

TAIKO

CONTEMPORARY ASIAN CUISINE
BY SCHILO

ようこそ
yōkoso!
WELCOME!

Taiko 2022

Taiko, the award-winning restaurant of the Conservatorium hotel in Amsterdam, was created by Executive Chef, Schilo van Coevorden to honour beautiful flavours and textures from across the Far East. The dishes are modern-Asian inspired, the atmosphere is international, Amsterdam-casual. Taiko experience is made complete and irresistible to local as well as international gourmets, by the extraordinary devotion of chef Jef van den Hout and the dedicated attention to detail by manager, Ritesh Chakawri.

花見
HANAMI
CHERRY BLOSSOM

A5 WAGYU NIGIRI
sakura soy | myoga
*

TUNA TASTING
sashimi | nigiri | maki
*

NORI PIZZA
kingfish | orange soy kosho | shishito pepper

NORTH SEA CRAB
corn | coconut | tamarind

YING YANG ROLL
shiso | miso | kinako
*

TURBOT
lobster | Thai salsa | bok choy | peanut | orange koshō
*

DUTCH LAMB
mapo tofu | kimchi | morning glory | lotus rice
*

KAKIGŌRI
black cherries
*

PURPLE RAIN
cheesecake | yuzu | sweet potato

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
YING YANG ROLL sisho miso kinako	18
NORI PIZZA king fish orange soy kosho shishito pepper *supplement caviar 10gr	25 25
MISO SOUP shiitake tofu green asparagus	22
CHINESE CORN SOUP Dutch shrimps bisque soybeans	25
DIMSUM 3 PCS	
LOBSTER GYOZA mushroom XO nori negi	26
WAGYU GYOZA black garlic fried garlic pickled onion	26
MUSHROOM GYOZA tofu pine nuts shiitake	18
SHRIMP TOAST chili oil negi sesame	20
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
FRIED TURBOT lobster Thai salsa bok choy peanut	43

SIDES

LOTUS RICE SHIITAKE	15
BIMI GARLIC CHILI	18
COCONUT RICE MACADAMIA LIME	17
GREEN ASPARAGUS TERIYAKI	22

DESSERTS

SANDO ZEEUWSE BOLUS butter caramel parfait kinako miso	14
MANDARIN yuzu merengue Oyester 44 vodka	15
WALK IN THE FOREST dark chocolate miso caramel nikka whiskey	15
STICKY MANGO RICE coconut pandan fresh herbs	15

お茶

OCHA

TAIKO TEA SELECTION | 7.5

INFUSION TEA

natural blue tea | Thailand, Hang Dong
mulberry leaf | Japan, Kyoto

WHITE TEA

yasmine silver needle tea | China, Yunnan, Hei Shu Lin
wild yabao | China, Yunnan, Lincang

GREEN TEA

longjing | China, Hangzau, Xihu
sencha | Japan, Kyoto, Ujitawara

BLACK TEA

himalaya gold | Nepal, Maipakhori
old three yunnan | China, Yunnan, Lincang

OOLONG

da hong pau | China, Wuyishan, Matouyan
dong ding | Taiwan, Nantou, Lugu

SPECIAL TEA

matcha | Japan, Kyoto-Koyamaen

COLD BREW

milky oolong | Taiwan, Min Jian