

The background is a textured, greyish-blue watercolor wash. A large, hand-painted yellow circle is centered in the upper half. A teal scarf with fringed ends is draped across the bottom of the yellow circle. At the bottom of the page, there are faint, light green snowflake patterns.

TAKEKO

by Mayuri Kobayashi

TAKEKO WINTER MENU

TAKÉKO

by Mayuri Kobayashi



Nigiri

2 pieces.

Salmon. 5€

Salmon Aburi, Ikura & nikiri sauce 6,5€

Red tuna almadraba*. 6,9€

Chu-toro (medium fatty tuna)*. 6,9€

O-toro (fatty tuna)*. 7,9€

O-toro aburi and truffle. 8,5€

Japanese eel & kabayaki sauce. 7,5€

Red prawn with his head*. p.m.

Fish of the day. p.m.

Wagyu A-5*. 16€

(Japanese meat BMS 10/12).

Triple tuna nigiri.

2 nigiri red tuna, 2 chuutoro, 2 otoro.

Omakase sushi.

24 pieces

21€

51,8€



Jengibre extra 1,5€

Wasabi fresco extra 2€

Wasabi raíz 1,5€ p/p

Caviar ruso ossetra* 7,5€ p/p

TAKEKO

by Mayuri Kobayashi



Gunkan

2 pieces.



Negitoro (fatty tuna & green onion).

7.5€

Akami to kimuchi (tuna & kimchee sauce).

7€

Ikura (salmon eggs).

8€

Uni (sea urchin, canadian or spanish)

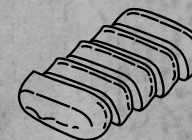
m.p

Wagyu tartar.

16€

Sashimi

5 fresh fish cuts.



Salmon.

6,9€

Red tuna almadraba.

9€

Chu-toro (medium fatty tuna).

9,9€

O-toro (fatty tuna).

11€

3 tuna cuts.

13,5€

(9 pieces from loin, Chu-toro, O-toro).

Sashimi moriwase.

22€

(15 pieces mixed).

TAKEKO

by Mayuri Kobayashi



Hosomaki

8 Pieces small roll.



Salmon.

6,5€

Salmon & avocado.

6,5€

Red tuna Almadraba.

7.9€

Negitoro (fatty tuna & green onion).

9€

Japanese eel, kabayaki sauce & sesame.

8,5€

Avocado

5,9€

Cucumber.

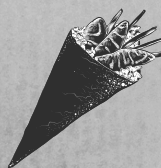
5€

Tamagoyaki. (japanese omelette).

5,9€

Temaki

Individual sushi cone.



Salmon, avocado & ikura.

7,5€

Negitoro (fatty tuna & green onion).

9€

Japanese eel, cucumber & avocado.

8,5€

Tuna, kimchee sauce, avocado & crispy flakes.

7,9€

TAKEKO
by Maguri Kobayashi



Special sushi

Matsumoto roll.

8 pieces uramaki (roll with rice outside), avocado, cucumber, with salmon tartar, leek & kimuchi mayonaise on top.

14€

Salmon roll.

8 pieces uramaki salmon, avocado & sesame.

11€

Red prawn.

8 pieces uramaki with red prawns in tempura, cucumber, wrapped in avocado & truffle.

m.p.

Fuji-san.

Hosomaki salmon in tempura, green onion, kimuchi sauce & homemade teriyaki.

12€

Futomaki unagi (Japanese eel)

6 pieces big roll with japanese eel, homemade kabayaki sauce, avocado, cucumber and tamagoyaki.

11,9€

Futomaki triple tuna.

10 Pieces big roll with three different tuna cuts: loin, medium fatty tuna & fatty tuna.

16€

Futomaki Carabinero. (Big red prawn)

10 Pieces big roll with big red prawn "0 size" in tempura, avocado, cucumber with the juice of his head to Sake on the top.

m.p.



TAKEKO

by Mayuri Kobayashi



Washoku, japanese cuisine.

Mix tempura.

12,9€

Japanese curry with rice.

14€

Homemade japanese curry with pork cheek and white rice

Wakame & sesame salad.

7,5€

Grilled eggplants and shimeji mushrooms.

10,9€

Edamame with Miso.

5€

Octopus that would like Takoyaki.

19,5€

Octopus in panko with okonomiyaki sauce, kewpie mayo, aonori and katsuobushi

Maguro no tarutaru.

18€

Red tuna tartar, avocado & miso sauce.

Gyozas buta to ebi.

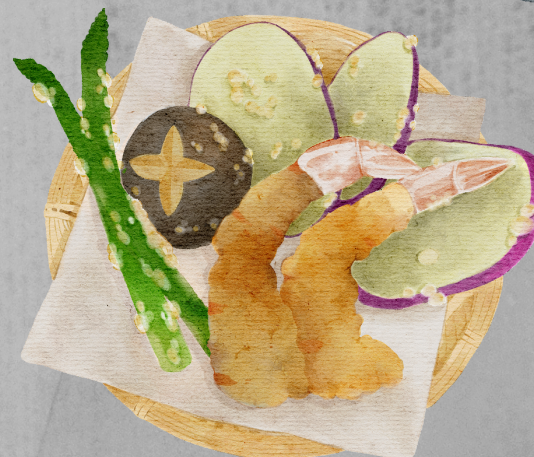
11,5€

6 pieces japaneses dumplings with beef, leek, miso, steamed & finished on the grill.

Katsu sando.

11,5€

Japanese sandwich with Iberian meaty fried pork chop, col, homemade tonkatsu sauce & kimuchi mayonaïse.



TAKEKO

by Mayuri Kobayashi



Ramen, miso, udon...

Something that touch your heart.

Miso soup of the day.

5,5€

Miso Ramen Ishizuka.

13,5€

Artisan ramen noodles, slowly cooked chashu pork, marinated poached egg, green onions, bean sprouts & miso broth.

Tantanmen Ramen.

13,5€

Artisan ramen noodles, spicy minced beef, marinated poached egg, pakchoy, green onions, bean sprouts, Sansho pepper & hot broth.

Japanese curry Udon.

14€

Fresh udon noodles, patty pork chop, marinated poached egg, green onions, bean sprouts & japanese curry broth. (veggie option)

Miso veggie ramen.

14€

Artisan ramen noodles, tofu, wakame seaweeds, bean sprouts, mushrooms, marinated poached egg & vegetables broth.

Kamo soba.

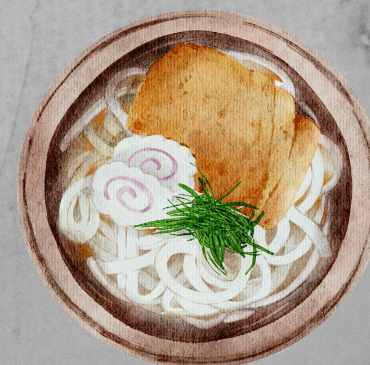
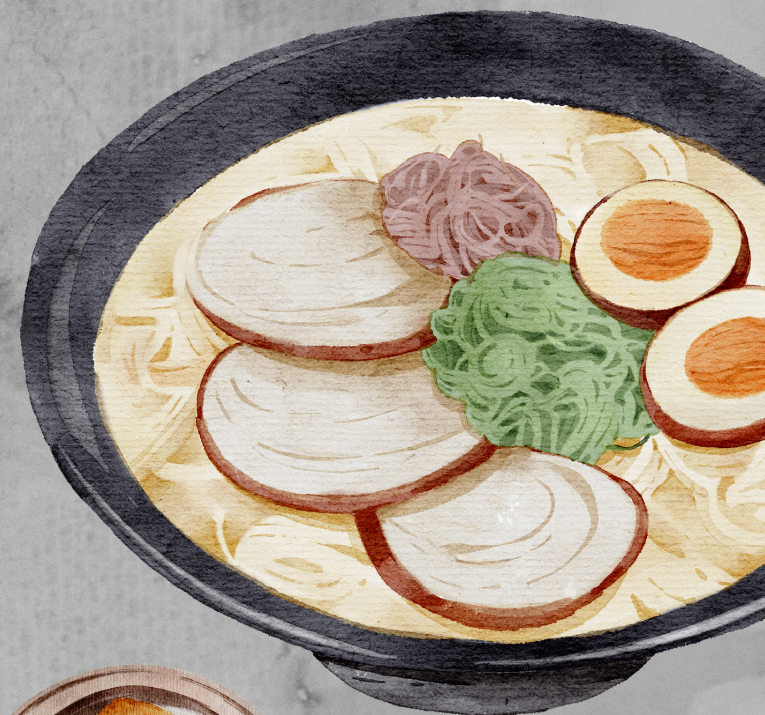
14€

Noodles of buckwheat, dashi broth, roasted duck and leeks.

Yakisoba "Kobayashi style".

13€

Fried noodles with free range chicken, vegetables, family recipe yakisoba sauce, fried egg, green onions, katsuobushi and aonori



TAKEKO

by Mayuri Kobayashi

Special dishes

Wagyu A-5 Tataki (On request)

120g aprox. wagyu beef A-5.

65€

Sukiyaki national beef (On request)

Japanese dish cooked on the table with national high quality beef, vegetables, tofu, udon, fresh eggs, mushrooms, dashi and sweet soy sauce.

32€ p.p

Binchotan Japanese eel.

.Half japanese eel cooked on binchotan charcoal and white rice.

22€

Wagyu Don.

Artisan ramen noodles with wagyu beef A-5, beef broth, poched eggs and mushrooms.

21€



TAK&KO

by Mayuri Kobayashi



Desserts

Something sweet to end the experience...

Chocolate Tataki with green tea ice cream.	5,5€
Tea matcha cheesecake.	6€
Homemade mochi of the day.	3,5€/ud
Green tea ice cream.	4,5€



Japanese special drinks

Umeshu (plum liquor) with soda.	4,5€
Nigori zake with soda and calpis.	5,5€
Himezen (sweet sake).	4€