

TAIKO

CONTEMPORARY ASIAN CUISINE
BY SCHILO

Omakase Tasting Menu
8 courses
Year of Rice

CONGEE

Local clams | Myoga ginger

*

SASHIMI

Scallop | Passion fruit

Hamachi | Sake | Black rice vinegar

*

SUSHI

Tuna selection | Sea buckthorn berry soy

*

NASI GORENG

Prawn kushiyaki

*

MISO BLACK COD

Chee cheong fun | Lobster

*

WAGYU SAKE KASU

Grilled | Braised | Gyoza | Taiko rice

*

AMAI SUSHI

Mango | Melon

*

TOKYO BANANA

Genmaicha ice

€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
Year of Rice

CONGEE

Myoga ginger | Goji berries

*

SALADS

Kohlrabi & bamboo salad | Passion fruit

Daikon | Sake | Black rice vinegar

*

SUSHI

Avocado futomaki | Kombu tonbori gunkan

Sea buckthorn berry soy

*

NASI GORENG

Tofu kushiyaki

*

WHITE MISO EGGPLANT

Chee cheong fun

*

TEMPEH SAKE KASU

Taiko rice | Dashi | Asian greens

*

AMAI SUSHI

Mango | Melon

*

TOKYO BANANA

Genmaicha ice

€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

SUSHI TASTING

Tuna selection | Sea buckthorn berry soy

*

LOBSTER DIM-SUM

Sesame toast | Gyoza

*

CHAR SIU MONKFISH

Szechuan cabbage

*

SOY GLAZED DUCK

Yuzu | Taiko rice | Kaylan

*

TOKYO BANANA

Genmaicha ice

€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

SUSHI TASTING

Avocado futomaki | Kombu tonbori gunkan
Sea buckthorn berry soy

*

DIM-SUM

Shiitake bao | Water chestnut siu mai

*

WHITE MISO EGGPLANT

Soy | White sesame | Kataifi

*

GREEN CURRY

Coconut | Seasonal vegetable
Taiko rice | Smoked tofu

*

TOKYO BANANA

Genmaicha ice

€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	
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

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OMAKASE SUSHI

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

SUSHI TASTING
Tuna selection | Sea buckthorn berry soy 40

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 25
Passion fruit | Negi | Soy

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

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

STEAMED BUN 18
Shiitake | Bamboo | Crispy chilli

VEGAN SIU MAI 18
Water chestnut | Winter melon | Ginger

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
Genmaicha ice

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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