

SNACKS

Perfect with your drink or while you are looking at the menu, order a couple and share with the table

Mushroom broth, shiitake, scallion, jalapeño oil	65
Kimchi marinated beans	65
Tsukemono, pickled and fermented vegetables	55
Josper baked oyster, yuzu kosho butter, black pepper, panko	65/pcs
Josper grilled bread, miso butter	65
Green pea guacamole, shichimi togarashi, lime, spicy wonton	75
Swedish charcuterie, grilled sourdough bread, black garlic dip	175
Fresh oyster, Sakura vinegar, cucumber, shiso, plum	45/pcs

RAWBAR

Smaller dishes from our Rawbar

Arctic char sashimi, capers, red onion, cucumber, white miso and soy dressing	155
TAK Toast skagen, shrimps, yuzu kosho mayonnaise, dill, horseradish, vendace roe, butter fried bread	185
Tempura corn, cheese sauce, togarashi, nori, pickled coriander seeds	135
Scallop tataki, scallop cream, espelette butter, mushrooms, crispy kale	185
Beef tartare, black garlic oil, creme fraiche, caramelised hazelnuts	165
5 pcs Maki, Danish hamachi, jalapeños, cucumber, pickled onion	145
5 pcs Maki, Swedish chanterelles, king oyster mushroom, pumpkin cream	145
2 pcs Nigiri, choose from:	
King prawn, N25 caviar, mirin, sea salt	75
Torch salmon miso butter	65
Artic char ochi nigiri, yuzu mayonnaise, pickled shallot	65
Tuna upside down nigiri, ponzu, crispy rice	65

"CHEF'S CHOICE" MENU

per person

Can't choose? Let our chefs decide for you (4 servings, served to the whole table)	695
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RICE & NOODLES

All our rice and noodle dishes are medium sized.

Chirashi sushi, soy marinated rainbow trout, sesame mayonnaise, gari	195
Donburi, grilled chicken, rice, glazed aubergine, ginger broth, spring onion	175
TAK egg noodles, sour cream, lemon, nori, Finnish vendance roe	225
Udon noodles, roasted gochujang sauce, shiso, Swedish parmesan	175

FROM THE JOSPER GRILL

In our Josper grill the food is cooked over charcoal, eat individually or share with your table.

Fish of the day, black olive crumb, celeriac purée, coriander	295
Ribeye 250g, garlic greens, red wine and soy sauce	355
Yakibuta roasted pork belly, fermented apple purée, pickled fennel	285
Grilled cabbage, browned butter with soy and yuzu, greens, hazelnuts	245
"Jumbo King Prawns" sourdough bread, kewpie mayonnaise	45/pcs

CRISPY DUCK "TAK STYLE" TO SHARE

850

(30 min cooking time)

1/2 Deep fried Swedish duck, steam buns, kimchee, spring onion, plum sauce, rice (add on 6 oysters 150)

SIDES

Roasted and pickled beetroots, miso sesame dressing, sesame seeds	65
Grilled baby gem salad, caesar dressing, crispy potato, fresh truffle	85
Potato Dauphinoise, yuzu kosho cream, cheese	65
Josper baked pumpkin, yuzu crème fraîche, togarashi, coriander	65
Steamed rice, soy mayonnaise, furikake	65
Roasted potatoes, nori	65

COCKTAILS

155

Yuzu Good to Bee

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

Charlie's Champagne Cocktail

Choya Umeshu Extra, Sugar, Bitters, Champagne

Sesame Street

Sesame Washed Nikka whiskey, Salted maple syrup, Walnut bitters

Neon City

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

Kokokachu

3 Star Rum, Umeshu, Lingonberry syrup, Pineapple, Lime, Mint

SPARKLING

glass

NV Brut Noir Yann Alexandre, Champagne, FRA

160

NV Les Enfosques, Mas Bertran, ESP

125

Keigetsu John Sparkling Junmai Daiginjo Sake, JPN (375ml)

425

ROSE WINE

2020 Grenache/Cinsault, Hecht & Bannier, Cotes du Provence, FRA

140

WHITE WINE

2019 Chardonnay, Chablis, Joseph Drouhin, Bourgogne, FRA

155

2019 Sauvignon Blanc, Sancerre Blanc, Franck Millet, Loire, FRA

155

2020 Riesling, Jasper Franz, Rheingau, DEU

165

2020 Chenin Blanc, Vouvray, Cuvée Silex, Bernard Fouquet, Loire, FRA

180

2019 Chardonnay, Central Coast, Sandhi, Kalifornien, USA

145

RED WINE

2018 Gamay Noir, 'Vignes d'Ecussol', Château Thivin, Beaujolais, FRA

155

2019 Pinot Noir, Bourgogne Rouge, Joseph Drouhin, Bourgogne, FRA

155

2019 Nebbiolo, Alpi Retiche, Valtellina, Rainoldi, Lombardiet, ITA

170

2018 Syrah, Les Candives, Cave Yves Cuilleron, Rhône, FRA

165

2019 Cabernet Sauvignon, Napa, Bread & Butter, Kalifornien, USA

145

SAKE

9cl

Tak Special Label Kimoto Junmai Shu

150

Kozaemon Jikagumi "Nama" Junmai

155

Dewazakura Ichiro Junmai Daiginjo

155

Masumi Kippuku Kinju Junmai Ginjo Yamahai

155

Fudoh Nigori Nama

150

BEER

Yuzu Lager, Tak, Hitachino Nest, Kiuchi Brewery, 5,0%, JPN

98

Lager, Pripps Blå, Carlsberg Brewery, 4,8%, SWE

79

Defender IPA, Brooklyn Brewery, 5,5%, USA

95

American Lager, Brooklyn Brewery, 5,2%, USA

88

1664 Blanc, Kronenbourg Brewery, 5,0 %, FRA

88

NON-ALCOHOLIC

Where are You?

68

Apple verjus, Bergamott, Agave, Musk grass, Soda

Hitachino Non Ale, Kiuchi Brewery, Ibaraki, JPN

55

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

55

Kimino Sparkling Yuzu, UME eller Mikan (Mandarin), JPN

65

Oddbird, Sparkling Wine, FRA

95

Wölfer Estate Verjus, USA

85