

TAIKO

CONTEMPORARY ASIAN CUISINE
BY SCHILO

海の国

umi no kuni

LAND OF SEA

HIRAMASA KINGFISH buckthorn soy
ZEELAND'S FINEST oysters mussels cockles
FROM THE BEACH grey shrimps "puri makhanwala" crab & corn fresh spring roll seaweed
FROM THE LAND kohlrabi dimsum shiitake matcha mushroom tempura chawanmushi black truffle
BY SEA turbot tamarind Thai salsa bok choy peanut orange koshō
BY AIR duck plum sauce morning glory lotus leaf rice taco
MANDARIN yuzu white chocolate oyester 44 vodka
ZEEUWSE BOLUS sando butter caramel parfait kinako miso

135 P.P.

please note that this menu is only available per table

WINE PAIRING

€75 per person

SAKE PAIRING

€85 per person

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

Allergen information available on request.

GUNKAN

oscientra 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

ZEEUWSE PLATTE 3 OR 6 PCS	18 36
buddha's hand nam jim oyster	
SPRING ROLL 2 PCS	18
smoked kombu enoki fresh herbs	
TUNA TASTING	35
sashimi nigiri maki	
WAGYU GYOZA 3 PCS	25
smoked garlic fried shallots pickled onion	
DUCK TACO 2 PCS	22
cucumber mizuna	
LOBSTER GYOZA 3 PCS	26
XO chives fried garlic	
WAGYU ENTRECÔTE 150 G	140
ponzu kohlrabi	
PERSIAN BLACK COD	45
saffran rice smoked garlic	
YELLOW CURRY	55
guinea fowl coconut rice Thai herbs	
GREEN CURRY	45
coconut rice Thai basil tofu	

SIDES

lotus leaf rice shiitake	15
stir fried morning glory garlic chili	18

DESSERT

ZEEUWSE BOLUS	14
sando	
butter caramel parfait kinako miso	
MANDARIN	15
yuzu white chocolate oyester 44 vodka	
SOUFFLÉ	22
sake sorbet lemon	