

## FESTIVE MENU

# Taiko Christmas

25th & 26th December  
Dinner starts at 7 p.m.  
8 course menu €185.00  
Wine pairing €95.00  
Exclusive wine pairing €145.00

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### SCALLOP

yuzu | kosho | ginger | nori

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### DAIKON SALAD

tofu | black truffle

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### TUNA TASTING

nigiri | maki | sashimi

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### LOBSTER DIM SUM

gyoza | tom yum

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### MISO BLACK COD

sea buckthorn | aubergine

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### A5 WAGYU

Taiko rice | eryngii mushroom | Asian greens

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### MONTE BIANCO

chestnut | blackcurrant

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### GINGERBREAD MAN

chocolate mousse | crème anglaise

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# Taiko Christmas

### VEGETARIAN

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#### ERYNGII

yuzu | kosho | ginger

\*\*\*

#### DAIKON SALAD

tofu | black truffle

\*\*\*

#### SUSHI TASTING

nigiri | maki

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#### DIM SUM

siu mai | tom yum | sesame

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#### MISO CELERIAC

sea buckthorn | aubergine

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#### TERIYAKI TEMPEH

Taiko rice | eryngii mushroom | Asian greens

\*\*\*

#### MONTE BIANCO

chestnut | blackcurrant

\*\*\*

#### GINGERBREAD MAN

chocolate mousse | crème anglaise