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MANDARIN ORIENTAL
CONSERVATORIUM AMSTERDAM

TAIKO OMAKASE

Handroll

Grey Mullet | Dutch Wasabi | Finger Lime

Bao

Tom Yum | Stellendam Prawn | Wakame

Oyster

Irish Mór Oyster | Jalapeño | Silken Tofu

Sushi

Tuna Selection

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 | Razor Clam

Barberie Duck

Sichuan Caramel | Duckliver | Fermented Plum

Kakigori

Bergamot | Mint

Fluffy Cheesecake

Rhubarb | Long Pepper | Thai Basil

Gomasio

Sesame | Yuzu | Banana

€185



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	Maki	
Uni Scallion Wasabi		Soft shell crab roll	24
		Crispy soft shell crab	
		Daikon Kimchi	
Langoustine	30		
Asetra Apple Sour cream		Spicy tuna roll	22
		Akami tuna Cucumber	
Wagyu	30	Spicy mayonnaise	
Foie Ginger Umeboshi			
		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		Taiko Bento		Gunkan	
Avocado	8	Chef's selection	110	Perle imperial caviar (1)	29
Tamago	8	Nigiri Gunkan		Ikura Ginger (2)	20
Shiitake	8			Wagyu Smoked soy (2)	24
Salmon	10	Sashimi / 5 pieces			
Kingfish	12	Salmon	23		
Squid	18	Kingfish	25		
Langoustine	22	Akami	28		
Wagyu	24	Chuu toro	32		
Akami	18	Oo toro	36		
Chuu Toro	22				
Oo toro	24				

TAIKO DIM SUM

3 pieces per selection:

Lobster Gyoza	26	Fun Guo	18
Mushroom XO Nori Negi Katsuhoshi		Green asparagus Shiitake Ginger	
Wagyu Gyoza	26	Shiitake Spring Roll	18
Black garlic Negi Fried garlic		Crispy chili	
Duck Gyoza	20		
Hosin Chili Negi			



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À la carte

APPETIZERS

Bluefin Tuna Perle imperial caviar Aji Amarillo	70	Irish Mór Jalapeño Silken tofu Yuzu	36
No Foie Green asparagus Shiso Ginger	25	Hamachi Kohlrabi Dill Horseradish	29
Kagoshima Wagyu Yakiniku Koshihikari rice Daikon	35		

MAIN DISHES

Wagyu A5 Crudo BBQ Gyoza Aubergine	135	Barberie Duck Sichuan caramel Morel Fermented plum	55
Seabass Razor clam Yuzu kosho Asparagus	65	Duang Duang Green peas Parmesan Truffle	45

DESSERTS

Fluffy Cheesecake Rhubarb Long pepper Thai basil	16	Sticky Rice Mango Pink pepper Coconut	16
Gomasio Sesame Yuzu Banana	18		



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