

TAIKO

CONTEMPORARY ASIAN CUISINE
BY SCHILO

ようこそ
yōkoso!
WELCOME!

Taiko 2022

Taiko, the award-winning restaurant of the Conservatorium hotel in Amsterdam, was created by Executive Chef, Schilo van Coevorden to honour beautiful flavours and textures from across the Far East. The dishes are modern-Asian inspired, the atmosphere is international, Amsterdam-casual. Taiko experience is made complete and irresistible to local as well as international gourmets, by the extraordinary devotion of chef Jef van den Hout and the dedicated attention to detail by manager, Ritesh Chakawri.

花見
HANAMI
CHERRY BLOSSOM

HIRAMASA KINGFISH
kumquat | 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
*

TURBOT
lobster | Thai salsa | bok choy | peanut | orange koshō
*

DUCK
lotus rice | mapo tofu | bimi | plum glaze
*

KAKIGÖRI
black cherries
*

BOLUS
kinako | butter caramel parfait | miso

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	24
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

ZEEUWSE PLATTE | 3 OR 6 PCS 18 | 36
salty finger | nam jim

DAIKON ROLL 18
sisho | mizuna | red miso

WAGYU CARPACCIO 35
fried noodle | sesame | salted egg
*supplement caviar 5gr 20

MISO SOUP 22
shiitake | tofu | green asparagus

CHINESE CORN SOUP 25
Dutch shrimps | bisque | soybeans

DIMSUM

LOBSTER GYOZA 3 PCS 26
mushroom XO | nori | negi

WAGYU GYOZA 3 PCS 26
black garlic | fried garlic | pickled onion

MUSHROOM GYOZA 3 PCS 18
tofu | pine nuts | shiitake

SHRIMP TOAST 3 PCS 20
chili oil | negi | sesame

DUCK SUI MAI 3PCS 19
hoisin | chili | 5 spice

STEAMED BUN 2 PCS 18
erengi | XO | black bean

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

SANDO ZEEUWSE BOLUS butter caramel parfait kinako miso	14
MANDARIN yuzu merengue Oyester 44 vodka	15
WALK IN THE FOREST dark chocolate miso caramel nikka whiskey	15
STICKY MANGO RICE coconut pandan fresh herbs	15

お茶

OCHA

TAIKO TEA SELECTION | 7.5

INFUSION TEA

natural blue tea | Thailand, Hang Dong
mulberry leaf | Japan, Kyoto

WHITE TEA

yasmine silver needle tea | China, Yunnan, Hei Shu Lin
wild yabao | China, Yunnan, Lincang

GREEN TEA

longjing | China, Hangzau, Xihu
sencha | Japan, Kyoto, Ujitawara

BLACK TEA

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

OOLONG

da hong pau | China, Wuyishan, Matouyan
dong ding | Taiwan, Nantou, Lugu

SPECIAL TEA

matcha | Japan, Kyoto-Koyamaen

COLD BREW

milky oolong | Taiwan, Min Jian