

TAIKO

# Omakase Tasting Menu

## 8 courses

ROASTED PUMPKIN  
Red Curry | Sudachi | Wild Sea Herb

\*

BALFEGO TUNA  
Sushi | Sashimi | Sakura Ponzu

\*

LOBSTER DIM SUM  
Cappuccino | Gyoza

\*

MA PO TOFU  
Shimeji Mushroom | Yuzu

\*

MISO BLACK COD  
Bok Choy | Celeriac

\*

JAPANESE WAGYU  
Taiko Rice | Carpaccio | Kai-Lan

\*

YOUNASHI YUZU  
Nashi Pear | Vanilla Cream | Maple Syrup

\*

CHOCOLATE SHIZEN  
Chocolate | Ginger | Cashew Nougatine

€135 per person

Please note that this menu is only available per table

WINE PAIRING

€85 per person

SAKE PAIRING

€95 per person

*Allergen information available upon request*

# Vegetarian Omakase Tasting Menu

## 8 courses

### ROASTED PUMPKIN

Red Curry | Sudachi | Wild Sea Herb

\*

### SUSHI TASTING

Nigiri | Maki | Sakura Ponzu

\*

### DIM SUM

Miso Soup | Fun Guo

\*

### MA PO TOFU

Shimeji Mushroom | Yuzu

\*

### MISO CELERIAC

Bok Choy | Shiitake

\*

### RED CURRY

Coconut | Seasonal Vegetables | Taiko Rice

\*

### YOUNASHI YUZU

Nashi Pear | Vanilla Cream | Maple Syrup

\*

### CHOCOLATE SHIZEN

Chocolate | Ginger | Cashew Nougatine

€120 per person

Please note that this menu is only available per table

### WINE PAIRING

€85 per person

### SAKE PAIRING

€95 per person

*Allergen information available upon request*

# Omakase Tasting Menu

## 5 courses

### BALFEGO TUNA

Sushi | Sashimi | Sakura Ponzu

\*

### LOBSTER DIM SUM

Cappuccino | Gyoza

\*

### MISO BLACK COD

Bok Choy | Celeriac

\*

### TERIYAKI DUCK

Pumpkin | Chanterelle | Umeboshi

\*

### CHOCOLATE SHIZEN

Chocolate | Ginger | Cashew Nougatine

€95 per person

Please note that this menu is only available per table

WINE PAIRING

€65 per person

SAKE PAIRING

€75 per person

*Allergen information available upon request*

# Vegetarian Omakase Tasting Menu

## 5 courses

### SUSHI TASTING

Nigiri | Maki | Sakura Ponzu

\*

### DIM SUM

Miso Soup | Fun Guo

\*

### MISO CELERIAC

Bok Choy | Shiitake

\*

### RED CURRY

Coconut | Seasonal Vegetables | Taiko Rice

\*

### CHOCOLATE SHIZEN

Chocolate | Ginger | Cashew Nougatine

€85 per person

Please note that this menu is only available per table

WINE PAIRING

€65 per person

SAKE PAIRING

€75 per person

*Allergen information available upon request*

すし  
sushi  
SUSHI

NIGIRI | 2 PCS

Avocado	8
Shishito	8
Tamago	9
Shiitake	8
Scottish Salmon	10
Hiramasa Kingfish	12
Scallop	18
Akami	12
Chuu Toro	18
Oo Toro	20
Wagyu	26

SASHIMI | 5 PCS

Akami	22
Chuu Toro	28
Oo Toro	30
Scottish Salmon	20
Hiramasa Kingfish	22

GUNKAN

Osetra Caviar   10 g   per piece	25
Ikura   Ginger   2 PCS	20
Wagyu Tartare   Smoked Soy   2 PCS	24

MAKI

SOFT SHELL CRAB ROLL	24
Crispy Soft-Shell Crab   Daikon   Kimchi	
AKASHA ROLL	18
Green Asparagus   Beetroot   Avocado   Cucumber	
SPICY TUNA ROLL	22
Akami Tuna   Cucumber   Kimchi Mayonnaise	
SALMON AVOCADO ROLL	20
Salmon   Avocado   Green Shiso   Aka Miso	
WAGYU ROLL	55
Green Asparagus   Sesame   Yuzu   Soy	

*Allergen information available upon request*

## OMAKASE SUSHI

TAIKO BENTO FOR TWO PERSONS Chef's Selection   Nigiri   Gunkan	110
SUSHI TASTING Tuna Selection   Sea Buckthorn Berry Soy	35
TAIKO KINGFISH Daikon   Shiso   Avocado   Ponzu	25

## アラカルト ARAKARUTO A LA CARTE

### STARTERS

OYSTERS   3 OR 6 PCS Nam Jim   Coriander	18   36
PANI PURI   2 PCS Red Curry   Caviar	18
SCALLOP TARTARE Yuzu   Caviar   Soy Crème	25
A5 WAGYU CARPACCIO Oyster   Crispy Rice   Togarashi *Supplement Caviar 5 g	35 25
MISO SOUP Shiitake   Silken Tofu   Seaweed   Sesame	22

### DIMSUM | 3 PCS

LOBSTER GYOZA Mushroom XO   Nori   Negi   Katsuobushi	26
WAGYU GYOZA Black Garlic   Fried Garlic   Negi	26
DUCK GYOZA Hoisin   Chili   Negi	20
BEEF GUA BAO Braised Beef   Pickles   Negi	20
FUN GUO Green Asparagus   Shiitake   Ginger	18
SHIITAKE SPRING ROLL Crispy Chili	18

## MAIN COURSES

RED CURRY	45
Coconut   Seasonal Vegetables   Taiko Rice	
*Supplement Red Gamba	20
A5 KAGOSHIMA WAGYU BEEF   100 G	105
Kai-Lan   Taiko Rice	
AGED BEEF ENTRECÔTE   150 G	70
Kai-Lan   Taiko Rice	
MISO BLACK COD	48
Bok Choy   Celeriac	
MISO CELERIAC	35
Bok Choy   Shiitake	
TERIYAKI DUCK	65
Kai-Lan   Taiko Rice	

## SIDES

TAIKO RICE   TAMAGO   FURIKAKE	17
LOTUS RICE   SHIITAKE	15
KAI-LAN   GARLIC   CHILI	18
GLAZED MUSHROOMS   TERIYAKI   NEGI   SESAME	15
CHARRED SHISHITO PEPPERS   GARLIC   CHILI	16

## DESSERTS

### CHOCOLATE SHIZEN

Chocolate | Ginger | Cashew Nougatine

15

### YOUNASHI YUZU

Nashi Pear | Vanilla Cream | Maple Syrup

15

### RICE FIELD

Pineapple | Mango | Coconut Cream

15

## お茶

### OCHA

## TAIKO TEA SELECTION | 7.5

### INFUSION TEA

Sakura | Shizuoka, Japan

### WHITE TEA

Mo Li Da Bai Hao | Fuzhou, Fujian, China

Wild Yabao | Lincang, Yunnan, China

### GREEN TEA

Taiping Anhui | Hou Keng, Anhui, China

### BLACK TEA

Masala Chai | Tong Mu Guan, Bohea, China

China Yellow Buds | Ding Dang, Yunnan, China

### OOLONG

Min Jia | Min Jian, Taiwan

### SPECIAL TEA | 8.5

Matcha | Koyamaen, Kyoto, Japan

*Allergen information available upon request*