



MARYLEBONE

*by Taiji Maruyama and Theo Mamasoulas*

# 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 14  
*Smoked Gochujang Soy, Confit Egg Yolk, Pistachio*

SCOTTISH SALMON TATAKI 12.5  
*Green Chilli Sauce, Beetroot Tsuma, Shio Kombu*

CHUTORO TATAKI (LIMITED AVAILABILITY) 18  
*Roasted Chilli Sauce, Beetroot Tsuma, Shio Kombu*

YELLOWTAIL SASHIMI 13  
*Amazon Cacao, Smokey Aubergine and Yuzu Soy*

## PLANT BASED POWER

NASU DENGAKU 9.5  
*Fermented Plantain Miso Glazed Aubergine*

ARIGATO AVOGATO 13  
*Grilled Avocado & Spicy Peanut Soy*

NAMA YASAI TSUKEMONO 13  
*Field Greens, Preserved Veggies, Shiso Vinegar*

GRILLED COURGETTE 12.5  
*Yuzu Truffle Miso, Summer Truffle*

## RICE BOWLS

WAGYU SUKIYAKI RICE (LIMITED AVAILABILITY) 15.5  
*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* 10.5

## CAVIAR

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

## ROBATA

STICKY TARE ROBATA GRILLED CHICKEN 28  
*Turmeric Chilli Tare, Truffle Mayo, Negi*

GINGER ONION RIBEYE STEAK 34  
*Ginger & Onion Sauce, Mixed Greens Salad*

BLACK COD MISO 34  
*Yuzu Miso, Grilled Lime*

WAGYU SANDO 52  
*Kagoshima A5 Sakura Wagyu*

SAKE & BUTTER GLAZED WILD ENOKI MUSHROOM 12  
*Yuzu, Herb Oil*

ADD SUMMER TRUFFLE 9.5

## FRY OR DIE

POPCORN SHRIMP TEMPURA 14.5  
*Spicy Mayo, Butter Ponzu*

LORD OF FRIES 15  
*Potato Chips with Summer Truffle*

TFC NANBAN 13  
*Fried Chicken, Smoked Daikon Tartare*

## TAKA TEMAKI

YELLOWTAIL 8  
*Wasabi Tobiko, Spicy Mayo, Coriander*

SAKE 8  
*Scottish Salmon, Wasabi Salsa, Truffle Ponzu*

SESAME NASU 7  
*Sesame Sauce, Negi, Coriander*

KIMCHI HOTATE 8  
*Japanese Scallop, Mixed Greens Salad, Crispy Leeks*

TORO TAKU TACO 12  
*Chutoro, Smoked Daikon*

## ROCK AND ROLLS

BLUEFIN TUNA CRUNCH 13.5  
*Spicy and Crunchy Bluefin, Orange Masago*

SAKE 12.5  
*Scottish Salmon, Avocado*

CALIFORNIA 13.5  
*Snow Crab, Yuzu Tobiko, Yuzo Mayo*

KAPPA 7.5  
*THE Cucumber Roll*

AVOCADO 12.5  
*Avocado, Avocado, Avocado*

SLAIN DRAGON ROLL 17  
*Not a Traditional Dragon Roll*

CRISPY COD ROLL (LIMITED AVAILABILITY) 13.5  
*Spicy Mayo, Beetroot Tsuma, Tempura Fried Cod*

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.