

# TAIKO

CONTEMPORARY ASIAN CUISINE  
BY SCHILO



INGREDIENT OF THE YEAR

## KING OF CRABS

蟹  
虫



**INGREDIENT OF THE YEAR**

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## **KING OF CRABS**

**Every September on Taiko New Year, Taiko restaurant celebrates its birthday.**

**Here our new ‘ingredient of the year’ is revealed and our brand new Omakase menu is launched. After the great exposition for Hida Wagyu and Wasabi, this year it is the turn of the Kamchatka crab or Red King crab to take centre stage in the much-acclaimed Asian kitchen of chef Schilo van Coevorden.**

**Inspired by the rotation of Zodiac signs at Chinese New Year, Schilo chooses a new ingredient each year which both excites and surprises, adding a new dimension to the award-winning Taiko menu. ‘I’ve always been intrigued by Red King crab. It’s one of the most delicious and exciting creatures I experienced during the time I worked in Japan,’ he explains.**

**The crabs are caught in limited numbers, making it possible for the fisherman to handle each king crab individually. This level of care and attention, used throughout the process from catch to production, gives the King crab a unique and distinctive qualitative advantage.**

**The Red King crab is a cold water species found in the shallow waters of the Barents Sea, located off the northern coasts of Norway and Russia. The clear, cold waters and cold climate, gives the Kamchatka crab it’s freshness of taste, firmness of meat and a natural red colour. The superb white meat of the legs and claws is particularly juicy and has a naturally sweet taste.**

**Experience different ways of preparations and taste of the The Red King crab by Schilo van Coevorden in the Omakase menu, available from September 18th 2017 to September 2018.**

**We wish you a great Taiko New Year!**

**RESERVATIONS**  
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