

## **Appetizers**

**SEVEN-SPICE CALAMARI**  | lightly dusted in lotus flour and crisp-fried with jalapeño slices & togarashi chili pepper 12 | **SHRIMP**  11 | **GYOZA**  10

**ANGUS NEW YORK STRIP MEDALLIONS** | prime reserve New York Strip center-cuts grilled to perfection in an exquisite blend of balsamic teriyaki-gorgonzola cream aioli 14

**SCALLOP RISOTTO**  | sea scallops, shrimp & shiitake mushroom sautéed in a Japanese chi-zu sesame aioli and oven-baked over Nishiki rice 14

**CHILEAN SEA BASS** | delicately marinated in a saikyo miso glaze, topped with an Asian pear essence, oven-grilled to a golden finish 15

**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 9.5

**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 9.5

**SHRIMP TEMPURA**  | shrimp & choice vegetables crisp-fried in a light Japanese-style breading 12

**HAMACHI KAMA** | tender, buttery yellow tail collar oven-grilled to golden finish and served with a classic ponzu dipping sauce 12 | **SALMON KAMA** 12

**CRISPY GREEN BEANS**  | flash-fried in a garlic butter essence and served with our unique mandarin dipping aioli 9.5

**EDAMAME**  4.5 | **SPICY EDAMAME**  6

**GARLIC-BUTTER EDAMAME**  6

 SPICY  COOKED  VEGETARIAN  
 VEGETARIAN-VERSION AVAILABLE

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

## **Appetizers**

### ❖ **Master Chef's Specialties** ❖

**"TAKARA" AHI TARTAR** | an enticing arrangement of Hawaiian Ahi tuna & lime-infused avocado in a superb truffle-ginger marinade 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 14

**TRUFFLE SALMON - ESCOLAR** | a delectable assortment of truffle-infused salmon & escolar in a yuzu-amarillo essence 13

**"BLUEFIN" HEAVEN** | lightly seared fresh tuna in a balsamic-ginger aioli & garlic chips with a touch of cool yuzu-orange reduction 14

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

**Q-BLOSSOM** | thin slice of refreshing cucumber wrapped around crab kanikama & avocado in a lime-infused cream essence 13

**"TAKARA" SPRING ROLL**   | our signature sushi spring roll in rice paper with salmon, tuna, shrimp, crab, avocado, sunomono cucumber & spring greens in a Thai sambal purée 17

## **Sides**

**STEAMED RICE** 2 | **FRIED RICE** 3.5 | **SUSHI RICE** 3

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

**KOREAN KIM CHI**  3.5 | **PICKLED RADISH** 3

**VEGETABLES IN CHILI-GARLIC SAUCE**   6

**VEGETABLES IN SESAME-SOY DRESSING**  6

**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 4.5

**CHICKEN** +4 | **CHICKEN KATSU** +5

**SEAWEED SALAD** 🌿 | fresh seaweed varieties marinated in a sesame dressing 5

**IKA SALAD** 🍤 | tender Japanese calamari with wild vegetables in a savory sesame-mirin dressing 7.5

**“TAKARA” SALAD** | organic spring greens, strawberries, sun-dried cranberries, Asian pear essence & organic blue cheese in a basil-shiso-white wine vinaigrette 8.5

## 🍴 Soups

**MISO SOUP** or **HOT & SOUR SOUP** 🌶️ | cup 2.5 | bowl 6 | add dumplings +2

**JAPANESE GYOZA SOUP** | delightful chicken dumpling with shrimp, chicken & fresh vegetables in a traditional crystal broth 9 | add noodles +1

**THAI BASIL SEAFOOD SOUP** 🌶️🌶️🌶️ | aromatic seafood soup with shrimp, squid, mussel & lime essence in a tom-yum broth 12 | noodles +1

**CLASSIC EGG-DROP SOUP** | traditional Chinese egg drop soup in a savory homemade chicken broth 9

## 🍴 Kid's Menu

❖ age 12 or younger ❖

**FRIED RICE : CHICKEN | BEEF | SHRIMP | COMBO**

**LOMEIN : CHICKEN | BEEF | SHRIMP | COMBO**

**CHICKEN FINGERS | CHICKEN TERIYAKI**

🌶️ SPICY    🍤 COOKED    🌿 VEGETARIAN  
 🍷 VEGETARIAN-VERSION AVAILABLE

***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
<b>SALMON</b>   sake .....	3	11
<b>FATTY SALMON</b>   sake-toro .....	3.5	13
<b>SMOKED SALMON</b> 🍤 .....	3.8	14
<b>TUNA</b>   maguro .....	4	15
<b>BLUEFIN TUNA</b>   akami .....	4.5	17
<b>MEDIUM FATTY TUNA</b>   chu-toro .....	mkt	mkt
<b>FATTY TUNA</b>   toro .....	mkt	mkt
<b>FINEST FATTY TUNA</b>   o-toro .....	mkt	mkt
<b>PEPPER-SEARED BLUEFIN TUNA</b> .....	4.5	17
<b>ALBACORE TUNA</b>   bincho .....	3.5	13
<b>ESCOLAR</b>   walu .....	3.5	13
<b>WILD SNAPPER</b>   madai .....	4	15
<b>YELLOW TAIL</b>   hamachi .....	4	15
<b>FATTY YELLOW TAIL</b>   hama-toro .....	4.5	17
<b>JAPANESE SEA URCHIN</b>   uni .....	mkt	mkt
<b>SCALLOP</b>   hotate .....	3.5	13
<b>SPICY SCALLOP</b> 🌶️ .....	3.8	14
<b>FRESHWATER EEL</b>   unagi .....	3.5	13
<b>SHRIMP</b> 🍤   ebi .....	3	11
<b>SWEET SHRIMP</b>   ama-ebi .....	4.8	18
<b>SNOW CRAB</b> 🍤   kani .....	3.8	14
<b>CRAB STICK</b> 🍤   kanikama .....	3	11
<b>SWEET EGG</b> 🍤   tamago .....	3	11
<b>SALMON CAVIAR</b>   ikura .....	3.5	13
<b>FLYING FISH CAVIAR</b>   tobiko .....	3	11
<b>SMELT CAVIAR</b>   masago .....	3	11
<b>MACKEREL</b>   saba .....	3	11
<b>JAPANESE HORSE MACKEREL</b>   aji .....	-	mkt
<b>OCTOPUS</b>   tako .....	3.5	13
<b>SQUID</b>   ika .....	3.5	13

## Specialty Rolls

**DYNAMITE SPIDER** 🍣 | soft shell crab, Ahi tuna & avocado in a balsamic serrano-ponzu reduction 14

**MARDI GRAS** 🍣 | crawfish, shrimp tempura, jalapeño & avocado, crisp-fried in an orange-tobiko unagi cream aioli 13

**TEXAS** 🍣 | perfectly seared New York Strip Reserve, crab, avocado, jalapeño & cream cheese 15

**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** | seared scallop, shrimp tempura & avocado topped with sweet potato-scallion-garlic chips in a balsamic teriyaki aioli 15

**IMPERIAL SPIDER** | panko-crusting soft shell crab, tobiko, avocado & Japanese daikon & greens in our Chef's original mandarin-unagi aioli 14

**THE TRIO** 🍣 | escolar, spicy tuna, avocado, cucumber and colorful arrangement of red, black & green tobiko 13

**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 16

**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 14

**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 13

**EMPRESS "HOTATE"** | seared sea scallop, crab & avocado in an orange-spice aioli 13

**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 12

**CATERPILLAR** 🍣 | Unagi roll topped with avocado 12

**RAINBOW** | California roll with various fresh fish 13

**NEGI-TORO** | Bluefin fatty tuna in a ginger-infused scallion reduction 12

## **Dinner Features**

### **Sushi Dinner Features**

**MASTER CHEF'S CATCH** | carefully chosen by our Sushi Chef featuring sushi / sashimi / Spying Ninja roll...all-in-one platter 28

**SASHIMI DELUXE** | Chef-selected fresh sashimi 24

**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 and Spider roll 39

**SASHIMI MORIAWASE** | an assortment of special select sashimi 48

**GRAND "TAKARA" SASHIMI** | Master Chef's colorful arrangement of premium sashimi 85

**LOVE BOAT** | Lover's Flame roll, Cherry Blossom roll, 10 pieces of sushi and 4 pieces of sashimi 65

**TREASURE ISLAND BOAT** | Longhorn roll, The Trio roll, Lemon Zest roll, El Latino roll, 12 pieces of assorted sushi and 4 pieces of sashimi 88

**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 125

### **Dinner Features**

**SHRIMP TEMPURA** 🍤 | shrimp & choice vegetables crisp-fried in a light Japanese-style breading 19

**SPICY BASIL CHICKEN** 🌶️ | tender chicken flash-fried in a tantalizing togarashi orange glaze with fresh snow peas & scallions 16

**COCONUT CURRY** 🥥🌶️ | tumbled in the wok with assorted vegetables in a mild yellow coconut curry sauce and sprinkled with coconut & peanut  
**CHICKEN** 16 | **SHRIMP** 18 | **TOFU** 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

### ~ "Takara" House Specialties ~

Served with your choice of soup.

**"TAKARA" LAMB CHOPS** | carefully selected Reserve Lamb Chops char-grilled in a prestigious Tao soy-ginger curry essence with garlic-butter green beans 28

**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** 22 | **CHILEAN SEA BASS** 28

**"TAKARA" RESERVE** | prime reserve center cuts grilled to perfection in an exquisite blend of balsamic teriyaki and gorgonzola cream aioli | **ATLANTIC SALMON** 22

**NEW YORK STRIP MEDALLIONS** 26

**"TEPPAN-YAKI" BEEF & SHRIMP** 🥩🍤 | beef tenderloin & shrimp teppan-grilled with fresh greens in a homemade soy garlic dressing. served on a sizzling iron plate 24

**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

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

**CLASSIC TERIYAKI** | perfectly grilled & smothered in our delectable homemade teriyaki glaze

**CHICKEN** 18 | **ANGUS STEAK MEDALLIONS** 26  
**ATLANTIC SALMON** 22

**MANDARIN CHICKEN** | crispy chicken breast tossed in a zesty sun-dried mandarin peel glaze with fresh carrots & snow peas 16 | **SHRIMP** 19

**"TAKARA" HOUSE FRIED RICE** OR **HOUSE LOMEIN** 🍚  
**CHICKEN** 13 | **BEEF** 15 | **SHRIMP** 15 | **COMBINATION** 17

# 🌀 LUNCH 🌀

## 🍣 Sushi Lunch Features

~ Lunch served until 3pm daily ~

Served with Miso soup or Hot & Sour soup.

**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 22

**SASHIMI DELUXE** | an assortment of our Master Chef's special-select sashimi 24

**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 39

**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

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19% gratuity may be applied for parties of 6 or more

*Live Jazz Music*

🍸 **FRIDAY ~ SATURDAY 6 ~ 9pm** 🎷

## 🍣 Lunch Features

~ Lunch served until 3pm daily ~

Served with Miso soup or Hot & Sour soup.

**SPICY GARLIC "BOKUM"** 🌶️🌶️ | perfectly seasoned with stone-ground chili pepper & roasted garlic, stir-fried with an assortment of garden vegetables  
**CHICKEN** 11 | **BEEF** 12 | **SHRIMP** 12 | **COMBINATION** 14

**KOREAN BULGOGI** | prime ribeye intensely marinated in a sesame-soy ginger dressing, thinly sliced and char-grilled 13

**CLASSIC TERIYAKI** | perfectly grilled and smothered in our delectable homemade teriyaki glaze  
**CHICKEN** 12 | **ANGUS STEAK MEDALLIONS** 18  
**SALMON** 16

**COCONUT CURRY CHICKEN** 🌶️🌶️ | tumbled in the wok with assorted vegetables in a mild yellow coconut curry sauce and sprinkled with coconut and peanut 11

**MANDARIN CHICKEN** | crispy chicken breast tossed in a zesty sun-dried mandarin peels with fresh broccoli and carrots 12

**"TAKARA" LAMB CHOPS** | carefully selected Reserve Lamb Chops char-grilled in a prestigious Tao soy-ginger curry essence 19

**SHRIMP TEMPURA** 🌶️ | shrimp & choice vegetables crisp-fried in a light Japanese-style breading 14

**CHICKEN KATSU** | chicken breast cutlets in a traditional Japanese panko breading, golden-fried to a crispy finish 12

**SPICY BASIL CHICKEN** 🌶️ | tender chicken flash-fried in a tantalizing togarashi basil-orange glaze with fresh broccoli and scallions 12

**BI BIM BAB** 🌶️ | an assortment of Korean seasoned vegetables, fried egg, seaweed & bits of grilled beef over steamed rice. served at room temperature 12

**HOUSE FRIED RICE** 🌶️ OR **HOUSE LOMEIN** 🌶️  
**CHICKEN** 11 | **BEEF** 12 | **SHRIMP** 12 | **COMBINATION** 14

🌶️ SPICY   🍣 COOKED   🌿 VEGETARIAN  
 🌶️ VEGETARIAN-VERSION AVAILABLE



# HAPPY HOUR



**MONDAY ~ FRIDAY**

**3 ~ 7 PM**

**♦ TUESDAY ~ ALL NIGHT ♦**

## Drinks

Hot Sake (small) .....	3
Hot Sake (large) .....	6
Featured Wines .....	4.5
Champagne   Moscato	
Cabernet Sauvignon   Chardonnay	
Sauvignon Blanc   Pinot Grigio	
All Draft Beers .....	\$1 off
All Bottled Beers .....	\$1 off
Well Drinks .....	6
Skinny Ginger .....	6
Raspberry Saketini .....	7
Lychee Saketini .....	7
Margarita .....	7
Fuji Apple Martini .....	7
Lemon Drop Martini .....	7
Cosmopolitan .....	7

## Appetizers

Edamame  .....	3
House Salad  .....	3.5
Seaweed Salad  .....	4
Yakki Gyoza .....	5
Uni Shooter .....	5
Crispy Green Beans  .....	7
Coconut Prawns .....	7
Tuna Medallions  .....	7.5
Seven-Spice Shrimp  .....	9
Jalapeño Bomb  .....	9

## Nigiri - Sushi

one piece per order ~ 2.5

- Salmon | Escolar | Sweet Egg
- Albacore Tuna | Tuna | Crab Stick
- Mackerel | Shrimp

## Maki - Rolls

Cucumber Roll  .....	3
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 .....	9
Q-Blossom (rice-less)  .....	9
Red Devil Roll   .....	9.5
Hottie Kimono Roll   .....	9.5
Golden Phoenix Roll  .....	9.5

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**