

# TAIKO

CONTEMPORARY ASIAN CUISINE  
BY SCHILO

# Hanami tasting menu

## MORIWASA

Pani Puri crab & corn | langoustines Piri Piri Thai style |  
daikon salad | local shrimps | white tea

\*

## SASHIMI

Hamachi | tuna | Tomaso sea buckthorn soy

\*

## BLACK COD

Miso | cordyceps mushrooms

\*

## DUTCH LAMB

Szechuan peppers | spring vegetables

\*

## SUSHI SELECTION

Japanese Wagyu beef

\*

## RHUBARB & STRAWBERRIES

Shiso leaf

\*

## CHOCOLATE SAKURA GARDEN

Cherry ice

135 P.P.

please note that this menu is only available per table

### WINE PAIRING

€75 per person

### SAKE PAIRING

€85 per person

*Allergen information available upon request*

# Hanami vegetarian tasting menu

## STARTERS

Pani Puri | sweet corn | daikon salad | white tea |  
marinated melon Piri Piri

\*

## ICED TOFU

White asparagus | donburi | wasabi

\*

## GRILLED AUBERGINE

Miso | black truffle | mushrooms

\*

## MACAU STYLE YELLOW CURRY

Spring vegetables | coconut rice

\*

## SUSHI SELECTION

Artichoke | courgette flower

\*

## RHUBARB & STRAWBERRIES

Shiso leaf

\*

## CHOCOLATE SAKURA GARDEN

Cherry ice

120 P.P.

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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	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

アラカルト  
ARAKARUTO  
A LA CARTE

STARTERS

OYSTERS   3 OR 6 PCS salty finger   nam jim	18   36
WAGYU A5 CARPACCIO oyster   myoga   teriyaki *supplement caviar 5gr	35 25
MISO SOUP shiitake   tofu   green asparagus	22

DIMSUM | 3 PCS

LOBSTER GYOZA mushroom XO   nori   negi	26
WAGYU GYOZA black garlic   fried garlic   pickled onion	26
DUCK SUI MAI hoisin   chili   5 spice	19
STEAMED BUN erengi   XO   black bean	18

## MAIN COURSES

YELLOW CURRY guinea fowl   coconut rice   pickles	55
GREEN CURRY tofu   fried rice   shiitake	45
RED CURRY lobster   Thai basil   steamed rice	65
A5 WAGYU ENTRECOTE   150 GR ponzu   kohlrabi	140
RIBEYE   250 GR teriyaki   fried garlic	70
PERSIAN BLACK COD saffron   sourberries   eggplant	48

## SIDES

LOTUS RICE   SHIITAKE	
BIMI   GARLIC   CHILI	15
COCONUT RICE   MACADAMIA   LIME	18
GREEN ASPARAGUS   TERIYAKI	17
	22

## DESSERTS

VANILLA KOI	15
Nashi pear   vanilla   champagne	
CHOCOLATE SAKURA GARDEN	15
Cherry ice	
RHUBARB & STRAWBERRIES	15
Shiso leaf	

## お茶

### OCHA

#### TAIKO TEA SELCTION | 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

##### OLONG

Min jia | Taiwan, Min Jian

##### SPECIAL TEA 8.5

matcha | Japan, Kyoto-Koyamaen