

# TAIKO

CONTEMPORARY ASIAN CUISINE  
BY SCHILO

# Omakase tasting menu

## APPETIZERS

sea urchin | caviar | silken tofu puff |  
iced green curry avocado | north sea cockles "nam jim"

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## TUNA TASTING

sashimi | sushi | maki  
Tomaso sea buckthorn soy

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## AMERICAN LOBSTER

cappuccino | gyoza | sesame toast

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## BLACK COD

saffron miso | Persian sour berries

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## JAPANESE WAGYU BEEF

grilled | braised | carpaccio | shitake lotus rice | kimchi

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## MANGO KOI

kaffir lime leaf broth

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## DARK CHOCOLATE

sesame | cashew | soy

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*

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	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	

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 20
MISO SOUP shiitake   tofu   green asparagus	25

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

MANGO KOI 15  
kaffir lime leaf broth

DARK CHOCOLATE 15  
sesame | cashew | soy

CHEESE CAKE 15  
calpis ice | roasted tamarillo

## お茶

### OCHA

#### TAIKO TEA SELCTION | 7.5

INFUSION TEA  
dokudami | Japan, Kyoto

WHITE TEA  
Jasmine silver needle tea | China, Yunnan, Hei Shu Lin

GREEN TEA  
longjing | China, Hangzau, Xihu

BLACK TEA  
Himalaya gold | Nepal, Maipokhari  
old tree yunnan | China, Yunnan, Lincang

OOLONG  
da hong pau | China, Wuyishan, Matouyan

SPECIAL TEA  
matcha | Japan, Kyoto-Koyamaen