

TAIKO

CONTEMPORARY ASIAN CUISINE
BY SCHILO

TOM KHA YEN
DUTCH PRAWNS | BLACK GARLIC
SPROUTING SOY | UNI | YUZU
UNI | MAIZE | SAFFRON
BLUEFIN | TAIKO SOY | WASABI
AKAMI TUNA | CHUU TORO | OO TORO
PHEASANT | FORBIDDEN SAUCE | RED CABBAGE
CÈPES | CAPPUCINO | EGG FOAM | MUSHROOM XO
SILKEN TOFU | TRUFFLE | SOY
CANTONESE STYLE BEEF | OYSTER | KOREAN PICKLES
BEEF BULGOGI | QUINCE
CHIRASHI | BEEF | OYSTER TAMAGO
BLACK SESAME | PASSION FRUIT | PAVLOVA
SOY LEAF
MISO | DARK CHOCOLATE | HAZELNUT

OMAKASE 119

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

CHEF DE CUISINE; HUGO ENGELS
EXECUTIVE PASTRY CHEF; GINO GEBHARD