

DIM SUM / 3 PCS

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

SOUPS

ORGANIC MISO WOOD EAR MUSHROOM SILKEN TOFU	14
FORBIDDEN SOUP COCONUT HOLY BASIL	19

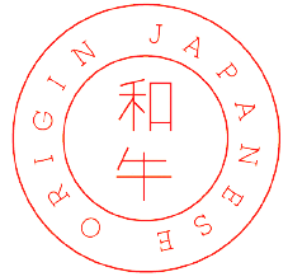
SEASONAL

KING CRAB CURRY SHELLFISH KAFFIR LIME	65
CHICKEN XO FRIED SKIN	30
ANJOU PIGEON TERIYAKI GLAZE SUDACHI	38
BLACK COD CELERIAC MISO BERGAMOT	41
SILKEN TOFU TRUFFLE SESAME FOR TWO	62

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

GUNKAN WAGYU CAVIAR	16
NIGIRI TORCHED WAGYU BEEF TERIYAKI GLAZE	17
SASHIMI WAGYU BEEF YAKINIKU CHESTNUT	34

DIM SUM

GYOZA WAGYU BEEF TRUFFLE SOY	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

BLACK SESAME PASSIONFRUIT PAVLOVA	15
HAZELNUT MISO NOUGAT HONEY COMB	15
COCONUT TAPIOCA PINEAPPLE PANDAN	15
HOT MATCHA FOAM ALMOND LIME	18
MANGO SASHIMI YUZU THAI BASIL	13

EXECUTIVE PASTRY CHEF; GINO GEBHARD

RAW

NAMA

DAIKON SALAD WILD GINGER CHERRY BLOSSOM 3 PCS	15
TUNA TARTAR WATERMELON SHISO GARI	20
HAMACHI TARTAR EGG FOAM TOBIKO	22
LOCAL VEAL TATAKI MANGO CASHEW CORIANDER	26
DAVID HERVÉ SEA BUCKTHORN SALTY FINGER ½ DOZ	36

SASHIMI

SCOTTISH SALMON	20
HAMACHI	23
AKAMI TUNA	21
CHUU TORO	24
OO TORO	28
LOBSTER	28

TAIKO STYLE SASHIMI

TUNA TATAKI SMOKED SOYA WASABI SORBET	26
HAMACHI BLOOD ORANGE ROSE	27
CANADIAN LOBSTER SAKE GRANITÉ GINGER PISTACHIO	30

NIGIRI / 2 PCS

TAMAGO	7
AVOCADO	8
SCOTTISH SALMON	10
HAMACHI	12
OYSTER	14
AKAMI TUNA	11
CHUU TORO	17
OO TORO	20
LOBSTER	18

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
LOBSTER SAKURA	18
CAVIAR CRÈME FRAICHE 1 PCS	25
OO TORO CAVIAR	24

TAIKO STYLE SUSHI / 2 PCS

SMOKED SALMON SUSHI GUNKAN NIGIRI TORCHED 3 PCS	21
TEMARI AVOCADO IKURA KOJI WASABI STEM	14
QUAIL EGG TRUFFLE SOY	17
KING CRAB CAVIAR	32

TAIKO

CONTEMPORARY ASIAN CUISINE
BY SCHILO

SMOKED IKURA | WHITE TEA

VIETNAMESE SEA BANQUET

ICED SAKURA LETTUCE | MYOGA

LANGOUSTINE | KOMBU AGED | KUMQUAT

BLUEFIN | TAIKO SOY | WASABI
AKAMI TUNA | OO TORO

CHAWANMUSHI | NORTH SEA CRAB

TAIWANESE OYSTER OMELETTE

BLACK COD | CELERIAC | MISO | BERGAMOT

ANJOU PIGEON | TERIYAKI GLAZE | SUDACHI
BIO FOIE GRAS GYOZA | MACADAMIA | TRUFFLE
HOSE MAKI | POACHED FOIE GRAS | UMEBOSHI

BLACK SESAME | PASSION FRUIT | PAVLOVA

SOY LEAF
MISO | DARK CHOCOLATE | HAZELNUT

CHISANA OMAKASE 105
OMAKASE 125

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

CHEF DE CUISINE; HUGO ENGELS