

# TAKA MARYLEBONE JAPANESE TAPAS

## FIRST THINGS FIRST

EDAMAME	5
<i>Wild Fennel Salt or Spicy Kombu Dressing Shojin</i>	
MISO SOUP	6
<i>Organic Miso, Roasted Seaweed and Tofu</i>	
CHICKEN SOUP	7
<i>A Cloudy Chickeny Umami Cuddle with Tsukune</i>	

## RAW TO THE CORE

BLUEFIN TUNA TARTARE	14
<i>Smoked Gochujang Soy, Confit Egg Yolk and Roasted Nuts</i>	
LOCH DUART SALMON TATAKI	12.5
<i>Shio Kombu, Green Chilli Sauce</i>	
YELLOWTAIL	13
<i>Amazon Cacao, Smokey Aubergine and Yuzu Soy</i>	
CHUTORO TATAKI (limited availability)	18
<i>Roasted Red Chilli, Diakon, Shio Kombu</i>	

## PLANT BASED POWER

NASU DENGAKU	8.5
<i>Fermented Plantain Miso Glazed Aubergine</i>	
ARIGATO AVOCADO	9
<i>Grilled Avocado with Spicy Peanut Soy</i>	
NAMAYASAI TSUKEMONO	13
<i>Field Greens, Preserved Veggies and Shiso Vinegar</i>	
NEON SALAD	10.5
<i>Baby Gem, Spinach Miso, Crispy Shallots and Tofu Tempura</i>	
SUMMER GREEN	8
<i>Nama yasai Greens served with Ginger Garlic and Yuzu Miso Sauce</i>	

## ARIGATO SANDO

KAGOSHIMA A5 SAKURA WAGYU (80G)	50
<i>Tonkatsu Sauce &amp; English Mustard</i>	
KOBE BEEF (80G)	120
<i>Tonkatsu Sauce &amp; English Mustard</i>	

## ROBATA FIRE STARTER

TRUFFLED TENDERSTEM BROCCOLI (150G)	12
<i>Chinese Broccoli Spears, Yuzu Truffle Miso</i>	
BLACK COD MISO (160G)	29.5
<i>Yuzu Miso</i>	
BOTTERILLS YAKI TSUKUNE	12
<i>Taka's Secret Recipe Chicken Meatballs with Cured Egg Yolk</i>	
HOT AND SOUR CHICKEN CRUNCH	
<i>Botterills Chicken Yasai Zuke, Yuzukosho Mayo and Puffed Rice</i>	
Quarter Chicken	19.5
Half Chicken	35.5
DUCK DUMPLINGS AND GRAVY (5PCS)	14
<i>Botterills Duck Gyoza With Ume Teriyaki</i>	
ENOKI MUSHROOM	12
<i>Yuzu Butter, Herb Oil</i>	
Add Truffle	8

## FRI OR DIE

LORD OF THE FRIES	14
<i>Carrolls Heritage Potato Chips with Truffle and Parmigiano Reggiano</i>	
POPCORN SHRIMP TEMPURA	14
<i>Spicy Mayo and Butter Ponzu</i>	
TFC NANBAN	12
<i>Fried Chicken Wings, Smoked Daikon Tartare</i>	
BOTTERILLS CHICKEN KAARAGE	12.5
<i>Ribs, Oysters and Tenderloin, Smokey Chilli and Tare Sauce</i>	

## RICE IS NICE

YELLOWTAIL NORI TEMPURA (4PC)	11.5
<i>Wasabi Tobiko and Spicy Mayo</i>	
SALMON TRUFFLE PONZU BITES (4PC)	12.5
<i>Loch Duart Salmon with Summer Truffle and Wasabi</i>	
BUTTERFISH SPICY MISO CRACKERS (4PC)	12
<i>Miso Cured Black Cod, Cucumber Salsa and Gochujang Sauce</i>	
CHUTORO CAVIAR 5PC (limited availability)	48
<i>ChuToro Tartare, Yuzu Truffle Miso &amp; Exmoor Caviar on Crispy Nori Tempura (10g)</i>	
DUCK RICE, UNAGI HYPE	12
<i>Slow Cooked Botterills Duck, Fresh water Eel and Kujo Negi on Sushi Rice</i>	
WAGYU DRIPPING RICE BOWL (limited availability)	9
<i>Greasy Wagyu Fat and Sukiyaki Sauce on Sushi Rice</i>	
CORNISH CEVICHE	14.5
<i>White Fish Of The Day, Tigers Milk, Sushi Rice</i>	
STEAMED RICE	4.5
<i>Its A Bowl Of God Damn Japanese Rice</i>	

## MOCHI FLATBREAD

WHIPPED TOFU HUMMUS	15
<i>Wasabi Peas, Roasted Sesame</i>	
TACAMOLE	13
<i>Red Chilli, Coriander and Yuzu</i>	
WASABI TOMATO SALSA	13
<i>Heritage tomatoes, Lemon Basil, Garlic chips</i>	
EXMOOR CAVIAR	40
<i>Cornish Salted Exmoor Caviar with Our Bread, Enough Said!</i>	
EXTRA BREAD	5.5
<i>Extra Bread and Extra Nori Butter</i>	

## ROCK AND ROLLS

BLUEFIN TUNA CRUNCH	12.5
<i>Spicy and Crunchy and Crunchy and Spicy</i>	
NAMA YASAI TSUKEMONO	9.5
<i>Preserved Veggies from East Sussex</i>	
SAKE	11.5
<i>Loch Duart Salmon and Avocado</i>	
CALIFORNIA	12
<i>Snow Crab, Yuzu Tobiko and Yuzu Mayo</i>	
KAPPA	7
<i>The Big Baby Cucumber Roll</i>	
AVOCADO	10
<i>Avocado, Avocado, Avocado</i>	
SUKIYAKI	16
<i>Slow Cooked Kagoshima Wagyu and Onsen Egg</i>	
FRIED HOKKAIDO SCALLOP	13
<i>Crispy with Kimchee</i>	
TORO TAKU	11
<i>ChuToro Tartare &amp; Smoked Daikon</i>	
UNAGI	14
<i>Fresh Water Eel and Cucumber, Mango</i>	
THE SLAIN DRAGON	16.5
<i>Not a Traditional Dragon Roll</i>	
EXMOOR CAVIAR	42.5
<i>Avocado, Avocado, Avocado, Caviar (10g)</i>	
CRISPY BLACK COD	13
<i>Spicy mayo, pickled cucumber salad</i>	

### Service Charge

VAT is included at current rate. A discretionary 12.5% service charge will be added to your bill. We are very grateful for any feedback.

### Allergies and Intolerances

Every care is taken to avoid any cross contamination from allergens during preparation. We do however work in a kitchen that processes allergenic ingredients and we do not have a specific allergen free zone or dedicated fryers. We are not a nut free establishment and nuts form part of our menu and are offered freely throughout the restaurant and bar. If you have any specific allergies or concerns, please let us know and we'll do our best to help.