

## SUSHI & SASHIMI

### "Sashimi Moriawase"

Sashimi of the day  
165

### Maki 125

(6pcs)

Maki på krabba, chili, gurka  
majonnäs, rostad sesam

Maki, chili crab, cucumber, mayonnaise  
roasted sesame

Maki på svenska kantareller

King Oyster mushroom, pumpakräm  
Maki, Swedish chanterelles  
king oyster mushroom, pumpkin cream

### Nigiri 65

(2pcs per serving)

Regnbågsforell, regnbågsrom

Rainbow trout, rainbow roe

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Eldad torsk, misomajonnäs

Torched cod, miso mayonnaise

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Röding, yuzumajonnäs, schalottenlök

Arctic char, yuzu mayonnaise, shallot

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Kammussla, picklad lök

Scallop, pickled onions

### Chirashi sushi

Chirashi sushi, sojamarinerad regnbågsforell  
sesammayonnäs, gari, avokado

Chirashi sushi, soy marinated rainbow trout  
sesame mayonnaise, avocado, gari

165

## COLD

3 st ostron, fermenterad chili, ponzu, sesam

3 pcs oysters, fermented chili, ponzu, sesame  
75

Japanska pickles och fermentationer

Japanese pickles and fermentations  
65

Wakame, sjögräsnudlar, vårlök, mirin, sesam

Wakame, seaweed noodles, spring onion  
mirin and sesame  
65

Kål och rättikasallad, miso- och sesamdressing  
laxrom

Cabbage and daikon salad, miso and sesame  
dressing, salmon roe  
75

Tonfisktataki, sesam och togarashi, picklad beta  
cashewnöt, yuzu-ponzu

Tuna tataki, sesame and togarashi crust, pickled beetroots  
cashew nuts, yuzu ponzu  
145

Tartar på oxinnanlår, svart vitlök, senapscreme  
krispiga risnudlar

Beef tartar, black garlic, mustard cream,  
crispy rice noodles  
145

Krabbsallad, yuzu-koshu, grönt äpple  
picklad morot, sjögräskrutonger

Crab salad, yuzu kosho, green apple  
pickled carrots, seaweed croutons  
165

## HOT

Udonnudlar, curry, rostad svamp  
vårlök, bok choy

Udon noodles, curry, roasted mushrooms  
spring onion, bok choy  
165

Friterad tofu, avokadocreme, picklad kumquats  
puffat ris, ponzu, sesamolja

Fried tofu with avocado cream, pickled kumquats  
puffed rice, ponzu, golden sesame oil  
135

Kyckling "karaage", tomat och soyaglase  
togarashi, vårlök

Fried chicken "karaage", tomato and soy glaze  
togarashi, spring onion  
135

"Korokke", potatis, MSC-Räkor, ingefära, chili  
koriander, gochujang

Korokke, potatoes, MSC-Shrimps, ginger, chili, coriander  
gochujang  
135

Misosoppa, wakame, vårlök, böckling

Miso soup, wakame, onions, smoked herring  
65

### CRISPY PORK "TAK STYLE" 425

Fläksida, Steam buns,  
mayo, syrad gurka, vårlök, ris

Porkbelly, Steam buns, mayo  
pickled cucumber, spring onion,  
rice

(add oysters 6pic/150)

## MENU OF THE MONTH

625

### Beverage Pairing 395

Ostron, fermenterad chili, ponzu, sesam  
oysters, fermented chili, ponzu, sesame

Tonfisktataki, sesam och togarashi,  
picklad beta, cashewnöt, yuzu-ponzu

Tunatataki, sesame and togarashi crust, pickled beetroots  
cashew nuts, yuzu ponzu

Tartar på oxinnanlår, svart vitlök,  
senapscreme, krispiga risnudlar

Beef tartar, black garlic, mustard cream  
crispy rice noodles

Chirashi sushi, soyamarinerad  
regnbågsforell, sesammajonnäs  
gari, avokado

Chirashi sushi, soy marinated rainbow trout  
sesame mayonnaise, gari, avocado

Brownie, chokladglass, miso

Brownie, chocolate ice cream, miso

## AFTER

Crème brûlée, soya

Crème brûlée, soy  
115

Brownie, chokladglass, miso

Brownie, chocolate ice cream, miso  
115

Svenska varma plommon

umeshu och röd shiso sirap

yoghurtskum, sesamgranola och maräng

Warm Swedish plums  
umeshu and red shiso syrup

yoghurt foam, sesame granola and meringues

135

## 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

### 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

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### VITT

2018 Riesling, Alte Reben, Schloss Neuweier, Baden  
155/695

2019 Chardonnay, Chablis, Joseph Drouhin  
155/695

2019 Sauvignon Blanc, Sancerre, Pascal Jolivet  
165/755

2019 Grüner Veltliner, Wieden, Salomon Undhof, Kremsta  
155/695

### RÖTT

2020 Barbera d'Alba, Giuseppe Cortese  
165/755

2019 Pinot Noir, X-BERG, Friedrich Becker, Germany  
140/680

### ÖL 98

Yuzu Lager, Lager (draft)

Weizen, Wheat Beer

Anbai Ale, Ale

Red Rice Ale, Ale

Saison, Pale Ale

White Ale, Wheat Beer

Amber, Ale

Raiden, IPA

Asahi, 25cl, draft

69

### SAKE TASTING

**TRY 3 DIFFERENT KINDS OF SAKE  
AND LEARN THE BASICS  
ABOUT THEM**

**285/PER PERSON**