

WELCOME TO TAK

The gastronomy of TAK envisions the meeting between Japan and the Nordics as its many synergies always inspired me. Japanese flavors and techniques perfectly match our Nordic produce and ingredients and together they create interesting flavor combinations. At TAK we work mainly with Nordic produce, flavored with a touch of Japan and with a strong focus on sustainability.

Frida Ronge
Culinary Director

TAK

PRE DINNER DRINKS

SPARKLING

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

NON ALCOHOLIC

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



As a part of the focus on sustainability at TAK we work with KRAV, MSC and ASC.

SNACKS & STARTERS

OYSTER OF THE DAY

Served with cucumber, sesame and soy, please ask your waiter

MUSHROOM SOUP

Mushroom dashi, tofu, spring onion and jalapeno oil

45

GRILLED BREAD FROM OUR JOSPER GRILL

Whipped butter flavoured with miso

65

TSUKEMONO

Fermented and pickled vegetables

55

PAIRED WINE 155 PAIRED SAKE 150

SASHIMI WITH WASABI AND DILL

Arctic char sashimi, ponzu, sour cream, dill and wasabi oil

155

SAKE Kozaemon Junmai Nama, Gifu, JPN

WINE Riesling Tradition, Philipp Kuhn, GER

SWEDISH BEEF TARTAR

Hand cut beef tartar, cep emulsion, mushrooms, pickled onion, rye bread and mushroom powder

155

SAKE Masumi Kippuku Kinju, Nagano, JPN

WINE Grenache/Syrah/Mourvèdre, Côtes du Rhône, Olivier Ravoire, FRA

TOFU SALAD

Salad with tofu cream, daikon, horseradish and smoked grated tofu

125

SAKE Izumibashi Kurotombo Kimoto, Kanagawa, JPN

WINE Sauvignon Blanc, Sancerre, Pascal Jolivet, FRA

PAIRED WINE 155 PAIRED SAKE 150
PAIRED BEER 90

RAMEN WITH PORK BELLY 195

Roasted pork belly, chicken broth, bok choy, chestnut mushrooms, egg, chili oil

SAKE Keigetsu Aikawa Homare Yamahai Junmai, Kochi, JPN

BEER Yuzu Lager, Hitachino Nest, Kiuchi Brewery, JPN

TEMAKI SUSHI WITH DEEP FRIED COD 255

Make your own temaki with nori and fill them with msc certified cod, dashi marinated trout roe, lettuce, sushi rice, chili mayonnaise and pickled vegetables

SAKE Tsukinokatsura Iwai Organic Sake, Kyoto, JPN

WINE Sauvignon Blanc, Sancerre, Pascal Jolivet, FRA

CHIRASHI SUSHI WITH DEEP FRIED SALSIFY 215

Sushi rice in a bowl served with tempura salsify, warm spinach and cabbage, roasted almonds and fried buckwheat

SAKE Tak Special Label Kimoto Junmai Ginjo, Hyogo, JPN

WINE Pinot Noir, Ziereisen, Baden, GER

CHIRASHI SUSHI WITH MSC CERTIFIED TUNA 225

Sushi rice in a bowl served with Msc certified yellowfin tuna, sesame mayonnaise, salad, shiso and cashew nuts

SAKE Dewazakura Omachi Junmai Ginjo NAMA, Yamagata, JPN

WINE Riesling Tradition, Philipp Kuhn, GER

DONBURI WITH GRILLED CHICKEN 235

Japanese rice in a bowl with grilled chicken, roasted garlic, baked sweet aubergine with mirin, soy and ginger, fried beans in browned butter, sprouts and a onsen egg

SAKE Izumibashi Kurotombo Kimoto, Kanagawa, JPN

WINE Pinot Noir, Ziereisen, Baden, GER

FROM OUR JOSPERGRILL

SWEDISH RIBEYE

395

Dry aged swedish ribeye, served with roasted potatoes, mushrooms, spinach and a red wine sauce

SAKE Kozaemon Yamahai Junmai, Gifu, JPN

WINE Syrah, Les Candives, Cave Yves Cuilleron, FRA

MISO GLAZED LAMB LOIN

355

Swedish lamb loin, miso glaze, fried artichokes, herb salad and a seaweed butter sauce

SAKE Keigetsu Aikawa Homare Yamahai Junmai, Kochi, JPN

WINE Merlot/Cabernet Sauvignon, Château La Freynelle, FRA

HALIBUT WITH ARTICHOKE AND A BUTTER SAUCE

365

Halibut, roasted leeks, artichokes, herb salad and a butter sauce

SAKE Dewazakura Ichiro Junmai Daiginjo, Yamagata, JPN

WINE Chardonnay, Chablis, Joseph Drouhin, Burgundy, FRA

ROASTED PUMPKIN, GOAT CHEESE & RISOTTO OF GRAINS

265

Roasted pumpkin, swedish goat cheese, hazelnuts and a risotto of mixed grains

SAKE Homare Junkomekoji Vintage 2005, Fukushima, JPN

WINE Chenin Blanc, Vouvray, Cuvée Silex, FRA

PAIRED WINE 155 PAIRED SAKE 150

SOY CRÈME BRÛLÉE 130
Crème brûlée flavoured with soy sauce, caramelised brown sugar

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

PAIRED SAKE 120

CHOCOLATE BROWNIE WITH MISO CARAMEL 135
Baked chocolate, miso caramel sauce and pumpkin ice cream

SAKE Tentaka Umeshu, Tentaka Shuzu, Tochigi, JPN

DARK CHOCOLATE TRUFFLE 45
Chocolate truffle flavoured with liquorice, malt crumble and kombu

BEVERAGES

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

145 / 795

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****Kikusakari Tarusake Junmai Shu**

150/275/825

Rice polishing ratio 55%, 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 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

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

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

WHITE WINE

2018 Chenin Blanc Vouvray, Domaine Vigneau-Chevreau, FRA	155/695
2019 Chardonnay, Chablis, Joseph Drouhin, FRA	155/695
2018 Sauvignon Blanc, Sancerre, Pascal Jolivet, FRA	155/695
2018 Verdicchio, Casal di Serra, Umani Ronchi, Marche, ITA	115/495
2018 Riesling Tradition, Philipp Kuhn, GER	155/695

ROSE WINE

2018 Grenache/Syrah/Marselan, Octerra	115/525
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RED WINE

2018 Merlot/Cabernet Sauvignon, Château La Freynelle, FRA	155/695
2018 Syrah, Les Candive, Cave Yves Cuilleron, FRA	155/695
2017 Grenache/Syrah, Côtes du Rhône, Olivier Ravoire, FRA	155/695
2018 Grenache/Syrah/Marselan, Octerra, FRA	115/495
2016 Pinot Noir, Ziereisen, Baden, AUT	155/695

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-Ouriot, 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 1.5L	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	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 1 ^{er} Cru "Vaillons", Joseph Drouhin	1095
2018 Chardonnay, Chablis les Allées, Le Domaine d'Henri	795
2016 Chardonnay, Bourgogne Blanc, Roulot	1195
2018 Chardonnay, Puligny-Montrachet, Etienne Sauzet	1650
2016 Chardonnay, Meursault 1 ^{er} Cru "Clos des Boucheres", Roulot	4295
2018 Chardonnay, Saint-Aubin 1 ^{er} 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	155/695
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 Noëllès	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	155/695
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WHITE WINE

GERMANY, RHEINGAU

2018 Riesling, Grauschiefer, Altenkirch	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, 1.5L	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

FRANCE

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

ROSÉ WINE

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 ^{er} 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

2018 Syrah, Les Candive, Cave Yves Cuilleron	155/695
2017 Grenache/Syrah/Mourvèdre, Côtes du Rhône, Olivier Ravoire	695
2017 Syrah, Côte-Rotie Neve Sélection Parcelaires, 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
2014 Cabernet Sauvignon, Dunn Vineyards, Napa Valley	1995
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

SOUTH AFRICA

2014 Gamay, 'Thirst', Radford Dale, Stellenbosch	595
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*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