

TAIKO

CONTEMPORARY ASIAN CUISINE  
BY SCHILO

# Omakase Tasting Menu

## 8 courses

### SCALLOP TARTARE

Yuzu | Caviar | Soy creme

\*

### DAIKON SALAD & ICED TOFU

Wild ginger | Black truffle | Yakiniku

\*

### TUNA TASTING

Akami sashimi | Chuu toro gunkan | Oo toro nigiri

Buckthorn soy

\*

### ATLANTIC LOBSTER

Cappuccino | Gyoza | Lobster toast

\*

### ALASKA BLACK COD

Saffron miso | Sourberries XO | Eggplant

\*

### JAPANESE WAGYU

Grilled | Braised | Carpaccio | Okra | Taiko rice

\*

### KAKI GORI THAI STYLE

Coconut mochi | Asian fruit | Lemongrass ice

\*

### 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*

# Vegetarian Omakase Tasting Menu

## 8 courses

WATERMELON SASHIMI

Shiso | Ponzu | Wasabi

\*

DAIKON SALAD & SWEET CORN DUMPLING

Wild ginger | Sweet corn | Takuan

\*

SHISHA AKASHA

Charred shishito | Tonburi | Avocado

\*

SHIITAKE DIM SUM

Cappuccino | Chee chung fun | Gua bao

\*

MISO EGGPLANT

Saffron | Sourberries XO

\*

TAIKO GREEN CURRY

Szechuan mapo tofu | Taiko rice | Okra

\*

KAKI GORI THAI STYLE

Coconut mochi | Asian fruit | Lemongrass ice

\*

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 Tasting Menu

## 5 courses

### TUNA TASTING

Akami sashimi | Chuu toro gunkan | Oo toro nigiri  
Buckthorn soy

\*

### ATLANTIC LOBSTER

Cappuccino | Gyoza | Lobster toast

\*

### ALASKA BLACK COD

Saffron miso | Sourberries XO | Eggplant

\*

### SZECHUAN DUTCH LAMB

Rack | Filet | Gyoza | Okra | Taiko rice

\*

### 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

\*

### SHIITAKE DIM SUM

Cappuccino | Chee chung fun | Gua bao

\*

### MISO EGGPLANT

Saffron | Sourberries XO

\*

### TAIKO GREEN CURRY

Szechuan mapo tofu | Taiko rice | Okra

\*

### 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*

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   10 gr.   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	
WAGYU ROLL	55
Green asparagus   Sesame   Yuzu   Soy	

## OMAKASE SUSHI

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

SUSHI TASTING 40  
Tuna selection | Sea buckthorn berry soy

## アラカルト ARAKARUTO A LA CARTE

### 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

## 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
SZECHUAN DUTCH LAMB Rack   Gyoza   Kaylan   Taiko rice	65
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



## 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*