

SNACKS

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

Fresh oyster, fermented chili, ponzu, sesame seeds	45/pcs
Josper baked oyster, yuzu kosho butter, black pepper, panko	65/pcs
Tsukemono, pickled and fermented vegetables	55
Kimchi marinated beans	65
Mushroom broth, shiitake, scallion, jalapeño oil	65
Josper grilled bread, miso butter	65
Green pea guacamole, shichimi togarashi, lime, spicy wonton	75
Swedish charcuterie, grilled sourdough bread, black garlic dip	175
Tempura corn, cheese sauce, togarashi, nori, pickled coriander seeds	135

RAWBAR

Smaller dishes from our Rawbar

Beetroot cured salmon with miso "hovmästarsås", butter-fried rye bread	165
TAK Toast skagen, shrimps, yuzu kosho mayonnaise, dill, horseradish, vendace roe, butter fried bread	185
Beef tartare, black garlic oil, creme fraiche, caramelised hazelnuts	165
6 pcs Maki, Danish hamachi, jalapeños, cucumber, pickled onion	145
6 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

"WINTER CHEF'S CHOICE" MENU

per person

Can't choose? Let our chefs decide for you (4 servings, served to the whole table)	785
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RICE & NOODLES

All our rice and noodle dishes are medium sized.

Chirashi sushi, soy marinated rainbow trout, sesame mayonnaise, turnip gari	195
Donburi, grilled chicken, rice, glazed aubergine, ginger broth, spring onion	175
TAK's creamy egg noodles with vendace roe, Almnäs Brick cheese, lemon, chives and nori	225
Udon noodles, roasted gochujang sauce, shiso, Svedjan Gårdsost cheese	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	305
Ribeye 250g, garlic greens, red wine and soy sauce	355
Duck breast and duck croquette, five spice, orange sauce, plums	295
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 grilled 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
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WHITE WINE

2019 Chardonnay, Chablis, William Fèvre, Burgundy, FRA	165
2020 Sauvignon Blanc, Sancerre Blanc, Franck Millet, Loire, FRA	165
2020 Riesling, Weingut Scheuermann, Pfalz, DEU	145
2020 Chenin Blanc, Vouvray, Cuvée Silex, Bernard Fouquet, Loire, FRA	155
2019 Chardonnay, Bread & Butter, California, USA	180

RED WINE

2019 Gamay Noir, 'Vignes d'Ecussol', Château Thivin, Beaujolais, FRA	145
2016 Pinot Noir, Rully, Joseph Drouhin, Burgundy, FRA	175
2018 Nebbiolo, Barbaresco, Ricossa, Piedmont, ITA	175
2018 Syrah, Les Candives, Cave Yves Cuilleron, Rhône, FRA	165
2019 Cabernet Sauvignon, Napa, Bread & Butter, California, USA	170

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

Lager, Asahi, Asahi Brewery, 33cl, 4,7%, JPN	79
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

Special Effects, non-alcoholic beer, Brooklyn Brewery, USA	55
Kombucha Natural, Kombucha Please, Stockholm, SWE	85
Tosterup Verjus, Raw Apple juice, Tosterup Slott, Österlen, SWE	95
Wölffer Estate Verjus, Raw Grape juice, Long Island, USA	85
God Dryck NO:1, Organic Sparkling Wine, ESP	95