

TAIKO

CONTEMPORARY ASIAN CUISINE
BY SCHILO

DESSERTS

TOKYO BANANA 15
Genmaicha Ice

CHOCOLATE SHIZEN 15
Dark Chocolate | Cherry | Green Shiso

KAKI GORI 15
Coconut Mochi | Thai Fruit | Lemongrass Ice

RICE FIELD 15
Dragon Fruit | Sticky Rice | Coconut
Pandan Sorbet | Five Spice

お茶

OCHA

TAIKO TEA SELECTION | 7.5

INFUSION TEA
Sakura, Shizuoka, Japan

WHITE TEA
Mo Li Da Bai Hao | China, Fujian, Fuzhou
Wild Yabao | China, Yunnan, Lincang

GREEN TEA
Taiping Anhui | China, Hou Keng, Anhui

BLACK TEA
Masala Chai | China, Bohea, Tong Mu Guan
China Yellow Buds | China, Yunnan, Ding Dang

OOLONG
Min Jia | Taiwan, Min Jian

SPECIAL TEA | 8.5
Matcha | Japan, Kyoto-Koyamaen

TAIKO MOKKA | 16.5
Chita Whisky | Indonesian Brew | Miso | Cinnamon

Allergen information available upon request

MAIN COURSES

GREEN CURRY Coconut Seasonal Vegetable Taiko Rice	45
A5 KAGOSHIMA WAGYU BEEF 100 GR. Ponzu Kohlrabi	105
AGED BEEF ENTRECOTE 150 GR. Ponzu Kohlrabi	70
ALASKA BLACK COD Kyoto Miso Bok Choy	48

SIDES

TAIKO RICE MUSHROOM NEGI FURIKAKE	17
LOTUS RICE SHIITAKE	15
KAI LAN GARLIC CHILI	18
GLAZED MUSHROOMS TERIYAKI NEGI ENOKI	15
CHARRED SHISHITO PEPPERS GARLIC CHILI	16

Omakase Tasting Menu 8 courses

ICED AVOCADO Curry Thai Basil Ginger *
BALFEGO TUNA Sushi & Sashimi Sichuan Ponzu *
LOBSTER DIM SUM Cappuccino Gyoza *
SICHUAN MA PO TOFU Glazed Mushrooms *
ALASKA BLACK COD Saffron Miso Sourberries X.O. Eggplant *
JAPANESE WAGYU Taiko Rice Carpaccio Entrecote *
CITRUS COI Baijiu Water *
CHOCOLATE SHIZEN Dark Chocolate Cherry Green Shiso

€135 per person

Please note that this menu is only available per table

WINE PAIRING

€85 per person

SAKE PAIRING

€95 per person

Allergen information available upon request

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Vegetarian Omakase Tasting Menu

8 courses

ICED AVOCADO Curry Thai Basil Ginger *
SHISHA AKASHA Charred Shishito Tonburi Avocado Sichuan Ponzu *
DIM SUM Miso Soup Siu Mai *
SICHUAN MA PO TOFU Glazed Mushrooms *
MISO EGGPLANT Saffron Miso Sourberries X.O. *
GREEN CURRY Coconut Seasonal Vegetable Taiko Rice *
CITRUS COI Baijiu Water *
CHOCOLATE SHIZEN Dark Chocolate Cherry Green Shiso

€120 per person

Please note that this menu is only available per table

WINE PAIRING

€85 per person

SAKE PAIRING

€95 per person

Allergen information available upon request

OMAKASE SUSHI

TAIKO BENTO FOR TWO PERSONS 110
Chef's Selection | Nigiri | Gunkan

SUSHI TASTING 40
Tuna Selection | Sea Buckthorn Berry Soy

STARTERS

OYSTERS | 3 OR 6 PCS 18 | 36
Nam Jim | Coriander

PANI PURI | 2 PCS 18
Green Curry | Caviar

SCALLOP TARTARE 25
Yuzu | Caviar | Soy Creme

DRIED AGED WAGYU CARPACCIO 35
Umeboshi | Wasabi | Yakiniku
*Supplement Caviar 5 gr. *25

MISO SOUP 22
Shiitake | Silken Tofu | Seaweed | Sesame

DIMSUM | 3 PCS

LOBSTER GYOZA 26
Mushroom XO | Nori | Negi | Katsuobushi

WAGYU GYOZA 26
Black Garlic | Fried garlic | Negi

DUCK SIU MAI 20
Hoisin | Chili | Five Spice

GUA BAO 18
Shiitake | Negi | Crispy Chili

VEGAN SIU MAI 18
Water Chestnut | Winter Melon | Ginger

SHIITAKE SPRING ROLL 18
Crispy Chili

Allergen information available upon request

すし
sushi
SUSHI

Omakase Tasting Menu
5 courses

NIGIRI | 2 PCS

Avocado	8
Tamago	9
Shiitake	8
Scottish Salmon	10
Hiramasa Kingfish	12
Scallop	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

Osetra Caviar 10 gr. per piece	25
Ikura Ginger 2 pcs	20
Wagyu Tartar Smoked Soy 2 pcs	24

MAKI

SOFT SHELL CRAB ROLL Crispy Soft-shell Crab Daikon Kimchi	24
AKASHA ROLL Green Asparagus Takuan Shiitake Sesame	18
SPICY TUNA ROLL Akami Tuna Cucumber Kimchi Mayonnaise	22
SALMON AVOCADO ROLL Salmon Avocado Green Shiso Aka Miso	20
WAGYU ROLL Green Asparagus Sesame Yuzu Soy	55

Allergen information available upon request

BALFEGO TUNA Sushi & Sashimi Sichuan Ponzu *
LOBSTER DIM SUM Cappuccino Gyoza *
ALASKA BLACK COD Saffron Miso Sourberries X.O. Eggplant *
AGED BEEF Entrecote Kay Lan Gyoza *
CHOCOLATE SHIZEN Dark Chocolate Cherry Green Shiso

€95 per person
Please note that this menu is only available per table

WINE PAIRING
€65 per person

SAKE PAIRING
€75 per person

Allergen information available upon request

Vegetarian Omakase Tasting Menu
5 courses

SHISHA AKASHA
Charred Shishito | Tonburi | Avocado
Sichuan Ponzu
*

DIM SUM
Miso Soup | Siu Mai
*

MISO EGGPLANT
Saffron | Sourberries X.O.
*

GREEN CURRY
Coconut | Seasonal Vegetable | Taiko Rice
*

CHOCOLATE SHIZEN
Dark Chocolate | Cherry | Green Shiso

€85 per person

Please note that this menu is only available per table

WINE PAIRING

€65 per person

SAKE PAIRING

€75 per person

Allergen information available upon request

アラカルト
ARAKARUTO
A LA CARTE