

TAKA MARYLEBONE

FIRST THINGS FIRST

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

RAW TO THE CORE

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

PLANT BASED POWER

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

RICE BOWLS

WAGYU SUKIYAKI RICE (LIMITED AVAILABILITY)	18.5
<i>Slow Cooked Kagoshima A5 Wagyu, Onsen Egg, Sukiyaki Sauce</i>	
CHUTORO RICE	19
<i>Bluefin Tuna, Shiso Dressing, Soy Cured Egg Yolk</i> <i>Add Caviar £20</i>	
STEAMED RICE	5
<i>It's a Bowl of God Damn Japanese Rice</i>	

CAVIAR

30

*Add 10grs of Cornish Salted Caviar
on any of your favourite plates*

ROBATA

STICKY TARE ROBATA GRILLED CHICKEN	30
<i>Turmeric Chilli Tare, Kewpie Truffle Mayo, Negi</i>	
APRICOT SHORT RIB	32
<i>Slow Cooked Beef, Negi, Yuzu, Apple</i>	
BLACK COD MISO	37.5
<i>Yuzu Miso, Grilled Lime</i>	
CABBAGE by MARU	26
<i>Seasonal Black Truffle, Umami Butter, 24 Month Aged Parmesan</i>	
WAGYU SANDO	52
<i>Kagoshima A5 Wagyu, Milk Bread by HACHI Bakery</i> <i>Add Truffle £12</i>	

FRY OR DIE

POPCORN SHRIMP TEMPURA	16
<i>Spicy Mayo, Butter Ponzu</i>	
CRISPY RICE	
- Hiddenfjord Salmon, Spicy Chilli Emulsion, Negi	13
- Avocado, Chilli, Yuzu, Coriander	13
- Snow Crab, Spicy Chilli Emulsion, Negi	19
TFC NANBAN	15
<i>Fried Chicken, Smoked Daikon Tartare</i>	

TAKA TEMAKI

YELLOWTAIL	9
<i>Wasabi Tobiko, Spicy Mayo, Coriander</i>	
SAKE	9
<i>Hiddenfjord Salmon, Wasabi Salsa, Truffle Ponzu</i>	
UNAGI	9
<i>Unagi Sauce, Negi, Sansho Pepper</i>	
KIMCHI HOTATE	10
<i>Japanese Scallop, Mixed Greens Salad, Crispy Leeks</i>	
TORO TAKU	14
<i>Chutoro, Smoked Daikon</i> <i>Add Caviar £20</i>	
UNI	19
<i>Sea Urchin, Kizami Wasabi, Crispy Leeks</i>	

ROCK AND ROLLS

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

VAT is included at current rate.

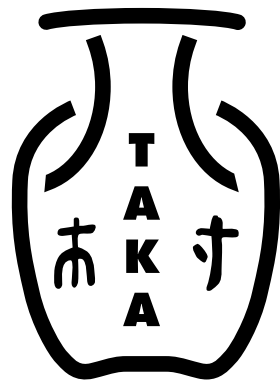
A discretionary 12.5% service charge will be added to your bill.

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