

TAIKO

CONTEMPORARY ASIAN CUISINE
BY SCHILO

ベジタリアン
bejitarian
VEGETARIAN

DAIKON
buckthorn soy

SEAWEED SUSHI
oyster leaf | wakame | tamago

FROM THE SEA
pani puri "makhanwala" | seaweed | papaya
corn | fresh spring roll

FROM THE GROUND
kohlrabi | shiitake matcha | chawanmushi | black truffle
mushroom tempura

BY LAND
dandan noodles | salsify | kimchi

FROM THE GARDEN
turnip cake | lotus rice | morning glory | taco

MANDARIN
yuzu | white chocolate | Oyester 44 vodka

ZEEUWSE BOLUS
sando
butter caramel parfait | kinako | miso

115 P.P.

please note that this menu is only available per table

WINE PAIRING
€75 per person

SAKE PAIRING
€85 per person