

## SNACKS

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

Oyster with yuzu-lingonberry white soy mousse (M,S,F,SH,MO)	75/pc
Wagyu gunkan with leek, yuzu peels and green chili mayo (E,F,MU,SU)	155
Rice cracker topped with halibut, spiced citrus, ponzu cream (F,S,E,S,SU,MU)	125
Sesame toast bun with yuzu-coriander butter and Nordic salmon roe (W,M,F,SU)	125
Rossini Caviar Baerii 10g with tiger's milk, japanese toast & pickled fennel (W,M,F,SU)	390
Rossini Caviar Baerii 30g with tiger's milk, japanese toast & pickled fennel (W,M,F,SU)	995

## TAK SET MENU

per person

Can't choose? Let our chef decide for you.	995
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## STARTERS/RAWBAR

### SMALLER DISHES FROM OUR RAW BAR



Salmon tartare with bonito marinated bok choy, white soy cream & shiso oil (F,S,M,SU)	245
Smoked King & white crab with Katsu cucumber, yuzu gel & Avruga caviar (W,E,F,SH,S,SU,MU)	295
Mushroom & truffle dumpling with pumpkin cream & sesame sour cream (W,E,M,S,SE,SU)	225
Scallops from Frøya with wasabi puree, pickled cauliflower & Lofoten seaweed (M,S,F,M)	255

## GREENS, FISH & MEAT




Main courses. Eat individually or shared with your table.

Wolffish with confit beetroot, Horseradish & white Soy Sauce (M,S,F,SU)	445
Rib eye with grilled cabbage, pickled chanterelle shiitake & smoke teppanyaki sauce (M,S,SE,SU)	475
Duck magret with parsnip puree, sweet corn succotash & peper tonkatsu sauce (S,SU,M)	445
Green Curry with seasonal greens, kimuchi gobo, Smoke tofu & rice (M,S,SE,SU) 	315

## SIDES

TAK rice with fermented plum from Hardanger & Roast sesame (SE) 	75
Crispy salad with mix norwegian mushrooms, truffle ponzu & pumpkin seeds (S) 	85
Today's greens (E,SU,F)	85

## DESSERT

´Tokyo-Banana´ à la TAK OSLO. Banana, caramel and gen-mai-cha ice cream (M, E, W) 	165
Hokkaido pumpkin tart, pumpkin seed croquant & miso ice cream (E, M, HV, S) 	165
Almond parfait with variations of cherries (MA, S, HV, E, M) 	165

## COCKTAILS

Apple tini Mezcal, Calvados, Epleslang, Apple juice, Lime, Falernum (M)	205
The Cahmomille Whiskey, Tio Pepe, Cahmomille soda	205
Lemon Pie Vodka, Vanilla, Marshmallow, Lemon (M)	205
The Passion Boatyard Vodka, passion fruit, cold brew tea, lime	205
Tak Negroni Roku Gin, Umami Gin, sweet vermouth, strawberry Carpano Bitter (SU)	205
Sling & Sling Roku Gin, forest berries, sling cordial, beetroot, pineapple soda	205
Osaka Roku gin, La tomato liquor, Strawberry, grapefruit soda	205
Wasabi Margarita Tequila, Wasabi, Almond, Lime (AL, HN)	205
TAK Irish Nikka days, sugar, coffee, double cream, Tonka (M)	205

## SPARKLING

Ruinart, R, Brut, FRA, Pinot Noir, Chardonnay, Pinot Meunier	350
Taittinger, Brut Réserve, FRA, Pinot Noir, Chardonnay, Pinot Meunier	220
Cave du Roi Dagobert, Le Jardin de Trebogad Crémant d´Alsace Brut, FRA, Pinot Blanc	180

## WHITE WINE

Patrick Baudouin, 2022 Éffsion, FR, Chenin	230
Domaine de la Tour Penet, 2022, Mâcon-Pèronne, FR, Chardonnay	195
Neef-Emmich, 2022, Riesling Trocken GER, Riesling	185
Domäne Wachau, 2022 Federspiel Terrassen, AUT, Grüner Veltliner	175

## RED WINE

Villa al Cortile, 2019, Brunello di Montalcino, ITA, Sangiovese	255
Michel Juillot, 2022, Mercurey 1er Cru Clos Tonnerre, FRA, Pinot Noir	250
Fèlsina Berardenga, 2021 Chianti Classico, ITA, Sangiovese	190
Tempore, 2022 Generacion 76, ESP, Tempranillo	180

## SAKE

TAK Special Label Kimoto Junmai Shu, JPN	170
Ozeki, Karatanba Honjozo, JPN	175
Dassai, Junmai Ginjo 39, JPN	160
Maizuru Seishu, Tabito Yamahai Junmai, JPN	175

## BEER & CIDER

Asahi, Asahi Brewery, Lager, 4.7%, JPN	98
NOAM, Berlin Lager, 5.2%, GER	115
Galipette Cider, 4.0%, FRA	115
Oslo Brewing Co., Gluten Free, 4.7%, NOR	135
Aooni IPA, 7.0%, JPN	145
Yona Yona Pale Ale, 5.5%, JPN	145

## NON-ALCOHOLIC

Milk Oolong Kumbucha, Sia Essential, LAT	85
Sicilian Lemonade, Luscombe, UK	85
Rhubard Crush, Luscombe, UK	85
Sparkling Tea by Pettersson & Munthe, 0%, SWE	115
San Miguel 0.0%	115
Passion 0% Passion, lime, ginger, tea	145
Paloma 0% Martini fiero non alcoholic, Lime, Grapefruit soda	145



G: GLUTEN, W: WHEAT, E: EGG, M: MILK PROTEIN, S: SOY, F: FISH, SH: SHELLFISH,

WN: WALNUTS, CL: CELERY, MU: MUSTARD, SE: SESAME, SU: SULFIT, MO: MOLLUSK, SN: SENNAP, MA: ALMOND, HN: HAZELNUT