

TAIKO

CONTEMPORARY ASIAN CUISINE
BY SCHILO

ようこそ
yōkoso!
WELCOME!

Omakase tasting menu

EDAMAME

cucumber

*

SASHIMI

kingfish | komquat | sakura soy

*

TUNA TASTING

sashimi | nigiri | maki

*

DAIKON ROLL

miso | tofu | shiso

CRAB SALAD

thai style | corn | green mango

WAGYU A5 CARPACCIO

oyster | myoga | teriyaki

*

FRIED TURBOT

cucumber | lobster | bok choy

*

DUCK

lotus rice | mapo tofu | morning glory | plum glaze

KAKIGŌRI

reine claudes plum | ginger | almond ice cream

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DARK CHOCOLATE

white sesame | cashew | soy

135 P.P.

please note that this menu is only available per table

WINE PAIRING

€75 per person

SAKE PAIRING

€85 per person

Allergen information available upon request

すし
sushi
SUSHI

NIGIRI | 2 PCS

avocado	8
tamago	9
scottish salmon	10
hiramasa kingfish	12
akami	12
chuu toro	18
oo toro	20

SASHIMI | 5 PCS

akami	22
chuu toro	28
oo toro	30
scottish salmon	20
hiramasa kingfish	22

GUNKAN

oscietra caviar 10g per piece	25
ikura ginger 2 pcs	20
wagyu tartar smoked soy 2 pcs	24

MAKI

SOFT SHELL CRAB ROLL	24
crispy soft shell crab daikon kimchi	
AKASHA ROLL	18
green asparagus takuan shiitake sesame	
SPICY TUNA ROLL	22
akami tuna cucumber kimchi mayonnaise	
SALMON AVOCADO ROLL	20
salmon avocado green shiso aka miso	

アラカルト
ARAKARUTO
A LA CARTE

STARTERS

OYSTERS 3 OR 6 PCS salty finger nam jim	18 36
YING YANG ROLL sisho miso kinako	18
WAGYU A5 CARPACCIO oyster myoga teriyaki *supplement caviar 5gr	35 20
MISO SOUP shiitake tofu green asparagus	22
CHINESE CORN SOUP Dutch shrimps bisque soybeans	25
DIMSUM 3 PCS	
LOBSTER GYOZA mushroom XO nori negi	26
WAGYU GYOZA black garlic fried garlic pickled onion	26
MUSHROOM GYOZA tofu pine nuts shiitake	18
SHRIMP TOAST chili oil negi sesame	20
DUCK SUI MAI hoisin chili 5 spice	19
STEAMED BUN erengi XO black bean	18

MAIN COURSES

YELLOW CURRY guinea fowl coconut rice pickles	55
GREEN CURRY tofu fried rice shiitake	45
RED CURRY lobster Thai basil steamed rice	65
A5 WAGYU ENTRECOTE 150 GR ponzu kohlrabi	140
RIBEYE 250 GR teriyaki fried garlic	70
PERSIAN BLACK COD saffron sourberries eggplant	48
FRIED TURBOT lobster Thai salsa bok choy peanut	43

SIDES

LOTUS RICE SHIITAKE	15
BIMI GARLIC CHILI	18
COCONUT RICE MACADAMIA LIME	17
GREEN ASPARAGUS TERIYAKI	22

DESSERTS

Kakigōri 14
reine claudes plum | ginger | almond ice cream

DARK CHOCOLATE 15
white sesame | cashew | soy

MANGO 15
sticky rice | pandan | coconut

お茶

OCHA

TAIKO TEA SELECTION | 7.5

INFUSION TEA

dokudami | Japan, Kyoto

WHITE TEA

yasmine silver needle tea | China, Yunnan, Hei Shu Lin

GREEN TEA

longjing | China, Hangzau, Xihu

BLACK TEA

himalaya gold | Nepal, Maipakhori
old three yunnan | China, Yunnan, Lincang

OOLONG

da hong pau | China, Wuyishan, Matouyan

SPECIAL TEA

matcha | Japan, Kyoto-Koyamaen