

SNACKS

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

Oyster with yuzu jelly and herb's oil (F,SH,MO)	75/pc
Wagyu gunkan with leek, yuzu peels and chili mayo (E,F,MU,SU)	155
Dark soy tapioca cracker topped with halibut & sudachi cream (F,S,E,SU)	125
Toast sesame bun with yuzu-coriander butter and Nordic salmon roe (W,M,F,SU)	115
Rossini Caviar Baerii 10g with Onion Cream, japanese toast & pickled fennel (W,M,F,SU)	390
Rossini Caviar Baerii 30g with Onion Cream, 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




Venison tataki with mushroom mayo, pickled onion & lingoberry (SU,S,MU,E,F)	255
Smoked King crab & brown crab from MS Donna 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 yuzu beetroot puree, grilled salsify & crispy potato (M,F,MO,SU)	275

GREENS, FISH & MEAT




Main courses. Eat individually or shared with your table.

Cod with miso emulsion, grilled leek, turnip & pumpking seed crumble (M,S,F,SU)	445
Beef Tenderloin with grilled cabbage, pickled chanterelle shiitaki & smoke teppanyaki sauce (M,S,SE,SU)	475
Porkbelly with karashi puree, brussels sprout & tonkatsu butter sauce (S,M,SU,MU)	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 (S,SE) 	85
Crispy salad with mix norwegian mushrooms, truffle ponzu & pumpkin seeds (S,SE) 	85
Today's greens (SU,F,S)	85
Roasted potatoes with togarashi & Thyme salt (S,SE) 	85

DESSERT

Yuzu and sesame pound cake, honey and ginger (E, M, W, SE) 	165
Soy & vanilla hiyayakko with lychee and shiso (S) 	165
Valrhona chocolate, pecan praline and miso (E, M, AL, PE, S) 	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
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	110
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
Oslo Brewing Co., Gluten Free, 4.7%, NOR	135
Aooni IPA, 7.0%, JPN	145
Yona Yona Pale Ale, 5.5%, JPN	145
No Neko, Hveteeøl, 4.5% JPN	145
Galipette Cider, 4.0%, FRA	115

NON-ALCOHOLIC

Milk Oolong Kumbucha, Sia Essential, LAT	85
Sicilian Lemonade, Luscombe, UK	85
Rhubard Crush, Luscombe, UK	85
San Miguel 0.0%	89
Sparkling Tea by Pettersson & Munthe, 0%, SWE	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, AL: ALMOND, HN: HAZELNUT