

TAIKO

CONTEMPORARY ASIAN CUISINE
BY SCHILO

CHISANA OMAKASE

THE CIRCLE OF
SOY

SPROUTING SOY | UNI | YUZU
TOM KHA YEN | DUTCH PRAWNS | BLACK GARLIC
LOBSTER | SAKE GRANITE | PISTACHIO
HAMACHI | PU-ERH | PUMPKIN | PASSION FRUIT

CÈPES | CAPPUCINO | EGG FOAM
MUSHROOM XO
TOFU MABRÈ | APPLE | MISO | UMESHU

CANTONESE STYLE BEEF | OYSTER SAUCE
CHIRASHI BEEF TARTARE | CÈPES
VEAL BULGOGI | KOREAN PICKELS

SOY LEAF
MISO | DARK CHOCOLATE | HAZELNUT