

TAIKO

CONTEMPORARY ASIAN CUISINE
BY SCHILO

Omakase Tasting Menu
Sichuan Spring
8 courses

MI XUN VEGETABLES

Marinated Erenji | Barbeque Eggplant | Sour Plum Ice Plant

*

BALFEGO TUNA

Sushi & Sashimi

Sichuan Ponzu

*

WHITE ASPARAGUS

Dim Sum

*

SICHUAN MA PO TOFU

Wild Mushroom | Taiko Rice

*

ALASKA BLACK COD

Saffron Miso | Sourberries X.O. | Eggplant

*

JAPANESE WAGYU

Dandan Noodles | Sesame | Peanut

*

CITRUS COI

Baijiu Water

*

CHOCOLATE SHIZEN

Dark Chocolate | Cherry | Green Shiso

€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
Sichuan Spring
8 courses

MI XUN VEGETABLES

Marinated Erenji | Barbeque Eggplant | Sour Plum Ice Plant

*

SHISHA AKASHA

Charred Shishito | Tonburi | Avocado

Sichuan Ponzu

*

WHITE ASPARAGUS

Dim Sum

*

SICHUAN MA PO TOFU

Wild Mushroom | Taiko Rice

*

MISO EGGPLANT

Saffron Miso | Sourberries X.O.

*

GRILLED TEMPEH & DANDAN NOODLES

Kung Pao | Green Beans | Sesame | Peanut

*

CITRUS COI

Bajjiu Water

*

CHOCOLATE SHIZEN

Dark Chocolate | Cherry | Green Shiso

€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
Sichuan Spring
5 courses

Balfego Tuna
Sushi & Sashimi
Sichuan Ponzu

*

WHITE ASPARAGUS
Dim Sum

*

ALASKA BLACK COD
Saffron Miso | Sourberries X.O. | Eggplant

*

SICHUAN DUTCH LAMB
Rack | Filet | Gyoza | Taiko Rice

*

CHOCOLATE SHIZEN
Dark Chocolate | Cherry | Green Shiso

€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

SHISHA AKASHA

Charred Shishito | Tonburi | Avocado
Sichuan Ponzu

*

WHITE ASPARAGUS

Dim Sum

*

MISO EGGPLANT

Saffron | Sourberries X.O.

*

TAIKO GREEN CURRY

Sichuan Mapo Tofu | Taiko Rice

*

CHOCOLATE SHIZEN

Dark Chocolate | Cherry | Green Shiso

€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
Tamago	9
Shiitake	8
Scottish salmon	10
Hiramasa Kingfish	12
Scallop	12
Akami	12
Chuu toro	18
Oo toro	20

SASHIMI | 5 PCS

Akami	22
Chuu toro	28
Oo toro	30
Scottish salmon	20
Hiramasa Kingfish	22

GUNKAN

Osetra caviar 10 gr. per piece	25
Ikura Ginger 2 pcs	20
Wagyu tartar Smoked soy 2 pcs	24

MAKI

SOFT SHELL CRAB ROLL	24
Crispy soft-shell crab Daikon Kimchi	
AKASHA ROLL	18
Green asparagus Takuan Shiitake Sesame	
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	

OMAKASE SUSHI

TAIKO BENTO FOR TWO PERSONS 110
Chef's selection | Nigiri | Gunkan

SUSHI TASTING 40
Tuna selection | Sea buckthorn berry soy

アラカルト ARAKARUTO A LA CARTE

STARTERS

OYSTERS | 3 OR 6 PCS 18 | 36
Nam Jim | Coriander

PANI PURI | 2 PCS 18
Green curry | Caviar

SCALLOP TARTARE 25
Yuzu | Caviar | Soy creme

DRIED AGED WAGYU CARPACCIO 35
Umeboshi | Wasabi | Yakiniku
*Supplement caviar 5 gr. *25

MISO SOUP 22
Shiitake | Silken tofu | Seaweed | Sesame

DIMSUM | 3 PCS

LOBSTER GYOZA 26
Mushroom XO | Nori | Negi | Katsuobushi

WAGYU GYOZA 26
Black garlic | Fried garlic | Negi

DUCK SIU MAI 20
Hoisin | Chili | Five spice

GUA BAO 18
Shiitake | Negi | Crispy chili

VEGAN SIU MAI 18
Water chestnut | Winter melon | Ginger

SESAME TOAST 18
Tempeh | Crispy chili

MAIN COURSES

CHAR SIU MONKFISH Szechuan cabbage	42
GREEN CURRY Coconut Seasonal vegetable Taiko rice Smoked tofu	45
A5 KAGOSHIMA WAGYU BEEF 100 GR. Ponzu Kohlrabi	105
AGED BEEF ENTRECOTE 150 GR. Ponzu Kohlrabi	70
SZECHUAN DUTCH LAMB Rack Gyoza Kaylan Taiko rice	65
ALASKA BLACK COD Kyoto miso Bok choy	48

SIDES

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

DESSERTS

TOKYO BANANA 15
Genmaicha ice

CHOCOLATE SHIZEN 15
Dark chocolate | Cherry | Green shiso

KAKI GORI 15
Coconut mochi | Thai fruit | Lemongrass ice

RICE FIELD 15
Dragon fruit | Sticky rice | Coconut
Pandan sorbet | Five spice

お茶

OCHA

TAIKO TEA SELECTION | 7.5

INFUSION TEA
Sakura, Shizuoka, Japan

WHITE TEA
Mo li da bai hao | China, Fujian, Fuzhou
Wild yabao | China, Yunnan, Lincang

GREEN TEA
Taiping anhui | China, Hou Keng, Anhui

BLACK TEA
Masala chai | China, Bohea, Tong Mu Guan
China yellow buds | China, Yunnan, Ding Dang

OOLONG
Min jia | Taiwan, Min Jian

SPECIAL TEA | 8.5
Matcha | Japan, Kyoto-Koyamaen

TAIKO MOKKA | 16.5
Chita Whisky | Indonesian Brew | Miso | Cinnamon

Allergen information available upon request