




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

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
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-cruste 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 🌿

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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
Jalapeño 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