

TAIKO

CONTEMPORARY ASIAN CUISINE
BY SCHILO

OMAKASE

THE CIRCLE OF
SOY

SPROUTING SOY | UNI | YUZU

TOM KHA YEN | DUTCH PRAWNS | BLACK GARLIC

LOBSTER | SAKE GRANITE | PISTACHIO

BLUE FIN | TAIKO SOY | WASABI | KOMBUCHA
AKAMI TUNA | CHUU TORO | OO TORO

CÈPES | CAPPUCCINO | EGG FOAM | MUSHROOM XO

SCALLOPS | NIKKA WHISKY | CHESTNUT
ON THE BARREL

TOFU MABRÈ | APPLE | MISO | UMESHU

CANTONESE STYLE BEEF | OYSTER SAUCE
CHIRASHI BEEF TARTARE | CÈPES
VEAL BULGOGI | KOREAN PICKELS

BLACK SESAME | PASSION FRUIT | PAVLOVA

SOY LEAF
MISO | DARK CHOCOLATE | HAZELNUT