

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>Smoked Gochujang Soy, Confit Egg Yolk, Pistachio</i>	15.5
SCOTTISH SALMON TATAKI <i>Green Chilli Sauce, Beetroot Tsuma, Shio Kombu</i>	13.5
CHUTORO TATAKI (LIMITED AVAILABILITY) <i>Roasted Chilli Sauce, Beetroot Tsuma, Shio Kombu</i>	18.5
YELLOWTAIL SASHIMI <i>Amazon Cacao, Smokey Aubergine and Yuzu Soy</i>	14.5

PLANT BASED POWER

NASU DENGAKU <i>Fermented Plantain Miso Glazed Aubergine</i>	9.5
ARIGATO AVOGATO <i>Grilled Avocado & Spicy Peanut Soy</i>	14.5
NAMA YASAI TSUKEMONO <i>Field Greens, Preserved Veggies, Shiso Vinegar</i>	13.5
GRILLED COURGETTE <i>Yuzu Truffle Miso, Summer Truffle</i>	13.5

RICE BOWLS

WAGYU SUKIYAKI RICE (LIMITED AVAILABILITY) <i>Slow Cooked Kagoshima A5 Wagyu, Onsen Egg, Sukiyaki Sauce</i>	17.5
STEAMED RICE <i>It's a Bowl of God Damn Japanese Rice</i>	5

MOCHI FLAT BREAD

<i>Sesame & Tofu Crunchy Dip</i>	12.5
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CAVIAR

<i>Add 10 grs of Cornish Salted Caviar on Any of Your Favourite Dish</i>	30
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ROBATA

STICKY TARE ROBATA GRILLED CHICKEN <i>Turmeric Chilli Tare, Truffle Mayo, Negi</i>	29
PEAR SHORT RIB <i>Slow Cooked Beef, Yuzu Foam</i>	32
BLACK COD MISO <i>Yuzu Miso, Grilled Lime</i>	36
WAGYU SANDO <i>Kagoshima A5 Sakura Wagyu</i>	52
SAKE & BUTTER GLAZED WILD ENOKI MUSHROOM <i>Yuzu, Herb Oil</i>	12.5
ADD SUMMER TRUFFLE	9.5

FRY OR DIE

POPCORN SHRIMP TEMPURA <i>Spicy Mayo, Butter Ponzu</i>	15.5
LORD OF FRIES <i>Potato Chips with Summer Truffle</i>	15
TFC NANBAN <i>Fried Chicken, Smoked Daikon Tartare</i>	14

TAKA TEMAKI

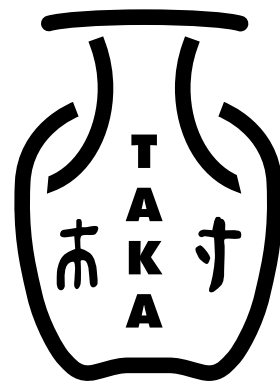
YELLOWTAIL <i>Wasabi Tobiko, Spicy Mayo, Coriander</i>	9
SAKE <i>Scottish Salmon, Wasabi Salsa, Truffle Ponzu</i>	9
SESAME NASU <i>Sesame Sauce, Negi, Coriander</i>	8
KIMCHI HOTATE <i>Japanese Scallop, Mixed Greens Salad, Crispy Leeks</i>	9
TORO TAKU <i>Chutoro, Smoked Daikon</i>	13.5

ROCK AND ROLLS

BLUEFIN TUNA CRUNCH <i>Spicy and Crunchy Bluefin, Avocado, Orange Masago</i>	14
SAKE <i>Scottish Salmon, Avocado</i>	13
CALIFORNIA <i>Snow Crab, Yuzu Tobiko, Avocado, Yuzo Mayo</i>	15
KAPPA <i>THE Cucumber Roll</i>	6.5
AVOCADO <i>Avocado, Avocado, Avocado</i>	12.5
SLAIN DRAGON ROLL <i>Not a Traditional Dragon Roll</i>	18
CRISPY COD ROLL (LIMITED AVAILABILITY) <i>Spicy Mayo, Beetroot Tsuma, Avocado, Tempura Fried Cod</i>	14.5
SUKIYAKI ROLL <i>Slow Cooked A5 Kagoshima Wagyu, Field Greens, Quail Eggs</i>	19.5

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