

DIM SUM / 3 PCS

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| DUMPLING HAR GAU PRAWNS CHAMPAGNE FOAM | 19,- |
| DUMPLING SIU MAI SHIITAKE | 19,- |
| XIAOLONGBAO OXTAIL MOREL | 22,- |
| GYOZA DUCK MANGO TAMARIND | 18,- |
| GYOZA PORK GADO GADO SWEET SOY | 15,50- |
| OKONOMIYAKI TORCHED SALMON IKURA | 24,- |

SOUPS

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| ORGANIC MISO WOOD EAR MUSHROOM SILKEN TOFU | 14,- |
| CÈPES CAPPUCCINO EGG FOAM MUSHROOM XO | 16,- |
| FORBIDDEN SOUP COCONUT HOLY BASIL | 19,- |

SEASONAL

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| LOBSTER RED CURRY PUMPKIN | 49,50- |
| CHICKEN XO FRIED SKIN | 29,- |
| BLACK COD AUBERGINE MISO HAZELNUT | 39,50- |
| PHEASANT FORBIDDEN SAUCE RED CABBAGE | 38,- |
| TOFU MABRÈ MISO UMESHU QUINCE | 24,- |
| SILKEN TOFU TRUFFLE SESAME FOR TWO | 62,- |

WAGYU | KING OF BEEF

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| GUNKAN WAGYU CAVIAR | 16,- |
| NIGIRI TORCHED WAGYU BEEF TERIYAKI GLAZE | 16,50- |
| SASHIMI WAGYU BEEF YAKINIKU CHESTNUT | 33,- |
| GYOZA WAGYU BEEF JERUSALEM ARTICHOKE SMOKED GARLIC | 17,50- |
| WAGYU SUKIYAKI A5 TRUFFLE OYSTER | 55,- |
| GRILL GUNMA WAGYU CHUCK RIB A5 100 GRAMS | 70,- |
| GRILL GUNMA WAGYU ENTRECOTE A5 100 GRAMS | 95,- |
| KATSU GUNMA SANDOITCHI A POIVRE FRENCH STYLE 100 GRAMS | 92,- |
| HIDA GYU WAGYU ENTRECOTE A5 100 GRAMS | 125,- |
| TAIKO SOY CAVIAR FRESH WASABI | |

SIDES

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| KAI LAN SOY GOMA | 9,- |
| KIMCHI SELECTION | 10,- |
| VEGETABLE GARDEN | 12,- |
| BROWN RICE | 5,- |
| AUBERGINE SZECHUAN KIMCHI | 9,- |
| TAIKO STYLE VEGETABLE RICE | 9,- |

TAIKO

CONTEMPORARY ASIAN CUISINE
BY SCHILO

EXECUTIVE PASTRY CHEF; GINO GEBHARD

TAIKO STYLE SUSHI / 2 PCS

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| SMOKED SALMON SUSHI GUNKAN NIGIRI TORCHED 3 PCS | 21,- |
| TEMARI AVOCADO IKURA KOJI WASABI STEM | 14,- |
| QUAIL EGG TRUFFLE SOY | 16,50- |
| CHIRASHI BEEF MUSHROOM 1 PCS | 18,- |
| ONIGIRI BLUEFIN OO TORO CAVIAR | 28,- |

NIGIRI SUSHI / 2 PCS

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| TAMAGO | 7,- |
| AVOCADO | 8,- |
| SCOTTISH SALMON | 9,50- |
| HAMACHI | 12,- |
| OYSTER | 14,- |
| SCALLOPS | 18,- |
| AKAMI TUNA | 11,- |
| CHUU TORO | 16,50- |
| OO TORO | 19,- |
| LOBSTER | 18,- |

GUNKAN SUSHI / 2PCS

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| IKURA SAKE GEL | 9,- |
| DUTCH SHRIMP NIKKA WHISKEY | 14,- |
| SCALLOPS LIME | 18,- |
| LOBSTER SAKURA | 18,- |
| CAVIAR CRÈME FRAICHE 1 PCS | 25,- |
| OO TORO CAVIAR | 24,- |

MAKI SUSHI / 8PCS

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| AKASHA VEGETARIAN | 15,- |
| SALMON AVOCADO | 17,50- |
| TUNA KIMCHI | 20,- |
| SOFT SHELL CRAB | 23,- |
| CRISPY PRAWN CRAB SALAD LOBSTER MAYONNAISE | 24,- |
| SCALLOPS MISO HAZELNUT CHICORY | 25,- |

RAW

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| DAIKON SALAD WILD GINGER CHERRY BLOSSOM 3 PCS | 15,- |
| TUNA TARTAR WATERMELON SHISO GARI | 19,- |
| HAMACHI TARTAR EGG FOAM TOBIKO | 22,- |
| LOCAL VEAL TATAKI MANGO CASHEW CORIANDER | 26,- |
| DAVID HERVÉ SEA BUCKTHORN SALTY FINGER ½ DOZ | 36,- |

SASHIMI

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|-----------------|------|
| SCOTTISH SALMON | 19,- |
| HAMACHI | 23,- |
| AKAMI TUNA | 21,- |
| CHUU TORO | 24,- |
| OO TORO | 28,- |
| SCALLOPS | 28,- |
| LOBSTER | 28,- |

TAIKO STYLE SASHIMI

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| TUNA TATAKI SMOKED SOYA WASABI SORBET | 25,- |
| HAMACHI PU-ERH PUMPKIN PASSION FRUIT | 27,- |
| SCALLOPS CAVIAR LIME SAKURA | 31,- |
| CANADIAN LOBSTER SAKE GRANITÉ GINGER PISTACHIO | 28,- |

DESSERTS

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| BLACK SESAME PASSIONFRUIT PAVLOVA | 15,- |
| HAZELNUT MISO NOUGAT HONEY COMB | 15,- |
| COCONUT TAPIOCA PINEAPPLE PANDAN | 15,- |
| HOT CHOCOLATE SMOKED MAPLE SYRUP | 18,- |
| MANGO SASHIMI YUZU THAI BASIL | 13,- |

TAIKO

CONTEMPORARY ASIAN CUISINE
BY SCHILO

TOM KHA YEN
DUTCH PRAWNS | BLACK GARLIC

SPROUTING SOY | UNI | YUZU

UNI | MAIZE | SAFFRON

BLUEFIN | TAIKO SOY | WASABI
AKAMI TUNA | CHUU TORO | OO TORO

PHEASANT | FORBIDDEN SAUCE | RED CABBAGE

CÈPES | CAPPUCINO | EGG FOAM | MUSHROOM XO

SILKEN TOFU | TRUFFLE | SOY

CANTONESE STYLE BEEF | OYSTER | KOREAN PICKLES
BEEF BULGOGI | QUINCE

CHIRASHI | BEEF | OYSTER TAMAGO

BLACK SESAME | PASSION FRUIT | PAVLOVA

SOY LEAF
MISO | DARK CHOCOLATE | HAZELNUT

CHĪSANA OMAKASE 98
OMAKASE 119

ALL MENUS ARE ONLY AVAILABLE PER TABLE, DIETARY REQUIREMENTS CAN BE TAKEN INTO ACCOUNT

CHEF DE CUISINE; HUGO ENGELS