

*At Taka Marylebone we like to keep things simple. We source the best produce we can find throughout the isles we call home. Then our chefs prepare them with love and care to enable the ingredients to speak for themselves. We are firm believers in the Japanese philosophy of shun. Which means that food should only be eaten when it is at its best and at the height of its season. This would be impossible without the skills and knowledge of our farmers, foragers, anglers, hunters and herders. The menu has been created to be shared by the whole table, with wine, sake or beer!*



**SUTHERLAND  
SCOTLAND**  
LOCH DUART SALMON  
*Label Rouge endorsed, responsibly farmed salmon.*

**DINGWALL  
SCOTLAND**  
KELTIC SEAFARE  
*Native lobster, creel-caught langoustine and hand  
dived scallops of the North West coast of Scotland.*

**NORTHUMBERLAND  
ENGLAND**  
CARROLL'S HERITAGE POTATOES  
*Specialise in heritage potatoes specifically grown  
to provide gourmet eating qualities.*

**LINCOLNSHIRE  
ENGLAND**  
BOTTERILLS 100 DAY OLD FREE RANGE CHICKEN  
*Slow raised, dry plucked chicken and hung for a  
week to maximize flavors.*

**EAST SUSSEX  
ENGLAND**  
NAMA YASAI  
*Farmed fresh, Japanese fruits and vegetables.*

**CORNWALL  
ENGLAND**  
KERNOW SASHIMI  
*Day boat fish, utilizing classic fishing practices, considering  
the habitat and ensuring a mature catch.*



MARYLEBONE  
*by Taiji Maruyama*

# TAKA MARYLEBONE **JAPANESE** TAPAS

## FIRST THINGS FIRST

|  |     |
|--|-----|
| EDAMAME  | 5.5 |
| <i>Wild Fennel Salt or Spicy Kombu Dressing Shojin</i> |     |
| MISO SOUP  | 6   |
| <i>Organic Miso, Roasted Seaweed and Tofu</i>          |     |

## RAW TO THE CORE

|   |      |
|---|------|
| BLUEFIN TUNA TARTARE  | 14   |
| <i>Smoked Gochujang Soy, Confit Egg Yolk and Roasted Nuts</i> |      |
| LOCH DUART SALMON TATAKI                                      | 12.5 |
| <i>Shio Kombu, Green Chilli Sauce</i>                         |      |
| YELLOWTAIL  | 13   |
| <i>Amazon Cacao, Smokey Aubergine and Yuzu Soy</i>            |      |
| (Limited availability) CHUTORO TATAKI                         | 18   |
| <i>Roasted Red Chilli, Diakon, Shio Kombu</i>                 |      |

## PLANT BASED POWER

|  |      |
|--|------|
| NASU DENGAKU   | 9    |
| <i>Fermented Plantain Miso Glazed Aubergine</i>                  |      |
| ARIGATO AVOCADO  | 12.5 |
| <i>Grilled Avocado with Spicy Peanut Soy</i>                     |      |
| NAMAYASAI TSUKEMONO  | 13   |
| <i>Field Greens, Preserved Veggies and Shiso Vinegar</i>         |      |
| NEON SALAD   | 10.5 |
| <i>Baby Gem, Beetroot Miso, Crispy Shallots and Tofu Tempura</i> |      |

## ROBATA FIRE STARTER

|   |      |
|---|------|
| NAMAYASAI COURGETTE (150G)  | 12   |
| <i>Yuzu Truffle Miso</i>  |      |
| BLACK COD MISO (160G)   | 32   |
| <i>Yuzu Miso</i>  |      |
| HOT AND SOUR CHICKEN CRUNCH   | 27   |
| <i>Botterills Chicken Yazai Zuke, Yuzukosho Mayo and Puffed Rice</i>        |      |
| STICKY SAKE RIB EYE (250G)  | 32.5 |
| <i>Shio Tare, Pink Pepper, Garlic</i>                                       |      |
| WAGYU SANDO (80G)   | 50   |
| <i>Kogoshima A5 Sakura Wagyu</i>  |      |
| SALMON TARE-YAKI (120G)   | 22   |
| <i>Loch Duart Salmon, Mentaiko Butter, Lime</i>                             |      |
| ENOKI MUSHROOM  | 12   |
| <i>Yuzu Butter, Herb Oil</i>  |      |
| Add Truffle   | 8    |
| Yaki Tsukune  | 11   |
| <i>Robata Grilled Chicken Balls, Tare Sauce Cured Egg Yolk</i>              |      |
| FRI OR DIE  |      |
| POPCORN SHRIMP TEMPURA  | 15   |
| <i>Spicy Mayo and Butter Ponzu</i>  |      |
| LORD OF THE FRIES   | 14   |
| <i>Carroll's Heritage Potato Chips with Truffle and Parmigiani Reggiano</i> |      |
| TFC NANBAN  | 12.5 |
| <i>Fried Chicken, Smoked Daikon Tartare</i>                                 |      |

## RICE IS NICE

|   |      |
|---|------|
| YELLOWTAIL NORI TEMPURA (4PCS)                        | 11.5 |
| <i>Wasabi Tobiko, Spicy Mayo</i>                      |      |
| SALMON TRUFFLE PONZU BITES (4 PCS)                    | 12.5 |
| <i>Loch Duart Salmon, Summer Truffle, Wasabi</i>      |      |
| WAGYU DRIPPING RICE (limited availability)            | 13   |
| <i>Greasy Wagyu Fat, Sukiyaki Sauce on Sushi Rice</i> |      |
| STEAMED RICE  | 4.5  |
| <i>It's a Bowl of God Damn Japanese Rice</i>          |      |

## MOCHI FLAT BREAD

|  |     |
|--|-----|
| TACAMOLE   | 13  |
| <i>Red Chili, Corriander, Yuzu</i>                               |     |
| SESAME & TOFU CRUNCHY DIP  | 13  |
| <i>Tempura Fried Tofu, Sesame, Puffed Soba, Coriander</i>        |     |
| EXMOOR CAVIAR  | 40  |
| <i>Cornish Salted Exmoor Caviar with our Bread, Enough Said!</i> |     |
| EXTRA BREAD  | 5.5 |
| <i>Extra Bread and Extra Nori Butter</i>                         |     |

## ROCK AND ROLLS

|  |      |
|--|------|
| BLUEFIN TUNA CRUNCH                              | 13.5 |
| <i>Spicy and Crunchy and Crunchy and Spicy</i>   |      |
| NAMA YASAI TSUKEMONO                             | 9.5  |
| <i>Preserved Veggies from East Sussex</i>        |      |
| SAKE   | 12   |
| <i>Loch Duart Salmon and Avocado</i>             |      |
| CALIFORNIA                                       | 13   |
| <i>Snow Crab, Yuzu Tobiko and Yuzu Mayo</i>      |      |
| KAPPA  | 7.5  |
| <i>The Big Baby Cucumber Roll</i>                |      |
| AVOCADO  | 12.5 |
| <i>Avocado, Avocado, Avocado</i>                 |      |
| SUKIYAKI   | 16   |
| <i>Slow Cooked Kagoshima Wagyu and Onsen Egg</i> |      |
| FRIED HOKKAIDO SCALLOP                           | 13   |
| <i>Crispy with Kimchee</i>                       |      |
| TORO TAKU  | 11   |
| <i>ChuToro Tartare &amp; Smoked Daikon</i>       |      |
| UNAGI  | 15   |
| <i>Fresh Water Eel and Cucumber, Mango</i>       |      |
| THE SLAIN DRAGON                                 | 16.5 |
| <i>Not a Traditional Dragon Roll</i>             |      |
| EXMOOR CAVIAR                                    | 42.5 |
| <i>Avocado, Avocado, Avocado, Caviar (10g)</i>   |      |
| CRISPY BLACK COD                                 | 13.5 |
| <i>Spicy Mayo, Pickled Cucumber Salad</i>        |      |

### Service Charge

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.