TAIKO OMAKASE

Handroll
Grey Mullet | Dutch Wasabi | Finger Lime

Bao
Tom Yum | Stellendam Prawn | Wakame

Oyster
Irish Mór Oyster | Jalapeño | Silken Tofu

Hamachi Crudo
Kohlrabi | Dill | Horseradish

Kagoshima Wagyu
Ginger | Koshihikari Rice | Daikon

Chawanmushi
Green Peas | Perle Impérial Caviar | Shiso

Dim Sum
Foie Gras | Licorice | Onion Dashi

Seabass
Yuzu Kosho | Asparagus | Cockles

Duck
Cherry | Umeboshi | Chanterelle

Fluffy Cheesecake
Rhubarb | Long Pepper | Thai Basil

Gomasio
Sesame | Yuzu | Banana

OFFERED IN

6 course	€135
8 course	€165
10 course	€190

Allergen information available upon request. Please note that these dining moments are designed as curated touches and cannot be modified. Should you prefer more flexibility, our à la carte menu remains available for the entire table.

À la carte

TAIKO SUSHI ROLLS

Handrolls / 2 pieces

Akami 28
Uni | Scallion | Wasabi

Langoustine 30
Asetra | Apple | Sour cream

Wagyu 30
Foie | Ginger | Umeboshi

Maki

Soft shell crab roll 24
Crispy soft shell crab
Daikon | Kimchi

Spicy tuna roll 22
Akami tuna | Cucumber
Spicy mayonnaise

Salmon avocado roll 20
Salmon | Avocado
Green shizo | Aka miso

Ebi tempura 22
Crispy shrimp tempura
Jalapeño mayonnaise

Wagyu roll 55
Avocado | Yuzu | Soy

TAIKO SUSHI

Nigiri / 2 pieces

Avocado	8
Tamago	8
Shiitake	8
Salmon	10
Kingfish	12
Squid	18
Langoustine	22
Wagyu	24
Akami	18
Chuu Toro	22
Oo toro	24

Taiko Bento

Chef's selection 110
Nigiri | Gunkan

Sashimi / 5 pieces

Salmon	23
Kingfish	25
Akami	28
Chuu toro	32
Oo toro	36

Gunkan

Perle imperial caviar (1)	29
Ikura | Ginger (2)	20
Wagyu | Smoked soy (2)	24

TAIKO DIM SUM

3 pieces per selection:

Lobster Gyoza 26
Mushroom XO | Nori | Negi | Katsuohoshi

Wagyu Gyoza 26
Black garlic | Negi | Fried garlic

Duck Gyoza 20
Hosin | Chili | Negi

Fun Guo 18
Green asparagus | Shiitake | Ginger

Shiitake Spring Roll 18
Crispy chili

Allergen information available upon request

À la carte

APPETIZERS

Bluefin Tuna 70
Perle imperial caviar | Aji Amarillo

No Foie 25
Green asparagus | Shiso | Ginger

Kagoshima Wagyu 35
Yakiniku | Koshihikari rice | Daikon

Irish Mór 36
Jalapeño | Silken tofu | Yuzu

Hamachi 29
Kohlrabi | Dill | Horseradish

MAIN DISHES

Wagyu A5 135
Crudo | BBQ | Gyoza | Aubergine

Seabass 65
Razor clam | Yuzu kosho | Asparagus

Duck 55
Cherry | Umeboshi | Chanterelle

Duang Duang 45
Green peas | Parmesan | Truffle

DESSERTS

Fluffy Cheesecake 16
Rhubarb | Long pepper | Thai basil

Gomasio 18
Sesame | Yuzu | Banana

Sticky Rice 16
Mango | Pink pepper | Coconut

Allergen information available upon request