

TAIKO

CONTEMPORARY ASIAN CUISINE
BY SCHILO

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 | KOREAN PICKLES

VEAL CHEEK BULGOGI | KIMCHI

CHIRASHI | BEEF

LYCHEE ICE

SESAME DUMPLING | MATCHA

SOY LEAF

WARM CHOCOLATE MOUSSE

CHÏSANA OMAKASE 95

OMAKASE 115

ALL MENUS ARE ONLY AVAILABLE PER TABLE, DIETARY REQUIREMENTS CAN BE TAKEN INTO ACCOUNT
CHEF DE CUISINE; HUGO ENGELS
EXECUTIVE PASTRY CHEF; GINO GEBHARD

RAW

DAIKON SALAD WILD GINGER CHERRY BLOSSOM 3 PCS	
15,-	
TUNA TARTAR WATERMELON SHISO GARI	18,-
HAMACHI TARTAR EGG FOAM TOBIKO	22,-
LOCAL VEAL TATAKI MANGO CASHEW CORIANDER	26,-
LOBSTER SAKE GRANITE PISTACHIO	28,-
DAVID HERVÉ SEA BUCKTHORN SALTY FINGER ½ DOZ	36,-

SASHIMI

SCOTTISH SALMON	18,-
HAMACHI	23,-
AKAMI TUNA	21,-
CHUU TORO	24,-
OO TORO	28,-
SCALLOPS	28,-

TAIKO STYLE SASHIMI

TUNA TATAKI PONZU CRUDITÉ	24,-
HAMACHI STRAWBERRY SMOKED SOY	27,-
SCALLOPS CAVIAR LIME SAKURA	30,-

TAIKO STYLE SUSHI / 2 PCS

SMOKED SALMON SUSHI GUNKAN NIGIRI TORO 3 PCS	21,-
TEMARI AVOCADO IKURA KOJI WASABI STEM	14,-
QUAIL EGG TRUFFLE SOY	16,-
CHIRASHI BEEF MUSHROOM 1 PCS	18,-

NIGIRI SUSHI / 2 PCS

TAMAGO	7,-
AVOCADO	8,-
SCOTTISH SALMON	9,-
HAMACHI	12,-
OYSTER	14,-
SCALLOPS	18,-
AKAMI TUNA	11,-
CHUU TORO	16,-
OO TORO	18,-

GUNKAN SUSHI / 2PCS

IKURA SAKE GEL	9,-
DUTCH SHRIMP NIKKA WHISKEY	14,-
SCALLOPS LIME	18,-
LOBSTER SAKURA	18,-

MAKI SUSHI / 8PCS

AKASHA VEGETARIAN	15,-
SALMON AVOCADO	17,-
TUNA KIMCHI	19,-
SOFT SHELL CRAB	22,-
CRISPY PRAWN CRAB SALAD LOBSTER MAYONNAISE	23,-
SCALLOPS MISO HAZELNUT CHICORY	25,-

DIM SUM / 3 PCS

DUMPLING HAR GAU CHAMPAGNE FOAM	18,-
DUMPLING SIU MAI SHIITAKE TRUFFLE	18,-
GYOZA DUCK MANGO TAMARIN	18,-
GYOZA PORK GADO GADO SWEET SOY	15,-
XIAOLONGBAO OXTAIL MORILLE	22,-
OKONOMIYAKI SALMON TORO IKURA	24,-

SOUPS

ORGANIC MISO WOOD EAR MUSHROOM SILKEN TOFU	14,-
CÈPES CAPPUCCINO EGG FOAM MUSHROOM XO	16,-
FORBIDDEN SOUP COCONUT HOLY BASIL	19,-

SEASONAL

LOBSTER RED CURRY PUMPKIN	48,-
CHICKEN XO FRIED SKIN	28,-
BLACK COD AUBERGINE MISO HAZELNUT	38,-
VEAL CHEEK BULGOGI KIMCHI	32,-
HALIBUT SWEET CHILLI GINGER	36,-
TOFU TERRINE BRIOCHE FERMENTED FUJI APPLE	24,-

WAGYU | KING OF BEEF

GUNKAN WAGYU CAVIAR	16,-
NIGIRI TORCHED WAYGU BEEF TERIYAKI GLAZE	16,-
SASHIMI WAGYU BEEF YAKINIKU CHESTNUT	32,-
GYOZA WAGYU BEEF JERUSALEM ARTICHOKE SMOKED GARLIC	17,-
GRILL GUNMA WAGYU BEEF A5 CHUCK RIB 100 GRAMS	68,-
GRILL HIDA GYU ENTRECOTE WAGYU A5 100 GRAMS	92,-
KATSU HIDA GYU SANDOITCHI A POIVRE FRENCH STYLE 100 GRAMS	92,-

SIDES

KAI LAN SOY GOMA	9,-
KIMCHI SELECTION HOT AND COLD	10,-
VEGETABLE GARDEN	12,-
BROWN RICE	5,-
AUBERGINE SZECHUAN KIMCHI	9,-
TAIKO STYLE VEGETABLE RICE	9,-