

# TAIKO

CONTEMPORARY ASIAN CUISINE  
BY SCHILO

GAZPACHO  
GINGER | CHERRY TOMATOES | SHISHO

BLUE CUCUMBER  
GADO GADO | SWEET SOY | YOUNG HERBS

LANGOUSTINES  
KOGI | RED CURRANT

MACKEREL  
SPICY APRICOT | UMEBOSHI

ARCTIC CHAR  
WASABI | CORIANDER

SAKURA LETTUCE  
ICED | SMOKED SOY | LEMONGRASS

RED KING CRAB  
CURRY ICE CREAM | COCONUT | THAI BASIL

TOM KA MIDKON  
RAZOR CLAMS | COCONUT | THAI BASIL

THAI STYLE DUCK DUMPLINGS | GREEN MANGO

BLACK COD  
AUBERGINE | MISO | HAZELNUT

VEAL CHEEK  
XO | CHANTERELLE | OKONOMIYAKI  
DAIKON ROLL | WILD GINGER  
VEAL CHIRASHI

RHUBARB  
STRAWBERRIES | UMESHU

SAKURA TREE  
CHERRIES | DARK CHOCOLATE

CHĪSANA OMAKASE 95  
NATSU OMAKASE 115

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

CHEF DE CUISINE; HUGO ENGELS  
EXECUTIVE PASTRY CHEF; GINO GEBHARD

## RAW

DAIKON SALAD   WILD GINGER   CHERRY BLOSSOM   3 PCS	15,-
TUNA TARTAR   WATERMELON   SAKE	18,-
HAMACHI TARTAR   WASABI   SPICY BREADCRUMB	22,-
LOCAL VEAL TATAKI   MANGO   PEANUT   CORIANDER	26,-
DAVID HERVÉ   ROYAL CABANON   ½ DOZ	36,-

## SASHIMI

SCOTTISH SALMON	18,-
HAMACHI	23,-
MACKEREL	20,-
AKAMI TUNA	21,-
CHUU TORO	24,-
OO TORO	28,-

## TAIKO STYLE SASHIMI

TUNA TATAKI   WASABI SORBET   TOBIKO	24,-
WAGYU BEEF   PONZU   BLACK GARLIC	32,-
LANGOUSTINE   RED CURRANT   KOGI	28,-

## TAIKO STYLE SUSHI / 2 PCS

HARING   ANNA CAVIAR   FUJI APPLE   WATERCHESTNUT	36,-
TEMARI AVOCADO   IKURA   WASABI STEM	14,-
TORCHED WAYGU BEEF   TERIYAKI GLAZE	16,-
CHIRASHI   VEAL TARTAR   GREEN PEA CRÈME   1 PCS	16,-
SMOKED SALMON SUSHI   GUNKAN   NIGIRI   TORO   3 PCS	21,-
KING CRAB   ANISE SEED   FENNEL	28,-
TSARINE CAVIAR ROLL   CUCUMBER   6 PCS	55,-

## NIGIRI SUSHI / 2 PCS

TAMAGO	7,-
AVOCADO	8,-
SCOTTISH SALMON	9,-
TUNA	11,-
TORO	14,-
HAMACHI	12,-
OYSTER	14,-
MACKEREL	11,-

## GUNKAN SUSHI / 2PCS

IKURA   YUZU SOY	9,-
TARTAR OF WAGYU BEEF WITH CAVIAR	16,-

## MAKI SUSHI / 8PCS

AKASHA VEGETARIAN	15,-
SALMON   AVOCADO	17,-
KIMCHI   TUNA	19,-
SOFT SHELL CRAB	22,-
CALIFORNIA	23,-

## DIM SUM / 3 PCS

DUMPLING   HAR GAU   PRAWN   XO	18,-
DUMPLING   SIU MAI   WILD MUSHROOM   TRUFFLE	18,-
GYOZA   KING CRAB   BISQUE   BLACK GARLIC	18,-
GYOZA   WAGYU BEEF   JERUSALEM ARTICHOKE   SESAME	17,-
GYOZA   PORK   KIMCHI   TURNIP	15,-
XIAOLONGBAO   OXTAIL   MORILLE	22,-
CRISPY DUMPLING   DUCK   GREEN MANGO   THAI BASIL	17,-

## SOUPS

ORGANIC MISO   TOFU	14,-
FORBIDDEN SOUP   COCONUT   HOLY BASIL	19,-
TOM KHA   KING CRAB   RAZOR CLAMS	19,-

## SEASONAL

OKONOMIYAKI   CHANTERELLE   LAMB'S LETTUCE	24,-
LANGOUSTINE   KOMBU AGED   2 PCS	28,-
CHICKEN   XO   KAI LAN   DAIKON	28,-
BLACK COD   AUBERGINE   MISO   HAZELNUT	38,-
KING CRAB   HOT RED CURRY	42,-
VEAL CHEEK   CHANTERELLE   KOHLRABI   BULGOGI	32,-

## BINCHŌ-TAN GRILL

KING CRABLEG	92,-
GUNMA WAGYU BEEF A5 CHUCK RIB 100 GRAMS	68,-
HIDA GYU ENTRECOTE WAGYU A5 100 GRAMS	92,-

## SIDES

KAI LAN   SOY   GOMA	9,-
KIMCHI SELECTION   HOT AND COLD	10,-
VEGETABLE GARDEN	12,-
BROWN RICE	5,-
AUBERGINE   SZECHUAN  KIMCHI	9,-
SAKURA ICED LETTUCE	8,-
TAIKO STYLE VEGETABLE RICE	9,-
TAIKO STYLE KING CRAB RICE	19,-