



Appetizers

SEVEN-SPICE CALAMARI 🌶️ | lightly dusted in lotus flour and crisp-fried with jalapeño slices & togarashi **chili pepper** 12 | **SHRIMP** 12 | **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 14

SHRIMP SHUMAI | our jumbo shrimp shumai made with fresh shrimps, soy sauce, sesame oil and rice wine vinegar and pulse to combine, pan-fried 11

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 11

COCONUT PRAWNS | Tiger Prawns in a Japanese coconut-panko breading and served with our Chef's mango-dijon dipping sauce 11

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 11

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 15

CRISPY GREEN BEANS 🌿 | flash-fried in a garlic butter essence and served with our unique mandarin dipping aioli 9

EDAMAME 🌿 4.5 | **SPICY EDAMAME** 🌶️🌶️ 6

GARLIC-BUTTER EDAMAME 🌿 6

TAKO YAKI 🍷 6

🌶️ SPICY 🍷 COOKED 🌿 VEGETARIAN

🌊 VEGETARIAN-VERSION AVAILABLE

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



Appetizers

❖ Master Chef's Specialties ❖

SHISO AKAMI | Crispy tempura oba leaf topped with fresh blue fin tuna & yuzu ponzu sauce 13

"TAKARA" AHI TARTAR | Wild Hawaiian Ahi tuna & lime-infused fresh avocado in a superb truffle-ginger balsamic essence 14

STRAWBERRY "SALLMON" FIELDS | An enticing arrangement of Atlantic Salmon topped with fresh strawberry & cucumber in a Fuji Apple-basil vinaigrette 14

FISH LOVER | salmon, tuna, himachi, escolar, rolled with kairare & cucumber topped with tobiko and yuzu ponzu sauce 14

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 14

YUZU HAMACHI 🌶️ | sashimi-grade yellow tail with a hint of momiji-oroshi & serrano in a cool yuzu-ponzu vinaigrette 12



Sides

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

VEGETABLES IN CHILI-GARLIC SAUCE 🌶️🌶️ 6.5

VEGETABLES IN SESAME-SOY DRESSING 🌿 6.5

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

SPICY KANI SALAD | fresh kani mix with fish egg avocado & house made spicy sauce 12

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 12 | add noodles +2

THAI BASIL SEAFOOD SOUP 🌶️🌶️🌶️ | aromatic seafood soup with shrimp, squid, mussel & lime essence in a tom-yum broth 14 | noodles +2

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

Wines-Day

Wednesdays 50%-off Wines

~ ~ ❖ ❖ ~ ~

Sushi & Sashimi

NIGIRI-SUSHI : 1 piece / order

SASHIMI : 4 pieces / order

	nigiri	sashimi
SALMON sake	3	13
FATTY SALMON sake-toro	3.5	14
SMOKED SALMON	4	16
BLUEFIN TUNA akami	4	14
MEDIUM FATTY TUNA chu-toro	6	23
FATTY TUNA toro	6.5	25
FINEST FATTY TUNA o-toro	8.5	33
PEPPER-SEARED BLUEFIN TUNA	4	16
ALBACORE TUNA bincho.....	3.5	14
ESCOLAR walu	3.5	14
WILD SNAPPER madai	4	14
YELLOW TAIL hamachi	4	14
FATTY YELLOW TAIL hama-toro ...	4.5	16
SEA URCHIN uni	MP	MP
SCALLOP hotate	4	15
SPICY SCALLOP 🌶️	4.5	16
FRESHWATER EEL unagi	4	16
SHRIMP ebi	3	11
SWEET SHRIMP ama-ebi	5	21
SNOW CRAB kani	4.5	16
CRAB STICK kanikama	3	11
SWEET EGG tamago	3	11
SALMON CAVIAR ikura	4	15
FLYING FISH CAVIAR tobiko	3.5	13
SMELT CAVIAR masago	3	11
MACKEREL saba	3	11
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 14

MARDI GRAS 🌶️ | crawfish, shrimp tempura, jalapeño & avocado, crisp-fried in an orange-tobiko unagi cream aioli 12

TEXAS 🍷 | perfectly seared New York Strip Reserve, crab, avocado, jalapeño & cream cheese 14

SPYING NINJA | yellow tail, tuna, salmon, avocado, cucumber, green tobiko and crunch flakes in an orange spice-unagi aioli 14

LOVER'S FLAME 🍷 | an exquisite blend of scallops, shrimp, crab & unagi oven-baked to perfection and set atop shrimp tempura & avocado 15

"TORO" ICHIBAN | Bluefin fatty tuna set atop yellow tail, avocado, masago & scallion in our Master Chef's unique ito-togarashi jalapeno ginger essence 20

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

IMPERIAL SPIDER | panko-crust soft shell crab, tobiko, avocado & Japanese daikon & greens in our Chef's original mandarin-unagi aioli 13

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 15

"TAKARA" SPRING ROLL 🍣🌶️ | salmon, tuna, shrimp, crab, avocado, sunomono cucumber & spring greens rolled in rice paper & Thai sambal ponzu essence (rice-less) 15

BLUEFIN FEAST | Bluefin fatty tuna & cucumber in jalapeno-ginger reduction topped with Ahi tuna, tobiko & scallions in a Japanese truffle aioli 15

LONGHORN 🌶️ | shrimp tempura & cream cheese golden-fried and topped with spicy tuna 12

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) 12



Specialty Rolls

"LA HABANA" 🌶️ | aji-spicy tuna & cream cheese topped with crispy jalapeño in an orange spicy-unagi aioli 13

"EL LATINO" 🌶️ | fresh salmon, tuna, yellow tail & serrano topped with avocado in a sriracha-cilantro-ponzu essence 14

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 14

HOTTIE KIMONO 🍷 | shrimp tempura, crab, avocado and crunch flakes in a Japanese mayo-infused teriyaki cream sauce 13

CHERRY BLOSSOM | escolar, avocado & cream cheese, flash-fried and topped with tuna and yuzu tobiko in a balsamic-mango purée 13



House Rolls

CALIFORNIA 🍷 | crab, cucumber & avocado 5

SPICY SALMON 🌶️ | with fresh cucumber 5.5

UNAGI 🍷 | oven-baked eel with avocado 6

HAMACHI | yellow tail, masago & scallions 6

CRUNCH 🍷 | crab, avocado & crunch flakes 7

SPIDER | soft shell crab, lettuce & avocado 10

SPICY TUNA 🌶️ with cucumber 6 | **TEKKA MAKI** 5

SALMON with avocado 5 | **KAPPA MAKI** 🌿 4

NEW ORLEANS 🌶️🍷 | spicy crawfish & cucumber 7

PHILADELPHIA 🍷 | smoked salmon, cream cheese & avocado 7

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

ROCK 'n' ROLL | shrimp tempura, cucumber, lettuce, avocado & masago 8.5

VEGGIE TEMPURA 🍷🌿 | avocado & assorted vegetable tempura 8.5

DRAGON 🍷 | California roll topped with unagi 12

CATERPILLAR 🍷 | Unagi roll topped with avocado 12

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

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

Sushi Dinner Features

MASTER CHEF'S CATCH | carefully chosen by our Sushi Chef featuring sushi / sashimi / Spying Ninja roll...all-in-one platter 26

SASHIMI DELUXE | Chef-selected fresh sashimi 25

CHIRASHI | a colorful arrangement of our freshest sashimi over sushi rice 24

UNAGI DON | 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 38

SASHIMI MORIAWASE | an assortment of special select sashimi 46

GRAND "TAKARA" SASHIMI | Master Chef's colorful arrangement of premium sashimi 80

LOVE BOAT | Lover's Flame roll, Cherry Blossom roll, 10 pieces of sushi and 4 pieces of sashimi 60

TREASURE ISLAND BOAT | Longhorn roll, The Trio roll, Lemon Zest roll, El Latino roll, 12 pieces of assorted sushi and 4 pieces of sashimi 85

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 110

Dinner Features

SHRIMP TEMPURA 🍤 | shrimp & choice vegetables crisp-fried in a light Japanese-style breading 18

CHICKEN KATSU | chicken breast cutlets in a traditional Japanese panko breading, golden-fried to a crispy finish 17

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

SIZZLING SEAFOOD COMBO | shrimp scallops & crab meat with assorted vegetables, served on sizzling Hot teppan 25

Dinner Features

❖ "Takara" House Specialties ❖

JAPANESE "GALBI" | prime angus short rib traditionally marinated in our special sesame-soy ginger & red wine dressing. char-grilled to perfection 32

"TAKARA" BABY LAMB CHOPS | carefully selected Reserve Lamb Chops, marinate with Rosemary garlic & olive oil paste, served with garlic-butter green beans 34

GOLDEN BRIDGE | fresh jumbo shrimp & thin slice scallops stir fry with mushrooms and assorted vegetables, crispy thin noodles for base 27

"TEPPAN-YAKI" BEEF & SHRIMP 🍣 | beef tenderloin & shrimp teppan-grilled with fresh greens in a homemade soy garlic dressing. served on a sizzling iron plate 23

HIBCAHI STYLE LOBSTER TAIL & VEGGIES | fresh cold-water lobster butterfly cutting, seasoned with traditional garlic butter, soy sauce and a bit of lemon juice and cooked on our hibachi grill 32

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 17 | SHRIMP 17 | COMBINATION 19

KOREAN BULGOGI | prime ribeye intensely marinated in a sesame-soy ginger dressing, thinly sliced and char-grilled served on a hot iron plate 20 **CL**

CLASSIC TERIYAKI | perfectly grilled & smothered in our delectable homemade teriyaki glaze
CHICKEN 18 | ATLANTIC SALMON 22 | SHRIMP 19

MANDARIN CHICKEN | crispy chicken breast tossed in a zesty sun-dried mandarin peel glaze with fresh carrots & snow peas 16 | **SHRIMP 17**

HOUSE FRIED RICE OR HOUSE LOMEIN 🍣
CHICKEN 14 | BEEF 15 | SHRIMP 16 | COMBINATION 18

LUNCH



Lunch Features

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 15

KOREAN BULGOGI | prime ribeye intensely marinated in a sesame-soy ginger dressing, thinly sliced and char-grilled 12

CLASSIC TERIYAKI | perfectly grilled and smothered in our delectable homemade teriyaki glaze
CHICKEN 11 | SALMON 16 | SHRIMP 13

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 11

CHICKEN KATSU | chicken breast cutlets in a traditional Japanese panko breading, golden-fried to a crispy finish 11

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

"TAKARA" BABY LAMB CHOPS | carefully selected Reserve Lamb Chops marinated with Rosemary garlic & olive oil paste 22

"TEPPAN-YAKI" BEEF & SHRIMP 🌊 | beef tenderloin & shrimp teppan-grilled with fresh greens in a soy garlic dressing. served on a sizzling iron plate 20

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

SIZZLING SEAFOOD COMBO | shrimp scallops & crab meat with assorted vegetables, served on sizzling hot teppan 22

All lunch entrées are served with miso soup or egg drop 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 20

SASHIMI DELUXE | an assortment of our Master Chef's special-select sashimi 22

CHIRASHI | a colorful arrangement of our freshest sashimi over sushi rice 21

UNAGI DON | tender charbroiled freshwater eel filet on a bed of Nishiki rice 20

SUPER SUSHI | 8 pieces of assorted sushi, Hottie Kimono roll & Spider roll 35

MAKI-TANGO | your choice of two rolls below * 10

MAKI-TRIO | your choice of three rolls below * 13

*** 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 Bottled Beers	\$1 off
Blue Hawaii	7
Cherry Blossom	7
Blushing Geisha	8
Lemon Drop Martini	8
Lycheetini	8
Lychee Mojito	8
Margarita	8
Texas Mule	8
“Takara” Tokyo Ice Tea	9
Toki Highball	9

Appetizers

Edamame 	3
House Salad 	4
Seaweed Salad 	4
Yakki Gyoza	5
Crispy Green Beans 	7
Coconut Prawns	7
Tuna Medallions 	8
Seven-Spice Gyoza 	9
Seven-Spice Shrimp 	10
Jalapeño Bomb 	9

Nigiri ~ Sushi

one piece per order | 2.5

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

one piece per order | 3.5

Bluefin Tuna | Yellow Tail

Maki ~ Rolls

Avocado Roll 	3
Salmon Roll.....	3.5
Spicy Salmon Roll 	4
New Orleans Roll 	5
Crunch Roll 	5
Spicy Tuna Roll 	5
Rock 'n' Roll	6
Dragon Roll 	9
Rainbow Roll.....	10
Q-Blossom (rice-less).....	10
Red Devil Roll  	10
Hottie Kimono Roll 	10
Golden Phoenix Roll 	10

 SPICY  COOKED  VEGETARIAN
 VEGETARIAN - VERSION AVAILABLE

dine-in only | subject to availability
 substitutions extra | extra sauce \$0.75

“Wines-day”

EVERY WEDNESDAY

50%-off Wines

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