

TAIKO

CONTEMPORARY ASIAN CUISINE
BY SCHILO

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MELON
SESAME | WASABI | MYOGA

UME AND FIG
GINGER | SOYA
UMEBOSHI MAKI

THAI STYLE CHILLED SOUP
RAMBUTAN | TOMATO

SEA VEGETABLE PIZZA
CELERY KIMCHI | VIETNAMESE STYLE ARTICHOKE

JUNGLE CURRY | GRAPES
GRILLED PUMPKIN | SOY GLAZE

ROASTED CAULIFLOWER | MISO | HAZELNUT

CÉPES SUKIYAKI | SILKEN TOFU
DAIKON ROLL
SIU MAI | SHIITAKE

PLUM | MOCHI | ALMOND
WATER DROP CAKE
TAPIOCA | EXOTIC FRUIT | BASIL

TAIKO VEGAN 78

ALL MENUS ARE ONLY AVAILABLE PER TABLE
DIETARY REQUIREMENTS CAN BE TAKEN INTO ACCOUNT

CHEF DE CUISINE; HUGO ENGELS

OMAKASE

HIRAMASA KINGFISH
ZEEUWSE SEA VEGETABLES
TAIKO SEA BUCKTHORN SOY

THAI STYLE CHILLED SOUP
RAMBUTAN | TOMATO

OSAKA STYLE TUNA
HAND ROLL | CAVIAR
TROMPETTE DE LA MORTE | WASABI

VIETNAMESE STYLE ARTICHOKE
SNAIL JUNGLE CURRY

TAIKO BRESSE CHICKEN
HAINANESE | KOREAN FRIED

BLACK COD | MISO
KOJI GREEN ASPARAGUS

WAGYU SUCADE
GYOZA | ROCK OYSTER | TAMAGO | SESAME GLAZE
GUNKAN WAGYU

PLUM | MOCHI | ALMOND
MATCHA | LOTUS
CHOCOLATE | PINE FOREST

CHISANA OMAKASE 95
OMAKASE 125

SUPPLEMENT GUNMA WAGYU CHUCK RIB A5 35
SUPPLEMENT GUNMA WAGYU ENTRECOTE A5 45
SUPPLEMENT WAGYU TASTING GUNMA & HYDA ENTRECOTE A5 65

ALL MENUS ARE ONLY AVAILABLE PER TABLE
DIETARY REQUIREMENTS CAN BE TAKEN INTO ACCOUNT

NIGIRI / 2 PCS

TAMAGO	7
AVOCADO	8
SCOTTISH SALMON	10
HIRAMASA KINGFISH	11
OYSTER	14
AKAMI TUNA	11
CHUU TORO	20
OO TORO	20

MAKI / 8PCS

AKASHA VEGETARIAN	15
SALMON AVOCADO	18
TUNA KIMCHI	21
SOFT SHELL CRAB	24
CRISPY PRAWN CRAB SALAD LOBSTER MAYONNAISE	25

GUNKAN / 2PCS

IKURA SAKE GEL	9
LANGOUSTINE KOMBU	18
CAVIAR CRÈME FRAICHE 1 PCS	25
OO TORO CAVIAR	24

TAIKO STYLE SUSHI / 2 PCS

TEMARI AVOCADO IKURA KOJI WASABI STEM	14
BEEF CHIRASHI OYSTER TAMAGO EGG YOLK	16
LANGOUSTINE TORCHED KOMBU AGED SOY GLAZE	18
SMOKED SALMON SUSHI GUNKAN NIGIRI TORCHED 3 PCS	21
OO TORO TEMAKI CAVIAR	25

RAW

NAMA

DAIKON SALAD WILD GINGER CHERRY BLOSSOM 3 PCS	15
VIETNAMESE STYLE ARTICHOKE MINT SHRIMP	20
TUNA TARTAR WATERMELON SHISO GARI 3 PCS	20
LOCAL VEAL TATAKI MANGO CASHEW CORIANDER	26
DAVID HERVÉ SEA BUCKTHORN SALTY FINGER ½ DOZ	36

SASHIMI

SCOTTISH SALMON	20
AKAMI TUNA	21
HIRAMASA KINGFISH	22
CHUU TORO	28
OO TORO	28

TAIKO STYLE SASHIMI

TUNA TATAKI SMOKED SOYA WASABI SORBET	25
HIRAMASA KINGFISH SEA BUCKTHORN SOY FENNEL	26
FIG MISO TOFU SHISO	21

DIM SUM / 3 PCS

DUMPLING HAR GAU PRAWNS CHAMPAGNE FOAM	20
DUMPLING SIU MAI SHIITAKE	20
XIAOLONGBAO OXTAIL MOREL	22
GYOZA PORK GADO GADO SWEET SOY	16
GYOZA DUCK MANGO TAMARIND	18
GYOZA BIO FOIE GRAS FORBIDDEN SAUCE	24

SOUPS

ORGANIC MISO TROMPETTE DE LA MORTE SILKEN TOFU	14
FORBIDDEN SOUP COCONUT HOLY BASIL	19

SEASONAL

SUKIYAKI CÉPES TOFU	28
BLACK COD MISO SEA VEGETABLE PIZZA	41
LANGOUSTINE JUNGLE CURRY PUMPKIN	42

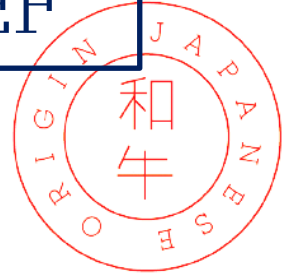
TAIKO BRESSE CHICKEN

½ HAINANESE KOREAN FRIED	34
1 WHOLE HAINANESE PEKING STYLE 30-45 MINS PREPARATION TIME	75

SIDES

KAI LAN SOY GOMA	9
KIMCHI SELECTION	10
VEGETABLE GARDEN	12
BROWN RICE	5
TAIKO STYLE VEGETABLE RICE	9

WAGYU | KING OF BEEF



SUSHI / SASHIMI

ROCK OYSTER WAGYU DARK MISO 1 PC	7
GUNKAN WAGYU CAVIAR	16
NIGIRI TORCHED WAGYU BEEF TERIYAKI GLAZE	17
SASHIMI WAGYU BEEF CELERY KIMCHI BULGOGI GLAZE	34

DIM SUM

GYOZA WAGYU BEEF SMOKED GARLIC	18
BAKED BAO BUN WAGYU TONGUE BLACK BEAN 2 PCS	18

FROM THE GRILL

GUNMA WAGYU CHUCK RIB A5 100 GRAMS	72
GUNMA WAGYU ENTRECOTE A5 100 GRAMS	98
KATSU GUNMA SANDOITCHI A POIVRE FRENCH STYLE 100 GRAMS	92
HIDA GYU WAGYU ENTRECOTE A5 100 GRAMS	125
TAIKO SOY CAVIAR FRESH WASABI	

DESSERTS

CHOCOLATE PINE FOREST	15
PLUM SAKURA MOCHI ALMOND	15
COCONUT TAPIOCA EXOTIC FRUIT PANDAN	15
MATCHA LOTUS	18
MANGO SASHIMI YUZU THAI BASIL RED PEPPER	13

EXECUTIVE PASTRY CHEF; GINO GEBHARD