

TAIKO

Christmas Celebration

24, 25 & 26 December
Sittings from 7 pm
Six course menu €155 / Wine pairing €75

Hamachi

Sashimi | sushi and tartar
Sudashi | wasabi | Taiko buckthorn soy

Lobster

Cappuccino & gyoza with Korean spices

Black cod

Miso | chestnut | sea vegetables

Roe deer

Cantonese style
Red cabbage | quince
Bio foie gras dim sum

Pavlova

Passionfruit | black sesame

Christmas chocolate dessert

Nikka whisky | mandarin



Vegetarian menu available on request
For reservations: www.exploretock.com/taiko

TAIKO

New Year's Eve

31 December

Sittings at 5.30 pm and 9 pm

Four course menu €185 / Wine pairing €95

Tuna | Caviar

Sushi and sashimi selection
Buddha's hand | shiso

King crab

Green curry | hot and cold
Dim sum

Hida Wagyu beef A5

Black truffle
Okonomiyaki sprouts
Silken tofu with bio foie gras | umeshu

New Year's orange

Chocolate | matcha
Fortune cookies



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