

TAIKO

CONTEMPORARY ASIAN CUISINE
BY SCHILO

Omakase Tasting Menu

8 courses

ROASTED PUMPKIN
Red Curry | Sudachi | Wild Sea Herb

*

BALFEGO TUNA
Sushi | Sashimi | Sakura Ponzu

*

LOBSTER DIM SUM
Cappuccino | Gyoza

*

MA PO TOFU
Shimeji Mushroom | Yuzu

*

MISO BLACK COD
Bok Choy | Celeriac

*

JAPANESE WAGYU
Taiko Rice | Carpaccio | Kai-Lan

*

YOUNASHI YUZU
Nashi Pear | Vanilla | Sorbet | Maple Syrup

*

CHOCOLATE SHIZEN
Chocolate | Ginger | Cashew Nougatine

€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

ROASTED PUMPKIN

Red Curry | Sudachi | Wild Sea Herb

*

SUSHI TASTING

Nigiri | Maki | Sakura Ponzu

*

DIM SUM

Miso Soup | Fun Guo

*

MA PO TOFU

Shimeji Mushroom | Yuzu

*

MISO CELERIAC

Bok Choy | Shiitake

*

RED CURRY

Coconut | Seasonal Vegetables | Taiko Rice

*

YOUNASHI YUZU

Nashi Pear | Vanilla | Sorbet | Maple Syrup

*

CHOCOLATE SHIZEN

Chocolate | Ginger | Cashew Nougatine

€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

BALFEGO TUNA
Sushi | Sashimi | Sakura Ponzu

*

LOBSTER DIM SUM
Cappuccino | Gyoza

*

MISO BLACK COD
Bok Choy | Celeriac

*

TERIYAKI DUCK
Pumpkin | Chanterelle | Umeboshi

*

CHOCOLATE SHIZEN
Chocolate | Ginger | Cashew Nougatine

€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

Nigiri | Maki | Sakura Ponzu

*

DIM SUM

Miso Soup | Fun Guo

*

MISO CELERIAC

Bok Choy | Shiitake

*

RED CURRY

Coconut | Seasonal Vegetables | Taiko Rice

*

CHOCOLATE SHIZEN

Chocolate | Ginger | Cashew Nougatine

€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
Shishito	8
Tamago	9
Shiitake	8
Scottish Salmon	10
Hiramasa Kingfish	12
Scallop	18
Akami	12
Chuu Toro	18
Oo Toro	20
Wagyu	26

SASHIMI | 5 PCS

Akami	22
Chuu Toro	28
Oo Toro	30
Scottish Salmon	20
Hiramasa Kingfish	22

GUNKAN

Osetra Caviar 10 g per piece	25
Ikura Ginger 2 PCS	20
Wagyu Tartare Smoked Soy 2 PCS	24

MAKI

SOFT SHELL CRAB ROLL	24
Crispy Soft-Shell Crab Daikon Kimchi	
AKASHA ROLL	18
Green Asparagus Beetroot Avocado Cucumber	
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	

Allergen information available upon request

OMAKASE SUSHI

TAIKO BENTO FOR TWO PERSONS Chef's Selection Nigiri Gunkan	110
SUSHI TASTING Tuna Selection Sea Buckthorn Berry Soy	35
TAIKO KINGFISH Daikon Shiso Avocado Ponzu	25

アラカルト ARAKARUTO A LA CARTE

STARTERS

OYSTERS 3 OR 6 PCS Nam Jim Coriander	18 36
PANI PURI 2 PCS Red Curry Caviar	18
SCALLOP TARTARE Yuzu Caviar Soy Crème	25
A5 WAGYU CARPACCIO Oyster Crispy Rice Togarashi *Supplement Caviar 5 g	35 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 GYOZA Hoisin Chili Negi	20
BEEF GUA BAO Braised Beef Pickles Negi	20
FUN GUO Green Asparagus Shiitake Ginger	18
SHIITAKE SPRING ROLL Crispy Chili	18

MAIN COURSES

RED CURRY	45
Coconut Seasonal Vegetables Taiko Rice	
*Supplement Red Gamba	20
A5 KAGOSHIMA WAGYU BEEF 100 G	105
Kai-Lan Taiko Rice	
AGED BEEF ENTRECÔTE 150 G	70
Kai-Lan Taiko Rice	
MISO BLACK COD	48
Bok Choy Celeriac Shiitake	
MISO CELERIAC	35
Bok Choy Shiitake	
TERIYAKI DUCK	65
Kai-Lan Taiko Rice	

SIDES

TAIKO RICE TAMAGO FURIKAKE	17
LOTUS RICE SHIITAKE	15
KAI-LAN GARLIC CHILI	18
GLAZED MUSHROOMS TERIYAKI NEGI SESAME	15
CHARRED SHISHITO PEPPERS GARLIC CHILI	16

DESSERTS

CHOCOLATE SHIZEN

Chocolate | Ginger | Cashew Nougatine

15

YOUNASHI YUZU

Nashi Pear | Vanilla | Sorbet | Maple Syrup

15

KAKIGORI

Mango | Mochi | Thai Basil | Crispy Rice

15

COFFEE WHISKY

Parfait Glacé | Caramel | Blackberries

15

RICE FIELD

Pineapple | Mango | Coconut Sorbet

15

お茶

OCHA

TAIKO TEA SELECTION | 7.5

INFUSION TEA

Sakura | Shizuoka, Japan

WHITE TEA

Mo Li Da Bai Hao | Fuzhou, Fujian, China

Wild Yabao | Lincang, Yunnan, China

GREEN TEA

Taiping Anhui | Hou Keng, Anhui, China

BLACK TEA

Masala Chai | Tong Mu Guan, Bohea, China

China Yellow Buds | Ding Dang, Yunnan, China

OOLONG

Min Jia | Min Jian, Taiwan

SPECIAL TEA | 8.5

Matcha | Koyamaen, Kyoto, Japan

Allergen information available upon request