

TAIKO

CONTEMPORARY ASIAN CUISINE
BY SCHILO

太鼓の名作

taiko no meisaku

TAIKO CLASSICS

2014 - 2021

TUNA SASHIMI 'TAIKO STYLE'
daikon salad | wild ginger dressing | iced green curry |
king crab | seaweed pizza

LOBSTER
gyoza | shiitaki XO | cappuccino

BLACK COD
miso | korean mushrooms | eggplant "nasu agebitashi"

JAPANESE WAGYU BEEF
grilled and braised
chinese vegetables | risottini

WALK IN THE FOREST
dark chocolate | miso caramel | nikka whiskey

125 P.P.

please note that this menu is only available per table

WINE PAIRING

€75 per person

すし

sushi

SUSHI

NIGIRI | 2 PCS

avocado	8
tamago	9
scottish salmon	10
hiramasa kingfish	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

oscietra caviar 10g per piece	24
ikura ginger 2 pcs	20
wagyu tartar smoked soy 2 pcs	24

MAKI

SOFT SHELL CRAB ROLL	24
crispy soft shell crab mango daikon shishito	
AKASHA ROLL	18
green asparagus takuan shiitake sesame	
SPICY TUNA ROLL	22
akame tuna cucumber kimchi mayonnaise	
SALMON AVOCADO ROLL	20
salmon avocado green shiso aka miso	

アラカルト arakaruto A LA CARTE

OYSTER PER PIECE	5
nam jim lime	
TUNA TASTING	45
sashimi nigiri maki	
DAIKON SALAD	17
wild ginger ginger dressing	
SEA WEED PIZZA	15
macademia nori	
LOBSTER GYOZA 3 PCS	24
kimchi rock chives	
WAGYU GYOZA 3 PCS	20
sansho pepper smoked garlic	
AUBERGINE "NASU AGEBITASHI"	18
myoga salty ginger	
BLACK COD	45
miso korean mushrooms	
RED CURRY	38
organic chicken lime risottini	
GRILLED WAGYU ENTRECOTE 100 G	105
ponzu kohlrabi	

SIDES

chinese vegetables	9
lime risottini	8

DESSERTS

TAPIOCA	14
mango pandan ice cream	
WALK IN THE FOREST	14
dark chocolate miso caramel nikka whiskey	