

TAIKO

CONTEMPORARY ASIAN CUISINE
BY SCHILO



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SAKURA | SPRING FRUITS
RHUBARB | KOHLRABI

CARROT TARTAR | WASABI
KAILAN KIMCHI | CORIANDER

SEAWEED PIZZA | SOY MOROMI
SEA KALE | ALGAE EMULSION

ICED TOM KHA YEN | AVOCADO
SHANGHAI BAO BUN | BLACK GARLIC

WHITE ASPARAGUS | SESAME | TURNIP TOP
GUNKAN SUSHI

ROASTED CAULIFLOWER | SOY | HAZELNUT | MISO

SILKEN TOFU | MOREL | SOY BROTH
MUSHROOM XO
SZECHUAN AUBERGINE

WATER DROP CAKE | ALMOND MILK | SAKURA MOCHI

CHOCOLATE | CHERRY BLOSSOM TREE

HANAMI VEGAN OMAKASE 85

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

CHEF DE CUISINE; HUGO ENGELS

OMAKASE

CANADIAN LOBSTER
RHUBARB | SAKE | MYOGA
DAIKON ROLL

HAMACHI
SASHIMI | SUSHI
TAIKO SOY | FRESH WASABI

ASPARAGUS FOAM | ROCK OYSTER | KIMCHI
MOROMI | ASPARAGUS GUNKAN

SILKEN TOFU | MOREL | SOY BROTH

ICED TOM KHA YEN | AVOCADO | TURNIP TOP
BAKED BAO BUN | WAGYU | BLACK BEAN

BLACK COD | MISO | SEA VEGETABLE PIZZA

BLACK ANGUS ENTRECOTE | CANTONESE STYLE
BIO FOIE GRAS GYOZA | MACADAMIA
SZECHUAN AUBERGINE

COCONUT TAPIOCA | PINEAPPLE | PANDAN

CHOCOLATE | CHERRY BLOSSOM TREE

CHISANA OMAKASE 105
OMAKASE 125

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

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
WHITE ASPARAGUS MISO	22
HAMACHI SAKURA	23
SOFT SHELL CRAB	24
CRISPY PRAWN CRAB SALAD LOBSTER MAYONNAISE	25

GUNKAN / 2PCS

IKURA SAKE GEL	9
WHITE ASPARAGUS DARK MISO	10
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

RAW

NAMA

DAIKON SALAD WILD GINGER CHERRY BLOSSOM 3 PCS	15
TUNA TARTAR WATERMELON SHISO GARI	20
HAMACHI TARTAR SEA VEGETABLE SOY CRISP	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	25
HAMACHI STRAWBERRY LONG PEPPER WHITE TEA	27
CANADIAN LOBSTER SAKE GRANITÉ GINGER RHUBARB	30

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

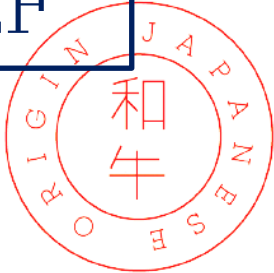
SEASONAL

CHICKEN XO FRIED SKIN	30
BLACK COD MISO SEA VEGETABLE PIZZA	41
BLACK ANGUS ENTRECOTE CANTONESE STYLE	41
LOBSTER CURRY WHITE ASPARAGUS KAFFIR LIME	42
SILKEN TOFU MOREL KOHLRABI FOR TWO	60

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 AJI MISO	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 CHERRY BLOSSOM TREE	15
HAZELNUT MISO NOUGAT HONEY COMB	15
COCONUT TAPIOCA PINEAPPLE PANDAN	15
HOT MATCHA ALMOND LIME	18
MANGO SASHIMI YUZU THAI BASIL	13

EXECUTIVE PASTRY CHEF; GINO GEBHARD