

# 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 145  
Tosa Brewery, Kochi, JPN

NV Brut Noir 160  
Yann Alexandre, Champagne, FRA

NV Les Enfosques, Mas Bertran, ESP 125

**COCKTAILS**

155

Uncle Iroh  
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

NV Eins Zwei Zero Sparkling Riesling, Josef Leitz, Rheingau, GER 95

NV Eins Zwei Zero Riesling, Josef Leitz, Rheingau, GER 85

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

**TAK 'S SPICY TUNA MAKI**

90

Msc certifierad tonfisk, kewpie mayonnaise, chilisås, shiso, gurka, rostad vitlök och sesamkimchi

PASSANDE VIN 155 PASSANDE SAKE 150

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

175

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

**SAKE** Kozaemon Junmai Nama, Gifu, JPN

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

**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

# TAK EXPERIENCE

## SASHIMI PÅ SOTAD RÖDING MED MISO OCH ENBÄR

Sashimi på sotad röding, miso, majrova, ingefärsponzu, enbärsrökt forellrom och oxalis  
**SAKE** Kozaemon Junmai 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, Joseph Drouhin, 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** 285

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, Pascal Jolivet, FRA

**KVÄLLENS FISK, BRYNT SMÖR MED YUZU OCH SOJA** 335

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, Joseph Drouhin, 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**

345

Misomarinerad 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**

265

Rostad pumpa, svensk getost, hasselnötter, dinkel, naketkorn, salvia, picklad  
svamp

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

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

**DONBURI MED GRILLAD KYCKLING**

265

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, Ziereisen, Baden, GER

**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

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

<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	145 / 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>Kikusakari Tarusake Junmai Shu</b> Rice polishing ratio 55%, 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 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>Tak Special Label Kimoto Junmai Ginjo</b> 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	150/275/825
<b>Enter Sake Silver Junmai Ginjo</b> 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	150/275/825

# SAKE

## DRY AND OFF DRY

9 / 18 / 72 cl

### 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

### Keigetsu Aikawa Homare Yamahai Junmai

150/275/825

Rice polishing ratio 58%, Tosa Brewery, Kochi, JPN  
This Yamahai offers a beautiful acidity with well-defined umami and balanced fruitiness. It is full bodied and very food friendly style

### Izumibashi Kurotombo Kimoto

150/275/825

Rice polishing ratio 70%, Izumibashi Brewery, Kanagawa, JPN  
This sake has a complex character with delicate aromas of subtle steamed rice and orchard fruit. The slight umami flavour keeps it structured and well balanced.

### Masumi Kippuku Kinju

150/275/825

Rice polishing ratio 55%, Miyasaka Shuzo, Nagano, JPN  
Balanced aroma of chestnut, almond and freshly cut straw. Full bodied with hints mushrooms, lactic acid, anise and nuts.

## DRY AND OFF DRY

9 / 18 / 72 cl

### Asamurasaki Akai Junmai

150/275/825

Rice polishing ratio 55% 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% Nabedana Brewery, Chiba, JPN  
Nigori and unpasteurized sake with vibrant creamy notes of peach and lily flowers with a silky body and pleasant acidic finish

# SAKE

## 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

glass

### 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, Hiroshima, 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

Kamoizumi Umeshu, Kamoizumi Brewery, Hiroshima, JPN

105

With a seductive tone of bitter almond, plum and apricot, combined with a fresh taste of the ume fruit and citrus gives this a well balanced sweetness.

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	160/895
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	1250
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 Riesling, Langenloiser, Loimer, Kamptal	850
2017 Riesling, Ried Steinmassl, Loimer, Kamptal	1250
2019 Riesling, Loibner Burgstall Federspiel, Fx Pichler, Wachau	1450
2019 Riesling, Ried Loibenberg Smaragd, Knoll, Wachau	1450
2019 Grüner Veltliner Federspiel, Knoll, Wachau	990
2018 Grüner Veltliner, Dürnsteiner Smaragd, Fx Pichler, Wachau	1150
2019 Grüner Veltliner, Wieden, Salomon Undhof, Kremstal	155/695
2017 Chardonnay, Leithaberg DAC, Heinrich, Burgenland	995
2019 Sauvignon Blanc, Gamlitz, Sattlerhof, Südsteiermark	795

**FRANCE, BORDEAUX**

2016 Sauvignon/ Semillon/ Sauvignon Gris, Ch. Haut Bergeron, Graves	895
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**FRANCE, BURGUNDY**

2019 Chardonnay, Chablis, Joseph Drouhin	155/695
2018 Chardonnay, Chablis 1er Cru "Vaillons", Joseph Drouhin	1095
2018 Chardonnay, Chablis les Allées, Le Domaine d'Henri	795
2018 Chardonnay, Chablis Grand Cru "Les Clos", Pinson	1600
2016 Chardonnay, Bourgogne Blanc, Roulot	1195
2018 Chardonnay, Puligny-Montrachet, Etienne Sauzet	1650
2016 Chardonnay, Meursault 1er Cru "Clos des Boucheres", Roulot	4295
2018 Chardonnay, Saint-Aubin 1er Cru "En Remilly", Hubert Lamy	1795
2016 Chardonnay, Corton-Charlemagne Grand Cru, Buisson-Charles	2780
2012 Chardonnay, Bâtard-Montrachet Grand Cru, Morey Blanc	5995
2017 Chardonnay, Mâcon-Verzé, Domaine Leflaive	995

**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, Pascal Jolivet	155/695
2018 Chenin Blanc Vouvray Cuvée Silex, Domaine Vigneau-Chevreau	695
1998 Chenin Blanc, Savennières, Domaine Aux Moines	935
2015 Chenin Blanc, 'La Lune Amphores', Domaine Mark Angeli	695
2018 Melon de Bourgogne, Muscadet Côtes de Grandlieu, Hautes Noëles	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, PFALZ**

2018 Riesling Tradition, Philipp Kuhn	695
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WHITE WINE

**GERMANY, RHEINGAU**

2018 Riesling, Grauschiefer, Altenkirch	155/695
2017 Riesling, Berg Schlossberg, Kloster Eberbach	1350

**GERMANY, RHEINHESSEN**

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

2017 Riesling, Batterieberg, Immich-Batterieberg	1245
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**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 Ciumi, Etna Bianco, Al-Cantàra, Sicily	695

**SPAIN**

2019 Albariño, Albamar, Bodegas Albamar, Rías Baixas	895
2019 Xarel-Lo, Can Sumoi, Katalonia	720

**PORTUGAL**

2018 Alvarinho, Adega de Monção, Vinho Verde	595
2016 Arinto/Gouveio, Fossil, Vale de Capucha	550

**SOUTH AFRICA**

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

2019 Chardonnay, Sandhi, Central Coast	895
2018 Chardonnay, Kutch, Sonoma Coast	1250
2018 Chardonnay, LIOCO, Sonoma County	995
2016 Chardonnay, Cahill Lane Vineyard, Walter Hansel, Russian River Valley	995

ROSÉ WINE

**FRANCE**

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



**FRANCE, BURGUNDY**

2017 Pinot Noir, Hautes-Côtes de Nuits, 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	1295

**FRANCE, BORDEAUX**

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

**FRANCE, JURA**

2016 Ploussard, Arbois Rouge, Le Plou Plousard, Les Granges Paquenesses	740
2018 Trousseau, Arbois Pupillin, Domaine de la Renardière	855

**FRANCE, LOIRE**

2016 Cabernet Franc, Anjou Villages, Domaine Aux Moines	825
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**FRANCE, RHÔNE**

2017 Grenache/Syrah/Mourvèdre, Côtes du Rhône, Olivier Ravoire	155/695
2017 Syrah, Côte-Rotie Neve Sélection Parcelles, M. Chapoutier	2200
2018 Syrah, Saint-Joseph "Les Granilites", M. Chapoutier	895
2018 Syrah, Crozes-Hermitage, Domaine du Colombier	895
2016 Grenache/Syrah/Mourvèdre, Châteauneuf-du-Pape, Domaine Bois de Boursan	750
2014 Syrah/Cabernet Sauvignon, Alpilles, Domaine de Trévallon	1995

**FRANCE**

2018 Grenache/Syrah/Marselan, Octerra	115/495
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**ITALY, PIEDMONT**

2018 Nebbiolo, Langhe, Oddero	795
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

**ITALY, TUSCANY**

2018 Sangiovese/ Canaiolo, Monteraponi, Chianti Classico	995
2017 Merlot/Syrah/ Sangiovese, Ca'Marcanda 'Promis', Gaja	955
2014 Sangiovese/ Cabernet Sauvignon/ Cabernet Franc, Tignanello, Antinori	1495
2014 Sangiovese/ Cabernet Sauvignon/ Cabernet Franc, Solaia, Antinori	4500
2013 Sangiovese Grosso, Brunello di Montalcino, Tenuta di Sesta	1450
2017 Cabernet Sauvignon/ Sangiovese, Le Difese, Tenuta San Guido	855

**ITALY, SICILY**

2017 Nerello Mascalese, Graci, Sicily	895
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**GERMANY**

2016 Pinot Noir, Ziereisen, Baden	155/695
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**SPAIN**

2017 Mencia, Lomba dos Ares, Fedellos do Couto, Galicia	795
2015 Garnacha/ Tempranillo, Roda Reserva, Bodegas Roda, Rioja	995
2015 Garnacha/ Tempranillo, Roda 1 Reserva, Bodegas Roda, Rioja	1795
2017 Carignan/ Grenache, Camins del Priorat, Álvaro Palacios, Priorat	795

**PORTUGAL**

2017 Baga, Baga ao Sol, Fitapreta, Alentejo	760
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**ARGENTINA**

2017 Malbec/ Merlot, A Lisa, Bodega Noemía, Patagonia	850
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**SOUTH AFRICA**

2017 Syrah/Mourvèdre, Columella, The Sadie Family, Swartland	2095
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**AUSTRALIA**

2016 Syrah/Cabernet Sauvignon, Norwood, Salomon Estate, Fleurie Peninsula	655
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**USA, CALIFORNIA**

2017 Pinot Noir, Au Bon Climat, Santa Barbara,	895
2015 Cabernet Sauvignon, Hyde de Villaine, Belle Cousine, Napa Valley	1875
2015 Pinot Noir, Bloom's Field, Domaine de la Côte, Sta. Rita Hills	1955

**FRANCE**

2006 Rhône Blend, Valinière - Faugères, Leon Barral, Languedoc-Roussillon	1995
2015 Grenache/Carignan, 'Rouge', Domaine de Majas, Languedoc-Roussillon	595

**AUSTRIA**

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	1195

**ITALY**

2009 Trebbiano d'Abruzzo, Emidio Pepe, Abruzzo	3495
2015 Pinot Grigio, Paraschos Not, Friuli - Venezia Giulia	795

\*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
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

**ALCOHOL FREE WINE**

NV Eins Zwei Zero Sparkling Riesling, Josef Leitz, Rheingau, GER	95/495
NV Eins Zwei Zero Riesling, Josef Leitz , Rheingau, GER	85/325

**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