

TAIKO

CONTEMPORARY ASIAN CUISINE  
BY SCHILO

## 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*

## MAIN COURSES

GREEN CURRY Coconut   Seasonal Vegetable   Taiko Rice	45
A5 KAGOSHIMA WAGYU BEEF   100 GR. Ponzu   Kohlrabi	105
AGED BEEF ENTRECOTE   150 GR. Ponzu   Kohlrabi	70
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

## Omakase Tasting Menu 8 courses

ICED AVOCADO Curry   Thai Basil   Ginger *
BALFEGO TUNA Sushi & Sashimi Sichuan Ponzu *
SEA & EARTH Skate Wing   Chanterelle   Shiitake Spring Roll *
SICHUAN MA PO TOFU Lobster *
ALASKA BLACK COD Saffron Miso   Sourberries X.O.   Eggplant *
JAPANESE WAGYU Taiko Rice   Carpaccio   Entrecote *
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*

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# Vegetarian Omakase Tasting Menu

8 courses

ICED AVOCADO Curry   Thai Basil   Ginger *
SHISHA AKASHA Charred Shishito   Tonburi   Avocado Sichuan Ponzu *
SEA & EARTH Maitake   Chanterelle   Shiitake Spring Roll *
SICHUAN MA PO TOFU Glazed Mushrooms *
MISO EGGPLANT Saffron Miso   Sourberries X.O. *
GREEN CURRY Coconut   Seasonal Vegetable   Taiko Rice *
CITRUS COI Baijiu 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 SUSHI

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

SUSHI TASTING 40  
Tuna Selection | Sea Buckthorn Berry Soy

## 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

Allergen information available upon request

すし  
sushi  
SUSHI

Omakase Tasting Menu  
5 courses

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

Allergen information available upon request

BALFEGO TUNA Sushi & Sashimi Sichuan Ponzu *
SEA & EARTH Cured Skate Wing   Chanterelle   Shiitake Spring Roll *
ALASKA BLACK COD Saffron Miso   Sourberries X.O.   Eggplant *
AGED BEEF Entrecote   Kay Lan   Gyoza *
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  
\*  
SEA & EARTH  
Maitake | Chanterelle | Shiitake Spring Roll  
\*  
MISO EGGPLANT  
Saffron | Sourberries X.O.  
\*  
GREEN CURRY  
Coconut | Seasonal Vegetable | 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*

アラカルト  
ARAKARUTO  
A LA CARTE