

IZAKAYA

## COCKTAILS 155

### Yuzu Good to Bee

Green Tea Umeshu, Gin, Yuzu, Lemon, Honey, Cava

### Night Flight

Rum, Lemongrass, Thai basil, Grapefruit, Soda

### Ichigo Shochu

Tequila, Sochu, Yuzu, Lime, Strawberry syrup

### Tipsy Monkey

Whiskey, Maraschino, Rue berry, Apple, Lemon, Honey, Egg white

### Banana Slammer

Galliano, Fudoh Sake, Rum, Banana,  
Coconut, Lime, Angostura bitter

### Melonicious

Vodka Melon, Elderflower Italicus, Lime,  
Sugar syrup, Orange bitter

### Kiwi Diwi

Kiwi Sake, Aperol, Awamori (japanese rice spirit), Lime,  
Sugar syrup

### Neon City

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

### Sesame Street

Sesame washed Nikka Whiskey, Salted Maple Syrup,  
Walnut Bitters

### Charlies Champagne Cocktail

Umeshu, Sugar, Bitters, Champagne

### Kokokachu

Rum, Choya Kokuto Umeshu, Lingonberry syrup,  
Pineapple, Lime, Mint

## TAK HOUSE SPECIALS 150

Gin, Ruhbarb, Apple

Stockholms Bränneri Pink Gin, Nordic Tonic Ruhbarb, Apple

Hendricks, Pepper, Cucumber

Hendricks Gin, Nordic Tonic Cucumber, Pepper tincture

Vodka, Strawberry, Caramel

Stoli Salted Karamel Vodka, Strawberry syrup, Lemon, Grape fruit soda

FOOD

575 MENU OF THE MONTH

395 Beverage Pairing

Ostron, fermenterad chilisås, ponzu  
Oysters, fermented chili sauce, ponzu

Pilgrimsmussla, yuzu & soja dressing, gurka,  
jalapeno  
Scallop, soy and yuzu dressing, cucumber, jalapeno

Tartar på oxinnanlår, sesam, soja, gouchjang, äggula,  
friterad nori  
Beef tartar, sesame, soy, gouchjang, egg yolk, fried nori

Chirashi sushi, the marinerad lax, sushiris, gurka,  
avocado, kålrotsgari, forellrom, nori  
Chirashi sushi, tea cured salmon, sushi rice, cucumber,  
avocado, ginger pickled swede, trout roe, shredded nori

Brownie, mjölkglass, yuzukaramell, bär  
Brownie, milk ice cream, yuzu caramel, berries

# SUSHI & SASHIMI

125 "Sashimi Moriawase"

Sashimi of the day

115 Maki (6pcs)

-Sotad torsk, gurkkimchi, koriander, chilimajonnäs, sesam

Blackened cod, cucumber kimchi, coriander, chili, sesame

-Svampduxelle, färskost, rättika, friterad svartrot, kålrotsgari

Wild mushroom duxelle, cream cheese, daikon, deep fried salsify, ginger pickled swede

65 Nigiri (2pcs per serving)

- Msc tonfisk med soja

Msc Tuna with soy

- Lax med wasabi

Salmon with wasabi

- Makrill med ingefära

Mackerel with ginger

- Aubergine med Miso

Aubergine with Miso

155 Chirashi sushi

Temarinerad lax, sushiris, gurka, avocado, kålrotsgari, forellrom, nori

Tea cured salmon, sushi rice, cucumber, avocado, ginger pickled swede, trout roe, shredded nori



# COLD

- 75      **3 st ostron, fermenterad chili, ponzu, sesam**  
3 pcs oysters, fermented chili, ponzu, sesame
- 65      **Edamamebönsallad, shiso, yuzu**  
Edamame bean salad, shiso, yuzu
- 75      **Wakame, sjögräsnudlar, vårlök, mirin, sesam**  
Wakame, seaweed noodles, spring onion, mirin and sesame
- 65      **Misoglazerad gurka**  
Miso glazed cucumber
- 135     **Pilgrimsmussla, yuzu & sojadressing, gurka, jalapeno**  
Scallop, soy and yuzu dressing, cucumber, jalapeno
- 135     **Tartar på oxinnanlår, sesam, soja, nori gochujang, äggula, wonton, vattenkrasse**  
Beef tartar, sesame, soy, gochujang, egg yolk, nori, Wonton, watercress
- 155     **Bakad röding, rättika, räddisa, mizuna, yuzukoshu-ponzu**  
Arctic char, with daikon, watermelon radish, mizuna and yuzu koshu ponzu
- 165     **Udonnudlar, bräserverad och picklad svamp, svampbuljong, vårlök, nori, ägg, togarashi**  
Udon noodles with braised and pickled mushrooms, mushroom broth, spring onions, nori, egg, togarashi

# HOT

- 135 Friterad tofu, avokadocreame, picklad kumquats, puffatris, ponzu, sesamolja  
Fried tofu with avocado cream, pickled kumquats, puffed rice, ponzu, golden sesame oil
- 135 Kyckling "karaage", sriracha, risvinägersglace  
Fried chicken karaage with sriracha and rice vinegar glaze
- 150 Glacerad fläksida, dashimajonnäs, gemsallad, pickles, vårlök, jalapeno, ångat bröd  
Glazed pork belly, dashi mayonnaise, spring onion, jalapeno, pickles, steamed bun
- 125 "Korokke", potatis, MSC- Räkor, ingefära, chili, koriander, gochujang  
Korokke, potatoes, MSC-Shrimps, ginger, chili, coriander, gochujang
- 65 Miso soppa, wakame, tofu, vårlök, böckling

## AFTER

- 115 Crème brûlée, soya  
Crème brûlée, soy
- 115 Brownie, mjölkglass, yuzukaramell, bär  
Brownie, milk ice cream, yuzu caramel, berries
- 115 Tak swiss  
Körsbär, umeshu, vispgrädde, glass, choklad, maräng  
Cherries, umeshu, whipped cream, ice cream,  
chocolate, meringues

## SWEET DRINKS

- 125 Kozaemon Kabosu Junmai, Nakashima Brewing  
Company, Gifu, JPN  
Freshly squeezed Kabosu fruits of highest quality infused in  
great Sake
- 95 Kamoizume Umeshu, Kamoizume Brw Co, Hiroshima,  
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
- 95 Choya Ujicha Green Tea, Choya, JPN  
Well integrated sweetness, made with the famous  
Nankoume fruit and infused with green tea.
- 95 Kiuchi Umeshu, Kiuchi Brewery, Ibaraki, JPN  
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

BOTTLE

KEIGETSU JOHN SPARKLING JUNMAI DAIGINJO (37.5CL) 425  
 Rice polishing ratio 50%, Tosa Brewery, Kochi, JPN  
 Sparkling sake with notes of Canary melon, grapefruit and peach.  
 Creamy texture and pleasant finish.

BINNAI HAKKO SPARKLING JUNMAI GINJO (30CL) 295  
 Rice polishing ratio 60%, Ninki Inc., Fukushima, JPN  
 Sparkling sake in which a second fermentation takes place in the bottle,  
 creating a sparkling sake that exudes both quality and taste.  
 Simple and smooth on the palate, it has a fruity lychee aroma.

SAKE  
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JUNMAI DAIGINJO & DAIGINJO 9CL 18CL 72CL

DEWAZAKURA ICHIRO JUNMAI DAIGINJO 155 295 925  
 Rice polishing ratio 45%, Dewazakura Sake Brewery, Yamagata, JPN  
 A dry and elegant sake with beautiful notes of white blossom and melon.

KID PINK LABEL JUNMAI DAIGINJO 155 295 925  
 Rice polishing ratio 50%, Heiwa Shuzou Co Ltd., Wakayama, JPN  
 This full-bodied sake has a complex aroma and taste of citrus, melon,  
 peach, pear and exotic fruits with a long aftertaste of mineral and anise.

AMABUKI OMACHI KIMOTO JUNMAI DAIGINJO 165 315 995  
 Rice polishing ratio 40%, Amabuki Shuzo, Saga, JPN  
 Brewed with rhododendron flower yeast and Omachi rice,  
 Japan's oldest sake rice, and filled with umami, honey-clover,  
 honeydew melon and floral notes.

<u>JUNMAI GINJO &amp; GINJO</u>	<u>9CL</u>	<u>18CL</u>	<u>72CL</u>
<p>IMAYO TSUKASA JUNMAI GINJO</p> <p>Rice polishing ratio 55%, Imayotsukasa Brewery Co., Niigata, JPN</p> <p>Made with Niigata's premium sake rice Gohyakumangoku, this dry Junmai has a gentle aroma and flavours of rice and stone fruits.</p>	155	295	925
<p>TAMAGAWA "3U" FUKOBUKORO JUNMAI GINJO</p> <p>Rice polishing ratio 60%, Kinoshita Brewery, Kyoto, JPN</p> <p>This sake is the first batch of junmai ginjo of each new season at Tamagawa, brewed dry, clean and crisp with aromatics of ripening melon and split wood.</p>	155	295	925
<p>DEWAZAKURA OMACHI JUNMAI GINJO</p> <p>Rice polishing ratio 50%, Dewazakura Sake Brewery, Yamagata, JPN</p> <p>Made from the earthy and rich Omachi rice, this junmai ginjo has notes of pineapple and melon, a smooth minerality and a lively finish.</p>	155	295	925
<p>MASUMI KIPPUKU KINJU JUNMAI GINJO</p> <p>Rice polishing ratio 55%, Miyasaka Shuzo, Nagano, JPN</p> <p>Balanced aroma of chestnut, almond and fresh hay.</p> <p>Full bodied with hints of mushrooms, lactic acid, anise and nuts.</p>	155	295	925
<p>KOZAEMON JIKAGUMI NAMA JUNMAI GINJO</p> <p>Rice polishing ratio 60%, Nakashima Sake Brewing, Gifu, JPN</p> <p>This unpasteurized sake has a rich character with notes of Asian pear and melon.</p> <p>Very well balanced with a full bodied style created by the Dewasansan rice.</p>	155	295	925

MORE SAKE 

## JUNMAI-SHU & HONJOZO

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	9CL	18CL	72CL
TAK SPECIAL LABEL KIMOTO JUNMAI	155	295	925
Rice polishing ratio 70%, 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.			
TABITO JUNMAI OMACHI	145	275	825
Rice polishing ratio 70%, Maizuru Shuzo, Akita, JPN			
A balanced Junmai sake with vibrant acidity and full umami flavour.			
ENTER SAKE BLACK CUP HONJOZO	145	275	-
Rice polishing ratio 65%, Sekiya Brewery Co., Aichi, JPN			
A clean and pure style of sake. The cleansing acidity provides good structure and hints of mango, peach and pineapple create a subtle fruitiness.			
IZUMIBASHI KUROTOMBO KIMOTO JUNMAI	155	295	925
Rice polishing ratio 65%, 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.			
JOKIGEN YAMAHAI JUNMAI	145	275	825
Rice polishing ratio 70%, Kano Brewery, Ishikawa, JPN			
This junmaishu is brewed on the traditional Yamahai method which allows sake to naturally develop lactic acid on its own. The high acidity is balanced with rich hints of umami.			
ENTER SOOKUU TOKUBETSU JUNMAI (50CL)	155	295	635
Rice polishing ratio 60%, Sekiya Brewery Co., Aichi, JPN			
This weighty sake is made with clear spring water. On the palate it has clean rice notes tinged with Asian pear. It has exceptional mouthfeel with a silky weight and texture.			

SPECIALITY SAKE 9CL 18CL 72CL

KIKUSAKARI TARUSAKE JUNMAI 145 275 825

Rice polishing ratio 55%, Kiuchi Brewery, Ibaraki, JPN

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

FUDOH NIGORI NAMA JUNMAI GINJO 155 295 925

Rice polishing ratio 60% Nabadana Brewery, Chiba, JPN

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

MATURED SAKE 9CL 18CL 72CL

HOMARE JUNKOMEKOJI VINTAGE 2005 (37.5CL) 195 370 695

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

Made with all sweet koji rice and aged for seven years, resulting in caramel and toasty flavors and notes of dried fruits and buttery umami.

TENRANZAN KOTEN KOSHU JUNMAI (50CL) 175 335 825

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

Rich and complex aged sake with umami notes and hints of butterscotch, dried apricots, nuts and minerals.

SUEHIRO DENSHO OAK BARREL 9YR 185 350 -

A rich sake made on the Yamahai method and stored in Burgundy cask for 1 year and 8 years in the bottle. The aroma offers tones of sherry, chocolate, cocoa and chestnut. The taste is full-bodied and nutty, smooth sweetness and high acidity.

# BEER, SHOCHU & SOFT DRINKS

## 69 ICE COLD ASAHI ON TAP

### Hitachino Nest Beer, Kiuchi Brewery

- 98 Yuzu Lager, Lager (draft)
- 98 Weizen, Wheat Beer
- 98 Anbai Ale, Ale
- 98 Red Rice Ale, Ale
- 98 Saison, Pale Ale
- 98 White Ale, Wheat Beer
- 98 Amber, Ale
- 55 Non Ale, Pale Ale (Non-Alcoholic)
- 55 Yuzu & Ginger Non Ale, Ale (Non-Alcoholic)



### Yo-Ho Brewery

- 98 Indo No Aooni, IPA
- 98 Yona Yona Ale, Pale Ale
- 98 Tokyo Black Porter, Porter

### Shochu highball or straight

- 135 Kai Imo (sweet potato)
- 135 Taru Kichi Gambo
- 135 Satsuma Shima Bijin (potato)
- 135 Hyakunen no Kodoku (barley)
- 135 Michi he Sougu (rice)
- 135 Kana kokuto (brown sugar)

### Juice & soda

- 65 Kimino Japan - Sparkling Ringo Juice (Apple), JPN
- 65 Kimino Japan - Sparkling Yuzu Juice, JPN
- 65 Kimino Japan - Sparkling Ume Juice, JPN
- 40 Pepsi, Zingo, 7up, Pepsi Max, Trocadero, SWE

WINE, WINE, WINE

## BUBBLY

### France (Champagne)

- 160/895 NV Yann Alexandre Brut Noir  
Pinot Meunier/Chardonnay/Pinot Noir  
995 Louis Roederer, Brut Premier,  
Pinot Meunier/Chardonnay/Pinot Noir  
1250 2010 Yann Alexandre, Blanc de Blanc, Chardonnay

### Spain (Cava)

- 125/645 NV Les Enfosques, Mas Bertan  
Xarel-lo/Macabeu/Parellada

## WHITE WINE

### Austria

- 695 2017 Grüner Veltliner, Wieden, Salomon Undhof, Kremstal  
855 2018 Sauvignon blanc, Ein Kleines, Zahel, Wien

### France, Burgundy

- 155/690 2019 Chardonnay, Chablis, Joseph drouhin  
820 2018 Chardonnay, Rully Les Villeranges,  
Domaine Faiveley  
1650 2018 Chardonnay, Puligny-Montrachet, Etienne Sauzet

### France, Loire

- 165/755 2019 Sauvignon Blanc, Sancerre, Pascal Jolivet  
695 2018 Melon De Bourgogne, Muscadet Côtes De  
Grandlieu, Hautes Noëllles

### Germany

- 155/695 2018 Riesling, Grauschiefer, Altenkirch  
750 2018 Riesling, Kabinett, Vollenweider  
1350 2017 Riesling, Berg Schlossberg, Kloster Eberbach  
890 2017 Riesling, ReinSchiefer, Schätzel

### Italy

- 115/495 2020 Trebbiano D'abruzzo, Umani Ronchi

## ROSE WINE

140/605 **France**  
2020, Cinsault/Grenache/Syrah, Hecht & Bannier,  
Côtes de Provence, FRA

## ORANGE

810 **Austria**  
2015 Roter Traminer "freyheit", Gemot Heinrich,  
Burgenland

## RED WINE

695 **France**  
2018 Gamay, Château Thivin, Beaujolais  
1275 2014 Pinot Noir, Mercurey 1er Cru 'Champs Martin',  
Bruno Lorenzon  
695 2016 Grenache/Clairette/Marsanne, Côtes-du-Rhône,  
Chat Fou, Éric Texie

140/680 **Germany**  
2015 Pinot Noir, X-BERG, Friedrich Becker, Germany

165/715 **Italy**  
2020 Barbera d'Alba, Giuseppe Cortese  
780 2018 Nebbiolo, Langhe, Oddero  
120/525 2019 Montepulciano, Rosso Piceno Organic "Tajano"  
1195 2016 Nebbiolo, Barolo, Brovia



JAPANESE WHISKEY

38	Nikka from the barrel, nikka whisky
42	Coffey single grain, nikka whisky
44	Taketsuru pure malt, nikka whisky
42	Pure malt red, nikka whisky
75	Tsuru ceramic 17, nikka whisky
48	Miyagiko single malt, nikka whisky
34	Toki, suntory
52	Hibiki harmony, suntory
54	Hakkushu 12, suntory
54	Yamazaki 12, suntory
38	The chita, suntory
59	Kura rum cask finish, helios
49	Kurayoshi 8, kurayoshi
59	Kurayoshi 12, kurayoshi
34	Mizunara Blended, shinobu
40	Mizunara Pure Malt, shinobu
62	Mizunara Pure Malt 10, shinobu
78	Mizunara Pure Malt 15, shinobu