




Appetizers

SEVEN-SPICE CALAMARI  | lightly dusted in lotus flour and crisp-fried with jalapeño slices & togarashi chili pepper 13 | **SHRIMP** 14 | **GYOZA** 11

ANGUS RIBEYE "GALBI" MEDALLIONS | prime reserve ribeye traditionally marinated in a Korean sesame-soy ginger dressing with a hint of balsamic roux aioli 16


OVEN-BAKED SCALLOP RISOTTO  | Pacific sea scallops, shrimp & shiitake mushroom sautéed in a Japanese chi-zu sesame aioli over Nishiki rice 15


CHILEAN SEA BASS | delicately marinated in a saikyo miso glaze, topped with an Asian pear essence, oven-grilled to a golden finish 18

JALAPEÑO BOMB  | a Japanese take on the stuffed jalapeño featuring aji-spicy tuna & cream cheese, flash-fried in a light panko breading and topped with a mango-unagi glaze 12


COCONUT PRAWNS | Tiger Prawns in a Japanese coconut-panko breading and served with our Chef's mango aioli dipping sauce 12

YAKKI GYOZA | deliciously seasoned and pan-fried chicken & vegetable dumplings 7

TUNA MEDALLIONS  | a unique blend of Ahi tuna & spicy cream cheese, panko-fried and topped with our Chef's original orange spice glaze 12

SHRIMP TEMPURA  | shrimp & choice vegetables crisp-fried in a light Japanese-style breading 13

HAMACHI KAMA | tender, buttery yellow tail collar oven-grilled to golden finish and served with a classic ponzu dipping sauce 16

CRISPY GREEN BEANS  | flash-fried in a garlic butter essence and served with our unique mandarin dipping aioli 10

EDAMAME  4.5 | **SPICY EDAMAME**  6

GARLIC-BUTTER EDAMAME  6

TRUFFLE-GARLIC EDAMAME  7

 SPICY  COOKED  VEGETARIAN

 VEGETARIAN-VERSION AVAILABLE

Prices & items are subject to change without notice.
Subject to availability.

Appetizers

❖ Master Chef's Specialties ❖

UNI SHOOTER | "Hokkaido" sea urchin shooter 6.5


"TAKARA" AHI TARTAR | Wild Hawaiian Ahi tuna & lime-infused fresh avocado in a superb truffle-ginger balsamic essence 15

STRAWBERRY "SALMON" FIELDS | An enticing arrangement of Atlantic Salmon topped with fresh strawberry & cucumber in a Fuji Apple-basil vinaigrette 15

SALMON BLOSSOM | Baked salmon & crab meat topped with avocado, potato-tobiko chips & eel sauce 15

TRUFFLE SALMON - ESCOLAR | a delectable assortment of truffle-infused salmon & escolar in a yuzu-amarillo reduction 14

NEW YORK STRIP CARPACCIO | our homemade sizzling sesame-olive reduction seared over thinly sliced New York Strip Reserve (medium rare) in a balsamic teriyaki & micro-thin ginger/scallions 15

YUZU HAMACHI  | sashimi-grade yellow tail with a hint of momiji-oroshi & serrano in a cool yuzu-ponzu vinaigrette 14


Sides

STEAMED RICE 2 | **FRIED RICE** 4 | **SUSHI RICE** 3

SESAME SPINACH 3 | **SESAME BEAN SPROUTS** 3

KOREAN KIM CHI  4 | **PICKLED RADISH** 3

VEGETABLES IN CHILI-GARLIC SAUCE   7.5

VEGETABLES IN SESAME-SOY DRESSING  7.5

GARLIC-BUTTER GREEN BEANS  5.5

Happy Hour

Monday ~ Friday 3 ~ 7 pm

♦ ♦ Tuesday ~ All Night ♦ ♦

Drinks, Appetizers, Sushi, Maki-Rolls
& much more!

Salads

HOUSE SALAD 🌱 | Japanese ichimi-goma dressing sprinkled with cherry tomato & candied pecans 5

SEAWEED SALAD 🌱 | fresh seaweed varieties marinated in a sesame dressing 6

IKA SALAD 🦑 | tender Japanese calamari with wild vegetables in a savory sesame-mirin dressing 8

“TAKARA” SALAD | baby spring greens, strawberries, sun-dried cranberries, Asian pear essence & organic blue cheese in an apple cider-shiso vinaigrette 10

Soups

MISO SOUP or **HOT & SOUR SOUP** 🌶️ | cup 3 bowl 7.5 | add two dumplings +3

JAPANESE GYOZA SOUP | delightful chicken dumpling with shrimp, chicken & fresh vegetables in a traditional crystal broth 13 | add noodles +2

THAI BASIL SEAFOOD SOUP 🌶️🌶️ | aromatic seafood soup with shrimp, squid, mussel & lime essence in a tom-yum broth 15 | noodles +2

CLASSIC EGG-DROP SOUP | traditional Chinese egg drop soup in a savory homemade chicken broth 10

Kid's Menu

✦ age 12 or younger ✦

FRIED RICE : CHICKEN | BEEF | SHRIMP | COMBO

LOMEIN : CHICKEN | BEEF | SHRIMP | COMBO

CHICKEN FINGERS | CHICKEN TERIYAKI



Sushi & Sashimi

NIGIRI-SUSHI : 1 piece /order

SASHIMI : 4 pieces /order

| | nigiri | sashimi |
|--|--------|---------|
| SALMON sake | 3.5 | 14 |
| FATTY SALMON sake-toro | 4 | 15 |
| SMOKED SALMON 🍣 | 4.5 | 17 |
| BLUEFIN TUNA akami | 4 | 15 |
| MEDIUM FATTY TUNA chu-toro | 6.5 | 25 |
| FATTY TUNA toro | 7.5 | 29 |
| FINEST FATTY TUNA o-toro | 8.5 | 33 |
| PEPPER-SEARED BLUEFIN TUNA | 4.5 | 17 |
| ALBACORE TUNA bincho..... | 4 | 15 |
| ESCOLAR walu | 4 | 15 |
| WILD SNAPPER madai | 4 | 15 |
| YELLOW TAIL hamachi | 4 | 15 |
| FATTY YELLOW TAIL hama-toro ... | 4.8 | 17 |
| SEA URCHIN uni | MP | MP |
| SCALLOP hotate | 4 | 15 |
| SPICY SCALLOP 🌶️ | 4.5 | 16 |
| FRESHWATER EEL unagi | 4.5 | 17 |
| SHRIMP 🍣 ebi | 3.5 | 12 |
| SWEET SHRIMP ama-ebi | 6 | 23 |
| SNOW CRAB 🍣 kani | 4.5 | 17 |
| CRAB STICK 🍣 kanikama | 3.5 | 13 |
| SWEET EGG 🍣 tamago | 3 | 11 |
| SALMON CAVIAR ikura | 4 | 15 |
| FLYING FISH CAVIAR tobiko | 3.5 | 13 |
| SMELT CAVIAR masago | 3.5 | 13 |
| MACKEREL saba | 3.5 | 13 |
| OCTOPUS tako | 3.5 | 13 |
| SQUID ika | 4 | 15 |
| SUZUKI seabass | 4 | 15 |

🌶️ SPICY 🍣 COOKED 🌱 VEGETARIAN
🌐 VEGETARIAN-VERSION AVAILABLE

Specialty Rolls

DYNAMITE SPIDER 🦋 | soft shell crab, Ahi tuna & avocado in a balsamic serrano Japanese mayo 15

MARDI GRAS 🦋 | spicy crawfish, shrimp tempura, jalapeño & avocado, crisp-fried in an red-tobiko unagi cream aioli 14

TEXAS 🦋 | perfectly seared New York Strip Reserve, crab, avocado, jalapeño & cream cheese 16

SPYING NINJA | yellow tail, tuna, salmon, avocado, cucumber, green tobiko and crunch flakes in an orange spice-unagi aioli 16

LOVER'S FLAME 🦋 | an exquisite blend of scallops, shrimp, crab & unagi oven-baked to perfection and set atop shrimp tempura & avocado 17

"TORO" ICHIBAN | Bluefin fatty tuna set atop yellow tail, avocado, masago & scallion in our Master Chef's unique ito-togarashi jalapeno ginger essence 22

SCALLOP FEVER | shrimp tempura & avocado topped with seared scallop, potato-scallion-garlic chips in a balsamic teriyaki aioli 16

IMPERIAL SPIDER | panko-crusted soft shell crab, tobiko, avocado & Japanese daikon & greens in our Chef's original mandarin-unagi aioli 15

THE TRIO 🦋 | escolar, spicy tuna, avocado, cucumber and colorful arrangement of red, black & green tobiko 14

DRAGON FIRE 🦋🦋 | spicy tuna & cucumber inside topped with seared salmon unagi, rainbow mix truffle-balsamic vinaigrette 17

"TAKARA" SPRING ROLL 🍣🦋 | salmon, tuna, shrimp, crab, avocado, cucumber & spring greens rolled in rice paper & Thai sambal ponzu essence (rice-less) 17

BLUEFIN FEAST | Bluefin fatty tuna & cucumber in jalapeno-ginger reduction topped with Ahi tuna, tobiko & scallions in a Japanese truffle aioli 17

LONGHORN 🦋 | shrimp tempura & cream cheese jalapeno inside golden-fried and topped with spicy tuna 13

LEMON ZEST 🦋 | salmon, avocado inside topped with crab & tobiko lemon zest-orange purée 13

CAJUN VOLCANO 🦋 | crawfish, crab, jalapeño, avocado & cream cheese oven-baked in a spicy mayo-unagi sauce 15

Q-BLOSSOM 🦋 | fresh cucumber wrapped around crab & avocado in a lemon-infused aioli (rice-less) 13

Specialty Rolls

"LA HABANA" 🦋 | aji-spicy tuna & cream cheese topped with crispy jalapeño in an orange spicy-unagi aioli 14

"EL LATINO" 🦋 | salmon, tuna, yellow tail inside topped with avocado and serrano sriracha-cilantro-ponzu sauce 15

RED DEVIL 🦋🦋 | spicy crawfish, spicy crab, jalapeno inside topped with spicy tuna 13

ALASKAN | snow crab, cucumber, avocado & crunch flakes wrapped with red tobiko 14

EMPRESS "HOTATE" | crab & avocado inside topped with seared scallop an orange-spice aioli 14

HOTTIE KIMONO 🦋 | shrimp tempura avocado inside topped with crab crunch flakes a Japanese mayo-infused unagi sauce 14

CHERRY BLOSSOM | escolar, avocado & cream cheese, flash-fried and topped with tuna and yuzu tobiko in a balsamic-mango purée 14

House Rolls

CALIFORNIA 🦋 | crab, cucumber & avocado 6

SPICY SALMON 🦋 | with fresh cucumber 6.5

UNAGI 🦋 | oven-baked eel with avocado 8

HAMACHI | yellow tail, masago & scallions 7.5

CRUNCH 🦋 | crab, avocado & crunch flakes 8

SPIDER | soft shell crab, lettuce masago avocado 11

SPICY TUNA 🦋 with cucumber 8 | **TEKKA MAKI** 5

SALMON with avocado 6 | **KAPPA MAKI** 🦋 4

NEW ORLEANS 🦋🦋 | spicy crawfish & cucumber 8

PHILADELPHIA 🦋 | smoked salmon, cream cheese & avocado 8

TIGER EYE | smoked salmon, cream cheese, masago & jalapeño rolled in soy paper 9.5

ROCK 'n' ROLL | shrimp tempura, cucumber, lettuce, avocado & masago 9.5

VEGGIE TEMPURA 🦋🦋 | avocado & assorted vegetable tempura 9.5

DRAGON 🦋 | California roll topped with unagi 13

CATERPILLAR 🦋 | Unagi roll topped with avocado 13

RAINBOW | California roll inside topped with 4 kind of fish 13

NEGI-TORO | Bluefin fatty tuna in a ginger-infused scallion reduction 13

Sushi Dinner Features

MASTER CHEF'S CATCH | carefully chosen by our Sushi Chef featuring sushi / sashimi / Spying Ninja roll...all-in-one platter 29

SASHIMI DELUXE | Chef-selected fresh sashimi 28

CHIRASHI | a colorful arrangement of our freshest sashimi over sushi rice 26

UNAGI STEAK | tender charbroiled freshwater eel filet on a bed of Nishiki rice 25

SUPER SUSHI | 8 pieces of assorted sushi, Hottie Kimono roll and Spider roll 42

SASHIMI MORIAWASE | an assortment of special select sashimi 50

GRAND "TAKARA" SASHIMI | Master Chef's colorful arrangement of premium sashimi 88

LOVE BOAT | Lover's Flame roll, Cherry Blossom roll, 10 pieces of sushi and 4 pieces of sashimi 67

TREASURE ISLAND BOAT | Longhorn roll, The Trio roll, Lemon Zest roll, El Latino roll, 12 pieces of assorted sushi and 4 pieces of sashimi 90

DREAM BOAT "TAKARA" | Dynamite Spider roll, Spying Ninja roll, The Show-Off roll, Mardi Gras roll, 20 pieces of sushi and 8 pieces of sashimi 130

Dinner Features

SHRIMP TEMPURA 🍤 | shrimp & choice vegetables crisp-fried in a light Japanese-style breading 20

CHICKEN KATSU | chicken breast cutlets in a traditional Japanese panko breading, golden-fried to a crispy finish 18

COCONUT CURRY 🍲 | tumbled in the wok with assorted vegetables in a mild yellow coconut curry sauce and sprinkled with coconut & peanut
CHICKEN 17 | **SHRIMP** 19 | **TOFU** 16

BI-BIM-BAB 🍲 | an assortment of Korean seasoned vegetables, fried egg, seaweed & bits of grilled beef over steamed rice. served at room temperature 16

DOLSOT BI-BIM-BAB 🍲 | a sizzling hot stone pot version of Bi-Bim-Bab 18

Dinner Features

❖ **"Takara" House Specialties** ❖

KOREAN RIBEYE "GALBI" | Prime reserve-cut ribeye traditionally marinated in a sesame-soy ginger dressing, thinly sliced & char-grilled to perfection 30

"TAKARA" LAMB CHOPS | carefully selected Reserve Lamb Chops char-grilled in a prestigious Tao soy-ginger curry essence with garlic-butter green beans 31

SAIKYO-MISO | fresh catch filet delicately marinated in a savory saikyo-miso glaze, topped with an Asian pear essence and oven-grilled to a golden finish

ATLANTIC SALMON 25 | **CHILEAN SEA BASS** 31

"TEPPAN-YAKI" BEEF & SHRIMP 🍖 | beef tenderloin & shrimp teppan-grilled with fresh greens in a homemade soy garlic dressing. served on a sizzling iron plate 25

ATLANTIC SALMON RESERVE | wild Atlantic Salmon center-cut grilled to perfection in an exquisite blend of balsamic teriyaki and gorgonzola cream aioli 25

SPICY GARLIC "BOKUM" 🍲 | perfectly seasoned with stone-ground chili pepper & roasted garlic, stir-fried with an assortment of garden vegetables
*add noodles by request.

CHICKEN 16 | **BEEF** 18 | **SHRIMP** 18 | **COMBINATION** 20

KOREAN BULGOGI | prime ribeye intensely marinated in a sesame-soy ginger dressing, thinly sliced and char-grilled. served on a hot iron plate 22

CLASSIC TERIYAKI | perfectly grilled & smothered in our delectable homemade teriyaki glaze
CHICKEN 18 | **ATLANTIC SALMON** 25

MANDARIN CHICKEN | crispy chicken breast tossed in a zesty sun-dried mandarin peel glaze with fresh carrots & snow peas 17 | **SHRIMP** 19

HOUSE FRIED RICE OR **HOUSE LOMEIN** 🍲

CHICKEN 15 | **BEEF** 16 | **SHRIMP** 17 | **COMBINATION** 19

LUNCH

Lunch Features

SPICY GARLIC "BOKUM" 🌶️🔥 | perfectly seasoned with stone-ground chili pepper & roasted garlic, stir-fried with an assortment of garden vegetables
CHICKEN 12 | BEEF 13 | SHRIMP 13 | COMBINATION 16

KOREAN BULGOGI | prime ribeye intensely marinated in a sesame-soy ginger dressing, thinly sliced and char-grilled 14

CLASSIC TERIYAKI | perfectly grilled and smothered in our delectable homemade teriyaki glaze
CHICKEN 13 | SALMON 19

COCONUT CURRY CHICKEN 🌶️🔥 | tumbled in the wok with assorted vegetables in a mild yellow coconut curry sauce and sprinkled with coconut and peanut 12

MANDARIN CHICKEN | crispy chicken breast tossed in a zesty sun-dried mandarin peels with snow peas and carrots 13

CHICKEN KATSU | chicken breast cutlets in a traditional Japanese panko breading, golden-fried to a crispy finish 13

SHRIMP TEMPURA 🍤 | shrimp & choice vegetables crisp-fried in a light Japanese-style breading 15

"TAKARA" LAMB CHOPS | carefully selected Reserve Lamb Chops char-grilled in a prestigious Tao soy-ginger curry essence 25

"TEPPAN-YAKI" BEEF & SHRIMP 🍖🍤 | beef tenderloin & shrimp teppan-grilled with fresh greens in a soy garlic dressing. served on a sizzling iron plate 25

HOUSE FRIED RICE OR **HOUSE LOMEIN** 🍚🍝
CHICKEN 12 | BEEF 13 | SHRIMP 13 | COMBINATION 15

BI-BIM-BAB 🍚🥚 | an assortment of Korean seasoned vegetables, fried egg, seaweed & bits of grilled beef over steamed rice. served at room temperature 14

DOLSOT BI-BIM-BAB 🍚🥚 | a sizzling hot stone pot version of Bi-Bim-Bab 18

All lunch entrées are served with
miso soup or hot & sour soup.

~ Lunch served until 3pm daily ~

Sushi Lunch Features

TAKARA-ZUSHI | choose any one roll from our HOUSE ROLLS or SPECIALTY ROLLS and we will add 4 pieces of chef selected sushi for only \$6 more on top of your roll price.

MASTER CHEF'S CATCH | a unique creation of freshest Sushi/Sashimi/Spicy Tuna roll ... all-in-one platter 24

SASHIMI DELUXE | an assortment of our Master Chef's special-select sashimi 26

CHIRASHI | a colorful arrangement of our freshest sashimi over sushi rice 26

UNAGI STEAK | tender charbroiled freshwater eel filet on a bed of Nishiki rice 22

SUPER SUSHI | 8 pieces of assorted sushi, Hottie Kimono roll & Spider roll 40

MAKI-TANGO | your choice of two rolls below * 11

MAKI-TRIO | your choice of three rolls below * 16

*** ROLL CHOICES** | Spicy Salmon roll 🌶️🔥
Tuna roll • California roll 🍣
Salmon roll • Spicy Tuna roll 🌶️🔥
Philadelphia roll 🍣 • Crunch roll 🍣
Cucumber roll 🥒 • Avocado roll 🥑

..... ❖

Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may increase
your risk of foodborne illness.

Live Jazz Music

FRIDAY & SATURDAY 6 ~ 9pm

HAPPY HOUR

MONDAY ~ FRIDAY 3 ~ 7 PM

♦ TUESDAY ~ ALL NIGHT ♦

Drinks

| | |
|-----------------------------------|---------|
| Hot Sake (small) | 3 |
| Hot Sake (large) | 6 |
| Featured Wines | 5 |
| Champagne Moscato Chardonnay | |
| Cabernet Sauvignon Pinot Grigio | |
| All Draft Beers | \$1 off |
| All Bottled Beers | \$1 off |
| Well Drinks | 6 |
| Skinny Ginger | 6 |
| Moscow Mule | 7 |
| Raspberry SakeTini | 7 |
| Lychee SakeTini | 7 |
| Margarita | 8 |
| Fuji Apple Martini | 8 |
| Lemon Drop Martini | 8 |
| Cosmopolitan | 8 |

Appetizers

| | |
|----------------------------|----|
| Edamame 🌱 | 3 |
| House Salad 🌱 | 4 |
| Seaweed Salad 🌱 | 4 |
| Yakki Gyoza | 5 |
| Crispy Green Beans 🌱 | 7 |
| Coconut Prawns | 7 |
| Tuna Medallions 🍣 | 9 |
| Seven-Spice Gyoza 🍣 | 9 |
| Seven-Spice Shrimp 🍣 | 11 |
| Jalapeno Bomb 🍣 | 9 |

Nigiri - Sushi

one piece per order | 3.0

Salmon | Escolar | Sweet Egg 🍣
Shrimp 🍣 | Mackerel | Crab Stick 🍣

one piece per order | 3.5

Bluefin Tuna | Yellow Tail

Maki - Rolls

| | |
|-------------------------------|-----|
| Avocado Roll 🌱 | 3.5 |
| Salmon Roll | 4.5 |
| Spicy Salmon Roll 🍣 | 5 |
| New Orleans Roll 🍣 | 6 |
| Crunch Roll 🍣 | 6 |
| Spicy Tuna Roll 🍣 | 6 |
| Rock'n' Roll | 7 |
| Dragon Roll 🍣 | 9 |
| Rainbow Roll | 11 |
| Q-Blossom (rice-less) 🍣 | 11 |
| Red Devil Roll 🍣🍣 | 11 |
| Hottie Kimono Roll 🍣🍣 | 11 |
| Golden Phoenix Roll 🍣 | 11 |

🍣 SPICY 🍣 COOKED 🌱 VEGETARIAN
🌱 VEGETARIAN - VERSION AVAILABLE

dine-in only | subject to availability
substitutions extra | extra sauce \$1

"Wines-day"

≈ EVERY WEDNESDAY ≈
50% OFF Wine Bottles
over 200 wines