

# TAIKO

CONTEMPORARY ASIAN CUISINE  
BY SCHILO

# Omakase Tasting Menu

## 8 courses

Moriwasa

PANI PURI

Green curry | Caviar

\*

SASHIMI

Scallop | Passion fruit

Oyster | Crispy shiso | Green mango

\*

SUSHI

Akami futomaki | Sushi kingfish

Ponzu dashi | Ikura

\*

LOBSTER DIM-SUM

Sesame toast | Sweet & sour soup | Gyoza

\*

ALASKA BLACK COD

Kyoto miso | Bok choy

\*

A5 KAGOSHIMA WAGYU BEEF

Grilled | Braised | Gyoza | Taiko rice

\*

KAKI GORI

Coconut mochi | Thai fruit | Lemongrass ice

\*

TOKYO BANANA

Banana chocolate | Miso caramel

Black sesame ice cream

135 P.P.

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

## 8 courses

Moriwasa

PANI PURI  
Green curry

\*

SALADS

Kohlrabi & bamboo salad | Passion fruit  
Crispy shiso | Green mango | Daikon | Soy

\*

SUSHI TASTING

Avocado futomaki | Kombu  
Tonbori gunkan | Tomasso soy

\*

DIM-SUM

Shiitake bao | Sweet & sour soup  
Water chestnut siu mai

\*

WHITE MISO EGGPLANT

Soy | White sesame | Kataifi

\*

CHAR SIU TEMPEH

Taiko rice | Dashi | Asian greens

\*

KAKI GORI

Coconut mochi | Thai fruit | Lemongrass ice

\*

TOKYO BANANA

Banana chocolate | Miso caramel  
Black sesame ice cream

120 P.P.

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

## 5 courses

### SUSHI TASTING

Akami futomaki | Sushi kingfish  
Ponzu dashi

\*

### LOBSTER DIM-SUM

Sesame toast | Sweet & sour soup | Gyoza

\*

### CHAR SIU MONKFISH

Szechuan cabbage

\*

### SOY GLAZED DUCK

Yuzu | Taiko rice | Kaylan

\*

### TOKYO BANANA

Banana chocolate | Miso caramel  
Black sesame ice cream

95 P.P.

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

### SUSHI TASTING

Avocado futomaki | Kombu  
Tonbori gunkan | Tomasso soy

\*

### DIM-SUM

Shiitake bao | Sweet & sour soup  
Water chestnut siu mai

\*

### WHITE MISO EGGPLANT

Soy | White sesame | Kataifi

\*

### GREEN CURRY

Coconut | Seasonal vegetable  
Taiko rice | Smoked tofu

\*

### TOKYO BANANA

Banana chocolate | Miso caramel  
Black sesame ice cream

85 P.P.

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   10gr.   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*

## OMAKASE SUSHI

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

SUSHI TASTING  
Akami futomaki | Kingfish sushi | Ponzu dashi | Ikura 40

## アラカルト ARAKARUTO A LA CARTE

### STARTERS

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

PANI PURI | 2 PCS  
Green curry | Caviar 18

SCALLOP  
Passion fruit | Negi | Soy 25

WAGYU A5 CARPACCIO  
Oyster | Mustard seeds | Teriyaki 35  
\*Supplement caviar 5gr. 25

MISO SOUP  
Shiitake | Silken tofu | Seaweed | Sesame 22

### DIMSUM | 3 PCS

LOBSTER GYOZA  
Mushroom XO | Nori | Negi | Katsuobushi 26

WAGYU GYOZA  
Black garlic | Fried garlic | Negi 26

DUCK SIU MAI  
Hoisin | Chili | Five spice 20

STEAMED BUN  
Shiitake | Bamboo | Crispy chilli 18

VEGAN SIU MAI  
Water chestnut | Winter melon | Ginger 18

*Allergen information available upon request*

## 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
SOY GLAZED DUCK Yuzu   Taiko rice   Kaylan	65
ALASKA BLACK COD Kyoto miso   Bok choy	48

## SIDES

TAIKO RICE   EDAMAME   NEGI   FURIKAKE	17
LOTUS RICE   SHIITAKE	15
KAI LAN   GARLIC   CHILI	18
SZECHUAN CABBAGE   GARLIC	16
GLAZED MUSHROOMS   TERIYAKI   NEGI   ENOKI	15



## DESSERTS

TOKYO BANANA 15  
Banana chocolate | Miso caramel  
Black sesame ice cream

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

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