




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

WALU-UNI CREAM | A tantalizing array of yuzu-infused escolar topped with toasted garlic chips & organic baby spring greens in a Japanese uni-balsamic aioli 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

Wines-Day

Wednesdays 50%-off Wines

~ ~ ♦ ~ ~

Live Jazz Music

Friday ~ Saturday 6 ~ 9pm

Sushi & Sashimi

NIGIRI-SUSHI : 1 piece/order

SASHIMI : 4 pieces/order

	nigiri	sashimi
S A L M O N s a k e	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

🔥 SPICY 🍷 COOKED 🌱 VEGETARIAN
 🍷 VEGETARIAN-VERSION AVAILABLE

🍷 Specialty Rolls

DYNAMITE SPIDER 🔥 | soft shell crab, Ahi tuna & avocado in a balsamic serrano-ponzu reduction 15

MARDI GRAS 🔥 | crawfish, shrimp tempura, jalapeño & avocado, crisp-fried in an orange-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 e s s e n c e 2 2

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

IMPERIAL SPIDER | panko-crust 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 🔥🔥 | serrano-infused spicy tuna, seared salmon, unagi, cucumber & scallions in a truffle-balsamic vinaigrette 17

"TAKARA" SPRING ROLL 🍷🔥 | salmon, tuna, shrimp, crab, avocado, sunomono 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 golden-fried and topped with spicy tuna 13

LEMON ZEST 🔥 | salmon, crab, avocado & tobiko in a 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 lime-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" 🔥 | fresh salmon, tuna, yellow tail & serrano topped with avocado in a sriracha-cilantro-ponzu essence 15

RED DEVIL 🔥🔥 | spicy crawfish, spicy crab, spicy tuna & jalapeño 13

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

EMPRESS "HOTATE" | seared sea scallop, crab & avocado in an orange-spice aioli 14

HOTTIE KIMONO 🍷 | shrimp tempura, crab, avocado and crunch flakes in a Japanese mayo-infused teriyaki cream 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 & 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 with various fresh 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
1 6

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

Dinner Features

LUNCH

Lunch 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

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 fresh broccoli 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 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 🍣

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



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
.....	

S e a w e e d S a l a d ✨	4
.....	
Y a k k i G y o z a	5
.....	
C r i s p y G r e e n B e a n s ✨	7
.....	
C o c o n u t P r a w n s	7
.....	
T u n a M e d a l l i o n s 🌶️	9
.....	
S e v e n - S p i c e G y o z a 🌶️	9
.....	
S e v e n - S p i c e S h r i m p 🌶️	11
.....	
J a l a p e ñ o B o m b 🌶️	9
.....	

R a i n b o w R o l l	11
.....	
Q - B l o s s o m (r i c e - l e s s) 🍳	11
.....	
R e d D e v i l R o l l 🌶️ 🌶️	11
.....	
H o t t i e K i m o n o R o l l 🌶️ 🍳	11
.....	
G o l d e n P h o e n i x R o l l 🌶️	11
.....	

🌶️ SPICY 🍳 COOKED ✨ VEGETARIAN
 🌐 VEGETARIAN-VERSION AVAILABLE

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

🍣 Nigiri - Sushi

one piece per order | 3

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

one piece per order | 3.5

Bluefin Tuna | Yellow Tail

🍣 Maki - Rolls

A v o c a d o R o l l ✨	3.5
.....	
S a l m o n R o l l	4.5
.....	
S p i c y S a l m o n R o l l 🌶️	5
.....	
N e w O r l e a n s R o l l 🌶️	6
.....	
C r u n c h R o l l 🍳	6
.....	
S p i c y T u n a R o l l 🌶️	6
.....	
R o c k ' n ' R o l l	7
.....	
D r a g o n R o l l 🍳	11
.....	

“Wines-day”

🍷 **EVERY WEDNESDAY** 🍷

50% OFF Wine Bottles

over 200 wines