



# HANAMI FESTIVAL

Hanami is one of the world's most colourful events and all about the arrival of spring and rebirth.

In homage to the beautiful ingredients of the spring season and the Sakura blossom we created an all vegan menu.

EXCITING, UNUSUAL AND FULL OF LOVE.

## TAIKO

CONTEMPORARY ASIAN CUISINE  
BY SCHILO



# VEGAN OMAKASE

## SAKURA SPRING FRUITS

Rhubarb | Kohlrabi

## CARROT TARTAR

Wasabi | Kalia Kimchi | Coriander

## SEAWEED PIZZA

Soy Meroni | Sea Kale | Algae Emulsion

## ICED TOM KHA YEN

Shanghai Bao Bun | Black Garlic

## DUTCH ASPARAGUS

Sesame | Turnip | Gunkan Sushi

## ROASTED CAULIFLOWER

Soy | Hazelnut Miso

## SILKEN TOFU

Morel Mushroom XO | Szechuan Aubergine

## WATER DROP CAKE

Almond Milk | Sakura Mochi

## CHOCOLATE CHERRY BLOSSOM

**€85 PER PERSON**

### RESERVATIONS

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