brewery, Ibaraki, JPN

Meny 655

Passande drycker 495

Beställs av samtliga i sällskapet

PASSANDE VIN 155 PASSANDE SAKE 150

**CHIRASHI SUSHI MED FRITERAD SVARTROT** 245

Sushiris i en bowl med tempurafriterad svartrot, blancherad spenat och fermenterad kål

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

**VIN** Cabernet Franc/Malbec, Touraine, Les Clos des Roussettes, Loire, FRA

**CHIRASHI SUSHI MED SOJA & SESAM MARINERAD LAX** 255

Sushiris i en bowl med algfurikake, marinerad forellrom, sesamemulsion, sallad, lök och kålrotsgari

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

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

**TEMAKI SUSHI MED FRITERAD TORSK** 265

Rulla dina egna noristrutar med sushiris, msc-certifierad torsk, dashimarinerad forellrom, sallad, persiljemajonnäs, picklade grönsaker

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

**VIN** Sauvignon Blanc, Sancerre Blanc, Pascal Jolivet, FRA

**KVÄLLENS FISK, BRYNT SMÖR MED YUZU OCH SOJA** 315

Kvällens fisk, saltbakade rödbetor, potatispuré med sjögräs, brynt smör smaksatt med yuzu och soja, kapris, pepparrot och dill

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

**VIN** Chardonnay, Chablis, Le Domaine D´Henri les Alleés , Burgundy, FRA

**KVÄLLENS JOSPERGRILLADE STYCKDETALJ**

Kvällens utvalda styckdetalj serverat med tillbehör  
fråga din servitör vad köket har valt ut för ikväll

**SAKE** Kozaemon Yamahai Junmai, Gifu, JPN

**VIN** Merlot/Cabernet Sauvignon, Château La Freynelle, Bordeaux, FRA

**MISOGLACERAT LAMM MED BLOMKÅL**

325

Misomarinrad lammfilé, långkokt lammnacke, sotad savoykål, blomkål smaksatt  
med gochujang chili och tofupuré

**SAKE** Kozaemon Yamahai Junmai, Gifu, JPN

**VIN** Merlot/Cabernet Sauvignon, Château La Freynelle, Bordeaux, FRA

**ROSTAD PUMPA MED GETOST OCH RISOTTO PÅ SÄDESLAG**

255

Rostad pumpa, svensk getost, dinkel, nakedkorn, salvia, picklad svamp

**SAKE** Homare Junkomekoji Vintage 2005, Fukushima, JPN

**VIN** Sauvignon Blanc, Sancerre Blanc, Pascal Jolivet, FRA

**DONBURI MED GRILLAD KYCKLING**

255

Donburi med grillad kyckling och rostad vitlöksbuljong, bakad söt aubergine med  
mirin, soja och ingefära, stekta bönor i brynt smör, groddar och onsen-ägg

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

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

**PASSANDE VIN 155 PASSANDE SAKE 150**

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

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

**"MILLE FEUILLE"** 135  
Mille Fuellie, björnbär, umeshu, fläderkräm, karamellsås smaksatt med sesam

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

**ICE CREAM SUNDAE** 105  
Gräddglass smaksatt med miso och yuzukaramellsås från "FRYST"  
toppad med honungskrisp

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

PASSANDE VIN/SAKE 120

**MATCHA-GROTTA** 45  
Matcha-te- grotta med yuzu och havtornscurd

**MÖRK CHOKLADTRYFFEL** 45  
Chokladtryffel med smak av lakrits, malt och kombu

**VEGANSK RÅKAKA** 45  
Sockerfri råkaka gjord på nötter, kokos och aprikoskräm



DRYCKER

**SPARKLING****glass/bottle****Keigetsu John Sparkling Junmai Daiginjo**

135 / 435

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

**Masumi Sparkling Junmai Ginjo**

825

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

**DRY AND OFF DRY****9 / 18 / 72 cl****Kid Junmai**

85/155/535

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

**Kikusakari Tarusake Junmai Shu**

150/275/825

Rice polishing ratio 70%, Kiuchi Brewery, Ibaraki, JPN

Tarusake was matured slowly in Akita barrels, producing subtle aromas of cedar.

**Kozaemon Yamahai Junmai**

150/275/825

Rice polishing ratio 70%, Nakashima Brewery, Gifu, JPN

Full bodied and a great acidity with roasted chestnuts, minerals and a long finish

**Tsukinokatsura Iwai Organic Sake**

150/275/825

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

**Kozaemon Junmai Ginjo Dewasansan Jikagumi**

150/275/825

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

**Tamagawa Junmai Kimoto**

150/275/825

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

**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

**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 50% Heiwa Shuzou Co, Wakayama, JPN

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

# SAKE

## 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

### Fudoh Nigori Nama

150/275/825

Rice polishing ratio 60% Nabadana Brewery, Chiba, JPN

Nigori and unpasteurized sake with vibrant creamy notes of peach and lily flowers with a silky body and pleasant acidic finish

## 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

### Homare Junkomekoji Vintage 2005

150

Rice polishing ratio 58%, Homare Sake Brewery Co, Fukushima, JPN

Made with all sweet komekoji rice and aged for seven years brings caramel and toasty flavors and notes of dried fruits 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

### 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

SPARKLING  
WINE

**FRANCE**

NV Yann Alexandre, Brut Noir, Pinot Meunier, Chardonnay, Pinot Noir	155/795
NV Deutz, Brut Classic, Pinot Meunier, Chardonnay, Pinot Noir	995
NV Agrapart & Fils, Terroirs Extra Brut, Blanc de Blanc, Grand Cru, Chardonnay	1295
NV Billecart-Salmon, Réserve Brut, Pinot Meunier/Chardonnay/Pinot Noir	995
NV Frerejean Frères, Blanc de Blancs Premier Cru, Chardonnay	1495
NV Ruinart, R Ruinart Brut, Chardonnay/ Pinot Noir/ Pinot Meunier	1100
NV Egly-Ouriet, Les Vignes de Vrigny Premier Cru, Pinot Meunier	1395
2012 Yann Alexandre, Blanc de Blanc, Chardonnay	1095
2006 Charles Heidsieck, Millesime, Pinot Noir/Chardonnay	1695
2008 Bollinger, La Grande Année Brut Magnum, Pinot Noir/ Chardonnay <b>1.5L</b>	6000
2002 Krug, Millésimé, Pinot Noir/ Chardonnay/ Pinot Meunier	5900
2002 Ruinart, Dom Ruinart Rosé, Chardonnay/ Pinot Noir	3650

**UNITED KINGDOM**

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

NV Les Enfosques, Mas Bertran, Xarel·lo/Macabeu/Parellada	125/645
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**AUSTRIA**

2019 Grüner Veltliner, Wieden, Salomon Undhof, Kremstal	155/695
2015 Grüner Veltliner, Smaragd, Weingut Knoll, Wachau	995
2018 Grüner Veltliner/Riesling/Sauvignon Blanc, The Butcher, Burgenland	595

**FRANCE, BURGUNDY**

2018 Chardonnay, Chablis, Joseph Drouhin	795
2018 Chardonnay, Chablis 1er Cru 'Vaillons', Joseph Drouhin	1095
2018 Chardonnay, Chablis, Le Domaine D'Henri les Alleés	155/695
2016 Chardonnay, Bourgogne Blanc, Jean-Marc Roulot	1195
2016 Chardonnay, Meursault 1er Cru 'Clos des Boucheres', Jean-Marc Roulot	4295
2016 Chardonnay, Corton-Charlemagne Grand Cru, Buisson-Charles	2780
2015 Chardonnay, Puligny-Montrachet 1er 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	820
2016 Chardonnay, Arbois Blanc 'Chapon', Domaine de Saint Pierre	1045

**FRANCE, LOIRE**

2018 Sauvignon Blanc, Sancerre Blanc, Pascal Jolivet	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 Noëllés	695
2004 Melon de Bourgogne, Muscadet Sèvre et Maine, Michel Bedouet	1195

**FRANCE, SAVOIE**

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

2018 Riesling, Grauschiefer, Altenkirch	155/695
2017 Riesling, Trocken, Kiedrich Turmberg Erste Lage, Weingut Robert Weil	1095

**GERMANY, RHEINHESSEN**

2017 Riesling, Kabinett, Weingut Schätzel	840
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**GERMANY, MOSEL**

1999 Riesling, Spätlese Zeltinger Himmelreich, Weingut C.H. Barres	765
2017 Riesling, Batterieberg, Immich-Batterieberg	1245

WHITE WINE

**ITALY**

2016 Nosiola, 'Fontanasanta', Foradori, Trentino, <b>1.5L</b>	2095
2018 Verdicchio, Casal di Serra, Umani Ronchi, Marche	115/495
2018 Carricante, Occhi di Ciuni, Etna Bianco, Al-Cantàra, Sicily	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**

2018 Chardonnay, LIOCO, Sonoma County, California	795
2014 Chardonnay, Walter Hansel, Cyvée Alyce, Russian River, California	995
2018 Chardonnay, Charles Smith, Columbia Valley, Washington State	845

ROSÉ WINE

**FRANCE**

2018 Grenache/Syrah/Marselan, Octerra	115/525
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\*limited allocation



**AUSTRIA**

2017 Pinot Noir, The Butcher, Schwarz, Burgenland	155/695
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**FRANCE, BURGUNDY**

2017 Pinot Noir, Haut-Côtes d Nuit, Michel Gros	875
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**

2014 Merlot/Cabernet Franc, Côtes de Castillon, Dom L'Aurage, Loulou Mitjavile	1495
2018 Merlot/Cabernet Sauvignon, Château La Freynelle	155/695

**FRANCE, JURA**

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

**FRANCE, LOIRE**

2017 Gamay/Cab Franc, Touraine, Ad Libitum, Dom La Grange Tiphaine	725
2016 Cabernet Franc, Anjou Villages, Domaine Aux Moines	825
2018 Cabernet Franc/Malbec, Touraine, Les Clos des Roussettes, Domaine de la Chaise	155/695

**FRANCE, RHÔNE**

2016 Grenache/Syrah/Mourvèdre, Châteauneuf-du-Pape, Domaine Bois de Boursan	895
2017 Syrah, Saint-Joseph "Les Granilites", M Chapoutier	895
2017 Grenache/Syrah/Mourvèdre, Côtes du Rhône, Olivier Ravoire	155/695
2018 Syrah, Crozes-Hermitage, Domaine du Colombier	725
2014 Syrah/Cabernet Sauvignon, Alpilles, Domaine de Trévallon	1995

**FRANCE**

2018 Grenache/Syrah/Marselan, Octerra	115/495
2016 Fer Servadou, Marcillac, Domaine du Cros	595

**ITALY, PIEDMONT**

2018 Barbera d'Alba, Giuseppe Cortese	715
2012 Nebbiolo, Teobaldo Rivella, 'Montestefano', Barbaresco	1295
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
2018 Nebbiolo, Langhe, Oddero	780

**ITALY, TUSCANY**

2017 Merlot/Syrah/Sangiovese, Ca'Marcanda 'Promis', Gaja	955
2018 Sangiovese, Chianti Classico, Castellare di Castellina	725

RED WINE

<b>ITALY, SICILY</b>	
2016 Nerello Mascalese, Sul Volcano, Donnafugata, Etna Rosso	735
<b>SPAIN</b>	
2017 Mencia, Lomba dos Ares, Fedellos do Couto, Galicia	795
<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	655
<b>USA</b>	
2017 Pinot Noir, Au Bon Climat, Santa Barbera, California	895
2015 Merlot/Cabernet Sauvignon, Hyde de Villaine, Belle Cousine, Carneros, Napa Valley, California	1875
2015 Pinot Noir, Domaine de la Côte, Bloom's Field, Santa Rita Hills, California	1955

ORANGE / NATURAL

<b>FRANCE</b>	
2006 Rhône Blend, Valinière - Faugères, Leon Barral, Languedoc-Roussillon	1995
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
Unfiltered Pilsner, Staropramen, 5,0%, CZE	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
White Ale, Hitachino Nest, Kiuchi Brewery, 5,0%, JPN	98
Lager, Carlsberg Hof, Carlsberg Brewery, 4,2%, SWE	78
Unfiltered Lager, Kellerbier, Nya Carnegiebryggeriet, 5,9%, SWE	88
Pilsner, Celia, 4,5%, CZE (Glutenfree)	78

**CIDER**

Cidre, Galipette Cidre ECO, Les Celliers Associés, FRA	82
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**ALCOHOL FREE BEER**

Hitachino Non Ale, Kiuchi Brewery, Ibaraki, JPN	55
Hitachino Ginger & Yuzu 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
Kimino Japan - Sparkling Ringo (Apple), JPN	65
Kimino Japan - Sparkling Yuzu Juice, JPN	65
Kimino Japan - Sparkling Ume Juice, JPN	65
Pepsi, Zingo, 7up, Pepsi Max, Trocadero, SWE	40
Sparkling water, tapped and sparkled at Tak, SWE (per person, free refill)	45

**GREEN TEA, IPPODO KYOTO**

Sencha Yanagi	45
Genmaicha	45
Gyokuro Kakkurei	95
Hojicha	45

Tack för att du valde att komma till oss  
Välkommen åter

Arigatoo gozaimashita  
Matano okoshio  
Omachishiteorimasu