

# TAKA MARYLEBONE

## FIRST THINGS FIRST

EDAMAME 6  
*Wild Fennel Salt or Spicy Kombu Dressing*

MISO SOUP 6  
*Organic Miso, Seaweed and Tofu*

## RAW TO THE CORE

BLUEFIN TUNA TARTARE 15.5  
*Gochujang Soy, Confit Egg Yolk, Pistachio*

SCOTTISH SALMON TATAKI 13.5  
*Green Chilli Sauce, Beetroot Tsuma, Shio Kombu*

CHUTORO TATAKI (LIMITED AVAILABILITY) 18.5  
*Roasted Chilli Sauce, Beetroot Tsuma, Shio Kombu*

YELLOWTAIL SASHIMI 14.5  
*Amazon Cacao, Smokey Aubergine and Yuzu Soy*

## PLANT BASED POWER

NASU DENGAKU 9.5  
*Fermented Plantain Miso Glazed Aubergine*

ARIGATO AVOGATO 14.5  
*Grilled Avocado & Spicy Peanut Soy*

NAMA YASAI TSUKEMONO 13.5  
*Field Greens, Preserved Veggies, Shiso Vinegar*

GRILLED COURGETTE 13.5  
*Yuzu Truffle Miso, Winter Truffle*

## RICE BOWLS

WAGYU SUKIYAKI RICE (LIMITED AVAILABILITY) 17.5  
*Slow Cooked Kagoshima A5 Wagyu Onsen Egg, Sukiyaki Sauce*

STEAMED RICE 5  
*It's a Bowl of God Damn Japanese Rice*

## MOCHI FLAT BREAD

*Sesame & Tofu Crunchy dip, Garlic Nori Butter* 12.5

## CAVIAR

*Add 10grs of Cornish Salted Caviar on Any of Your Favourite Dish* 30

## ROBATA

STICKY TARE ROBATA GRILLED CHICKEN THIGH 29  
*Turmeric Chilli Tare, Kewpie Truffle Mayo, Negi*

PEAR SHORT RIB 32  
*Slow Cooked Beef, Yuzu Foam*

BLACK COD MISO 36  
*Yuzu Miso, Grilled Lime*

WAGYU SANDO 52  
*Kagoshima A5 Sakura Wagyu*

SAKE & BUTTER GLAZED WILD ENOKI MUSHROOM 12.5  
*Yuzu, Herb Oil*

ADD WINTER TRUFFLE 9.5

## FRY OR DIE

POPCORN SHRIMP TEMPURA 15.5  
*Spicy Mayo, Butter Ponzu*

LORD OF THE FRIES 15  
*Potato Chips with Winter Truffle*

TFC NANBAN 14  
*Fried Chicken, Smoked Daikon Tartare*

## TAKA TEMAKI

YELLOWTAIL 9  
*Wasabi Tobiko, Spicy Mayo, Coriander*

SAKE 9  
*Scottish Salmon, Wasabi Salsa, Truffle Ponzu*

SESAME NASU 8  
*Sesame Sauce, Negi, Coriander*

KIMCHI HOTATE 9  
*Japanese Scallop, Mixed Greens Salad, Crispy Leeks*

TORO TAKU 13.5  
*Chutoro, Smoked Daikon*

UNI 19  
*Sea Urchin, Kizami Wasabi, Crispy Leeks*

## ROCK AND ROLLS

BLUEFIN TUNA CRUNCH 14  
*Spicy and Crunchy Bluefin Tuna Roll, Orange Masago*

SAKE 13  
*Scottish Salmon, Avocado*

CALIFORNIA 15  
*Snow Crab, Yuzu Tobiko, Yuzu Mayo*

KAPPA 6.5  
*THE Cucumber Roll*

AVOCADO 12.5  
*Avocado, Avocado, Avocado*

SLAIN DRAGON ROLL 18  
*Not a Traditional Dragon Roll*

CRISPY COD ROLL (LIMITED AVAILABILITY) 14.5  
*Spicy Mayo, Beetroot Tsuma, Tempura Fried Cod*

SUKIYAKI ROLL 19.5  
*Slow Cooked A5 Kagoshima Wagyu, Field Greens, Quail Eggs*

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*