

TAKA MARYLEBONE

FIRST THINGS FIRST

EDAMAME <i>Wild Fennel Salt or Spicy Kombu Dressing</i>	6
MISO SOUP <i>Organic Miso, Seaweed and Tofu</i>	6

RAW TO THE CORE

BLUEFIN TUNA TARTARE <i>Gochujang Soy, Confit Egg Yolk, Pistachio</i>	16
SCOTTISH SALMON TATAKI <i>Green Chilli Sauce, Beetroot Tsuma, Shio Kombu</i>	14.5
YELLOWTAIL SASHIMI <i>Amazonian Cacao, Smokey Aubergine, Chilli, Yuzu Soy</i>	15

PLANT BASED POWER

NASU DENGAKU <i>Fermented Plantain Miso Glazed Aubergine</i>	9.5
MACADAMIA & YUZU ASPARAGUS <i>Yuzu and Ginger Sauce, Toasted Macadamia Nuts</i>	14
SPINACH SALAD <i>Baby Spinach, Sesame Dressing, Crispy Leeks</i>	9.5
GRILLED COURGETTE <i>Yuzu Truffle Miso, Autumn Truffle</i>	13.5

RICE BOWLS

WAGYU SUKIYAKI RICE (LIMITED AVAILABILITY) <i>Slow Cooked Kagoshima A5 Wagyu, Onsen Egg, Sukiyaki Sauce</i>	18.5
CHUTORO RICE (LIMITED AVAILABILITY) <i>Bluefin Tuna, Shiso Dressing, Soy Cured Egg Yolk</i>	19
STEAMED RICE <i>It's a Bowl of God Damn Japanese Rice</i>	5

CAVIAR

Add 10grs of Cornish Salted Caviar
on Any of Your Favourite Dish

ROBATA

STICKY TARE ROBATA GRILLED CHICKEN <i>Turmeric Chilli Tare, Kewpie Truffle Mayo, Negi</i>	30
APRICOT SHORT RIB <i>Slow Cooked Beef, Negi, Yuzu, Apple</i>	32
BLACK COD MISO <i>Yuzu Miso, Grilled Lime</i>	37.5
WAGYU SANDO <i>Kagoshima A5 Wagyu, Milk Bread by HACHI Bakery</i>	52
CABBAGE by MARU <i>Seasonal Black Truffle, Umami Butter, 24 Month Aged Parmesan</i>	26
ADD AUTUMN TRUFFLE	9.5

FRY OR DIE

POPCORN SHRIMP TEMPURA <i>Spicy Mayo, Butter Ponzu</i>	16
LORD OF THE FRIES <i>Potato Chips with Autumn Truffle and Parmesan</i>	15
TFC NANBAN <i>Fried Chicken, Smoked Daikon Tartare</i>	15

TAKA TEMAKI

YELLOWTAIL <i>Wasabi Tobiko, Spicy Mayo, Coriander</i>	9
SAKE <i>Scottish Salmon, Wasabi Salsa, Truffle Ponzu</i>	9
UNAGI <i>Unagi Sauce, Negi, Sansho Pepper</i>	9
KIMCHI HOTATE <i>Japanese Scallop, Mixed Greens Salad, Crispy Leeks</i>	10
TORO TAKU <i>Chutoro, Smoked Daikon</i>	14
UNI <i>Sea Urchin, Kizami Wasabi, Crispy Leeks</i>	19

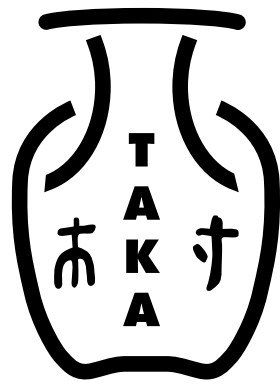
ROCK AND ROLLS

BLUEFIN TUNA CRUNCH <i>Spicy and Crunchy Bluefin Tuna Roll, Orange Masago</i>	15
SAKE <i>Scottish Salmon, Avocado</i>	13
CALIFORNIA <i>Snow Crab, Yuzu Tobiko, Yuzu Mayo</i>	16
KAPPA <i>THE Cucumber Roll</i>	6.5
AVOCADO <i>Avocado, Avocado, Avocado</i>	13.5
SLAIN DRAGON <i>Shrimp Tempura, Avocado, Ama Ebi, Crispy Leeks</i>	19
CRISPY COD (LIMITED AVAILABILITY) <i>Tempura Fried Cod, Avocado, Spicy Mayo, Micro Greens</i>	15.5
TORO TAKU <i>Chutoro, Smoked Daikon, Negi</i>	15.5

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.
If you have any specific allergies or concerns, please let us know and we'll do our best to help.



MARYLEBONE

by Taiji Maruyama and Theo Mamasoulas