

THANK YOU FOR VISITING US
WELCOME BACK

ARIGATOO GOZAIMASHITA
MATANO OKOSHIO OMACHISHITEORIMASU

PRE DRINKS

SPARKLING	Binnai Hakko Sparkling Junmai Ginjo Sake Ninki-Ichi Brewery, Fukushima, JAPAN	135
	Magic Red Rice Sparkling Junmai Ginjo Sake Ninki-Ichi Brewery, Fukushima, JAPAN	135
	NV Pinot meunier/chardonnay/pinot noir, Brut Noir Yann Alexandre, Champagne, FRA	165
	Cava Caprasia Brut Nature Bodegas Vegalfaro, Rodolfo Valiente, Valencia, SPA	135


COCKTAILS	Charlies Champagne Cocktail Choya Umeshu Extra, sugar, Bitters, Champagne	149
	Tak Martini Absolut Elyx, Sake, Manzanilla Sherry	149
	Sesame Street Sesame washed Nikka whiskey, salted maple syrup, walnut	149

NON ALCOHOLIC	No Gin & Yuzu Yuzu, ginger, sugar, soda	68
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TAK EXPERIENCE 595
Paired beverages 495




STARTERS
Paired beverages 155
Paired sake 150

MSC Tuna and Macadamia (+ add on black caviar 10g)  175/365
Tataki of scallops served with smoked blue mussels, kale mushrooms, Espelette pepper, browned butter


MSC Skrei and Jerusalem artichoke 
Arenkha caviar, Jerusalem artichoke, butter sauce, konbu oil

Blueberries and Oats 
Blueberry sorbet, red currant, sake and umeshu ice, oats crumble, rice milk


MSC Tuna and Macadamia (+ add on black caviar 10g)  175/365
Tartar of MSC tuna, roasted macadamia, pickled enoki, dashi
Sake Techno-sake from DJ Ritchie Hawtin with silver label.
Wine Full-bodied Viognier from 4th generation vinemaker i Rhône

Tofu salad and Wasabi 145
Silken tofu, smoked tofu, white radish, pickled onion horseradish, ponzu, wasabi oil
Sake Crispy and undiluted sake with apple acidity from Fukushima.
Wine Local Caricante from the hills of Etna filled with mature fruit and citrus notes.

MSC Scallop and Blue mussels  175
Tataki of scallops served with smoked blue mussels, kale mushrooms, Espelette pepper, browned butter
Sake Taru sake stored on Akita cedar wood barrels for 3 months gives this sake a white pepper and fresh minerality nose.
Wine Fresh Grüner Veltliner from winery in Kremstal anno 1792.

Beef and Cucumber  165
Tataki of beef, wasabi ponzu, roasted garlic emulsion, cucumber, kohlrabi, wakame algae
Sake Cloudy sake from Wakayama with tropcial notes.
Wine Vegan Pinot Noir from Austria made by the local butcher.

EXTRAS

Bread from the Josper grill (1 person)  65
Butter, dried miso

Tsukemono 55
Fermented and pickled vegetables

SUSTAINABLE PRODUCE

At Tak, sustainability is an unwritten law and we work actively with scouting produce that fulfil the high standards of ECO-friendly. When we look at producers and suppliers that we are interested in working with we always make sure that they live up to the same standards as us, we make sure that our partners produce and transport their produce in a environmentally safe and CO2-friendly way. MSC/ASC certified fish and shellfish is a part of this work that we focus more on. We believe that it is very important that we as a company do our very best not to make a negative impact on the oceans. In our menu we have marked out the produce that are certified with the symbols displayed on this page so you can easily see what is certified by MSC/ASC.

Ecological produce stands for a sustainable and responsible work , therefor the KRAV-certification is a natural choice for us to be certified by. Below you will find the sortiment of KRAV approved produce that you as a guest will find in our dishes. We have marked the dishes with a fork as a symbol of the approved produce in the dish. If you have any questions regarding these products do not hesitate to ask us.



Fish and shelfish caught in the wild
MSC-certified sustainable fishing
www.msc.org MSC-C-54562



Farmed fish and shellfish
ASC-certified sustainable farming.
www.asc.aqua.org ASC-C 00656



Dishes that contains a certified produce is marked with this fork.

KRAV- CERTIFIED PRODUCTS
Egg, coffee, rapeseed oil, cream, milk, flour, sugar, white cabbage, yellow onion, shiitake mushrooms, cucumber, chicken tigh, swedish turnip, beef , cacao, grey peas, honey.

SHOP

Sake set SAKE by Frida Ronge and Erika Lagerbielke, Orrefors	595
Frida Ronges cook book Frida Ronge, Natur och Kultur	195
Ceramic vase Anna Lindells Keramik, Rosendal, Jönåker	300
Don´t Loose Your Face, Use Mine The quick fix for using sticks	25

SUSHI

Paired wine 155
Paired sake 150

Chirashisushi



255

Soy sauce cured salmon, trout roe, ginger pickled Swedish turnip, sesame mayonnaise, furikake

Sake Our own sake from Fukuju brewery in Kobe, made with water of highest quality and perfect mineral content.

Wine Eco certified Sylvaner from the loving couple Julius.

Temaki

295

Roll your own temaki with nori leaves and fill them with; Tilapia (WWF), rice, grilled corn salad, mint, onion, jalapeño emulsion, popcorn furikake

Vegeterian option is available

Sake Yamahai brewed sake with rich lactic flavour, nice acidity and smooth finish.

Wine Riesling from former BMX champion in Württemberg, juicy fruit and high acidity.

MAIN COURSES

Paired wine 155
Paired sake 150

Seasonal fish and Jerusalem artichoke



315

Arenkha caviar, Jerusalem artichoke, butter sauce, konbu oil

Sake Unpasteurized, vibrant seasonal Sake from central prefecture in full cherry blossom bloom.

Wine Classic Chablis with crisp minerality and buttery finish.

Entrecôte for 1 person



415

Sterling halibut on the bone for 2 persons



625

Served with warm sallad of smoked potatoes, mangold, fennel, lemon and miso butter sauce

Sake Junmai with aromatic flavour and integrated acidity, drink it for the survival of the Japanese white storch.

Vin Modern Chianti Classico created in a traditional environment, flavours of wild raspberries, cherries and green herbs.

Udon and Zucchini



255

Udon noodles, Bredsjö cheese, fried egg, yuzukosho cress, coriander, puffed buckweat

Sake Unpasteurized and fresh sake with a fizzy character from the warm valley of Gifu.

Vin A classic Sancerre with vines grown in lime stone and clay that gives this Sauvignon Blanc just the right amount of minerals and fruitiness.

Donburi



275

Soy marinated chicken thigh, kimchi, pak choi, rice, slow cooked egg and crispy garlic

Sake Brewed with aromatic Omachi rice, fresh pineapple combined with great minerality and pears.

Wine Typical red wine from south east part of France

Ramen



225


Egg Noodles, ASC farmed prawns, yuzu and chicken broth, mizuna salad baked egg, bamboo shoots, nori


Sake Sake with light red colour made from ancient red rice gives this sake beautiful tones of berries with high acidity and smokiness.


Wine Refreshing Alvarinho from one of Portugal's best wine cooperatives.

DESSERTS

Paired beverage 120

Crème brûlée  135
Soy sauce, caramelized brown sugar
Wine Fresh juice from the Japanese citrus fruit; Kabosu, blended
with sake gives aromatic green lime flavours and a balanced acidity

Chocolate and Rice  135
Chocolate cake, black rice ice cream, Amaretto cherries,
Japanese whisky, yuzu caramel
Wine Tart and sweet Sherry made from Palomino Fino and Pedro Ximenez
from Bodegas Baron

Blueberries and Oats  135
Blueberry sorbet, red currant, sake and umeshu ice, oats crumble,
rice milk
Umeshu Sparkling umeshu with balanced fruit and bitter almond notes

Cheese and Plum 135
Two Swedish cheeses, plum, shiso and umeshu marmelade,
crisp flat bread
Wine Pinot Gris from a biodynamic producer in Alsace
For todays selection of cheese, ask the staf

COFFEE SWEETS

Matcha cookie  65
Yuzu, sea buckthorn curd

Dark chocolate  65
Liquorice, malt crumble, kombu

Vegan raw cake
Apricot, macadamia, hazelnuts, almonds, coconut 65

DIGESTIF

Alcohol Blanc
Williams Rouge, J. Nüsbaumer, France 44
Poire Williams, J. Nüsbaumer, France 48
Framboise, Domaine Roulot, France 68

Marc / Prune
Marc de Bourgogne, Domaine Roulot, France 54
Vieille Prune, J.Nüsbaumer, France 44

Armangac
Duc D’ Eyssac Hors D’age, Gilles L’Hoste, France 52

Brandy
Torres 20, Miguel Torres, Spain 34
Monte Cristo, Bodega Péres Barquero, Spain 48

Cognac
Cordon Bleu, Martell, France 64
Emblème, A.E. DOR, France 48
Pale & Dry, Delamain, France 46

Calvados
Hors D’age, Comte Louis de Lauriston, France 42
La Pomme Prisonnière, Comte Louis de Lauriston, France 44

Grappa
Castellare Bianca, Castellare Di Castellina, Italy 32
La Grappa di Barolo, Sibona, Italy 36
La Grappa di Moscato, Sibona, Italy 34
Nebbiolo, Andrea Scovero 38
LL Morelli 32

Tequila
Anejo, Don Julio, Mexico 32
Reposado, Siete Leguas, Mexico 54

Swedish Arrak
Kronan Punsch, Tevsjö 32

Rum
Zacapa 23, Zacapa, Guatamala 40
Reserva Exclusiva, Diplomático, Venezuela 34
Ambassador, Diplomatico, Venezuela 92
Ron Cartavio XO, Cartavio, Peru 48
Fiji, Plantation, France 36

Shochu
Tarukichi Ganbo 3 yo, Nakao Brewery Co, Japan 40
Kai Imo, The Shochu Authoritiy Kagoshima, Japan 30