

TAKEKO

by Mayuri Kobayashi



TAKEKO AUTUMN MENU



WELCOME TO TAKEKO

Japanese cuisine is one of the 5 cuisines considered a World Heritage. It is our job to serve it in the most correct and respectable way possible so that you can taste it as close to how it would be in Japan, for this reason we do not modify the dishes that are already on the menu and we will try to advise you the best way to consume it for being able to appreciate all the nuances.

Sushi is handicraft, made at the moment as requested by the client, for which it has its elaboration and preparation time. Be patient, as they will be done on a first-come, first-served basis. The sushi bar and reservations will have priority.

If you are allergic to any food, please let our staff know so that they can help you choose the dishes. All our products are subject to availability in the market, our dishes are prepared daily and our product is fresh. So it's easy to run out.

We ask you keep an appropriate tone of voice at all times so that all customers have a pleasant evening.



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Washoku, japanese cuisine.

Edamame Takeko style.

5,5€

Edamame with kimuchi

6,2€

Wakame & sesame salad.

7,5€

Mix tempura.

Seasoned vegetables tempura & prawns.

12,5€

Octopus that would like takoyaki.

Octopus in panko with okonomiyaki sauce, kewpie mayo, aonori & Katsoubushi.

19,5€

Maguro no tarutaru.

Red tuna tartar, avocado & miso sauce.

18,9€

Maguro no Tataki

Slices of tuna, cooked in live fire, with miss sauce, leek and slices garlic.

18,9€

Gyozas "Buta to Ebi". 6/8 ud.

Homemade japanese dumplings with belly pork & prawns, leek, miso, steamed and finished on the grill.

11,5€/ 13,5€

Katsu sando.

Japanese sandwich with iberian meaty fried porkchop, cabbage, homemade tonkatsu sauce & kimuchi mayo.

11,5€

"Karee Pan" (pan de curry japonés)

12€

Brioche bread filled with pull pork cheeks in japanese curry sauce.



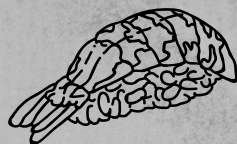
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Nigiri

2 pieces.



Salmon.	5,9€
Salmon Aburi, Ikura & nikiri sauce.	6,9€
Almadraba red tuna.	7€
Chu-toro (Medium fatty tuna).*	7,2€
O-toro (Fatty tuna).*	8€
O-toro aburi y truffle.	8,9€
Tuna + negitoro.*	8€
Japanese eel with homemade kabayaki sauce.	7,9€
Fish or seafood of the day.*	p.m.
Wagyu A-5.*	16€

(Japanese meat BMS 10/12).

Trinity of Tuna.

2 akami nigiri, 2 chuutoro, 2 otoro.

Omakase (24 pieces)

Sushi chef's selection that included: nigiri, hosomaki and gunkan.

Recommended for 2 person.

21,5€	Ginger extra.	1,5€
	Wasabi extra.	2€
	Wasabi root.	1,5€/p
	Russian Caviar ossetra.	7,5€/p



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Gunkan

2 pieces.



Negitoro (Fatty tuna & green onion). 8,5€

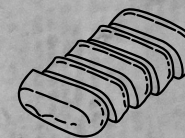
Akami to kimuchi (Red tuna & kimuchi sauce). 7,5€

Ikura (Salmon eggs). 8€

Wagyu tartar. 16€

Sashimi

5 fish cuts.



Salmon. 7€

Almadraba Red Tuna. 9,9€

Chu-toro (Medium fatty tuna). 9,9€

O-toro (Fatty tuna). 11,5€

3 red tuna cuts. 14,9€

(9 pieces of Akami, Chu-toro, O-toro).

Sashimi moriawase. 22,5€

(15 selection pieces).

Temaki

Individual cone.



Salmon, avocado & ikura. 7,5€

Negitoro (Fatty tuna & green onion). 9€

Japanese eel, cucumber & kabayaki sauce. 9€

Tuna, kimchee sauce, avocado. 8€

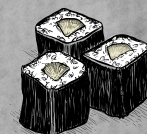
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Hosomaki

8 Pieces, small roll.



Salmon.	6,5€
Salmon & avocado.	6,9€
Almadraba red tuna.	8€
Negitoro (Fatty tuna & green onion).	9€
Japanese eel, cucumber, kabayaki sauce & sesame.	9€
Japanese scallops with kimuchi sauce	10€
Avocado.	5,9€
Cucumber.	5,5€
Inari (fried tofu marinated)	6,5€
Kampyo (japanese sweet pumpking)	6,5€

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Special sushi

Matsumoto roll.

8 pieces avocado & cucumber with salmon tartar, leek & kimuchi mayo.

14,5€

Salmon roll.

8 pieces uramaki salmon, avocado & sésamo.

12€

Futomaki unagi (japanese eel).

6 pieces big roll with japanese eel with kabayacki sauce, advocate, cucumber and tamagoyaki (japanese omelette) .

12€

Ebi tempura.

8 pieces uramaki with red prawn or Sanlúcar prawn in tempura, cucumber, wrapped in avocado & fresh truffle.

p.m

Fuji-san.

Salmon hosomaki in tempura, green onion, kimuchi sauce & homemade teriyaki.

12,5€

Futomaki triple tuna.

10 Pieces big roll with 3 cuts of tuna inside: akami, chu-toro y O-toro.

17,5€

Futomaki Carabinero.

10 Pieces big roll of big red prawn caliber "0" in tempura, avocado, cucumber with his head cooked in sake.

p.m



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Ramen, miso, udon...

Something that touch your heart.

Miso soup of the day .

6,5€

Ramen "Ishizuka".

Artisan ramen noodles, slowly pork chop, marinated poached egg, green onion, bean sprouts and tonkotsu broth (12 h cooking) with homemade miso paste.

13,5€

Ramen Tantanmen

Artisan ramen noodles, spiced minced meat, marinated poached egg, green onion, bean sprouts, pakchoy and tonkotsu broth with homemade spicy miso paste.

14€

Ramen Miso veggie.

Artisan ramen noodles, Inari (fried tofu), wakame seaweeds, beans sprouts, shiitake mushrooms, marinated poached egg & vegetables broth with homemade miso paste.

14€

Ramen Yuzu Kosho.

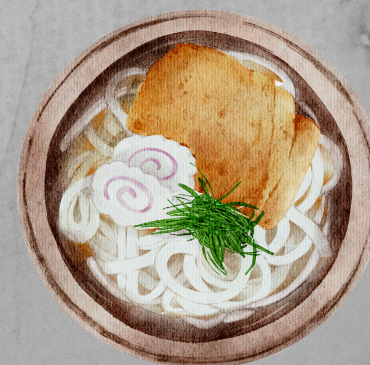
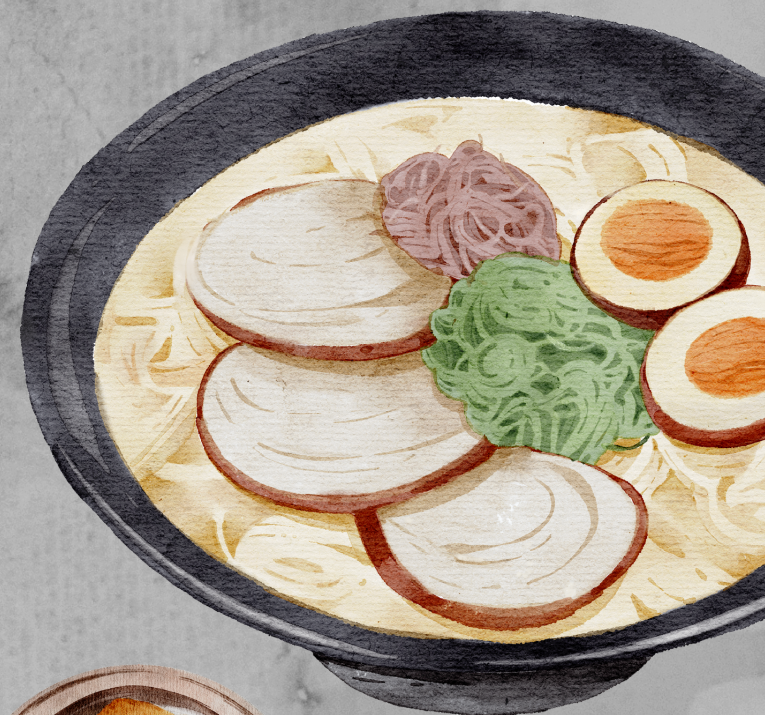
Artisan ramen noodles, chicken breast cooked at low temperature, marinated poached egg, pakchoy, grilled tomato slice, green onion and citric tonkotsu broth with yuzu and sancho pepper.

14€

Karee Tonkatsu Udon.

Udon noodles with japanese curry broth, panko chop pork, marinated egg, mushroom and green onion.

14€



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Special dishes

Unagi - Don

Sushi rice bowl. Japanese grilled eel, kabaki sauce, nori seaweed, green onion and white sesame seeds.

19,5€

Tataki wagyu A-5.

110g aprox. tataki wagyu A-5.

75€

Sukiyaki ternera nacional. (On request)

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

(Wagyu option).

32€ p.p

Tonyu Nabe (on request)

Japanese fondue with soy milk and dashi broth, vegetables and pork sliced.

27€ p.p

Wagyu-Don.

Japanese rice mini bol with wagyu A5 meat, matured yolk in soy and truffle.

22,5€



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Desserts

Something sweet to end the experience...

Home made Mochis, Hand made.	3,5€ ud
Mix 3 mochis	9€
Chocolate Tataki with green tea ice cream.	6€
Green tea ice cream (3 balls)	6€

Specials drinks

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

