




Appetizers

SEVEN-SPICE  | lightly dusted in lotus flour and crisp-fried with jalapeño slices & togarashi chili pepper **CALAMARI** 16 | **SHRIMP** 17 | **GYOZA** 15

***ANGUS RIBEYE "GALBI" MEDALLIONS** | prime reserve ribeye traditionally marinated in a Korean sesame-soy ginger dressing with a hint of balsamic roux aioli 18

OVEN-BAKED SCALLOP RISOTTO  | Pacific Sea scallops, shrimp & shiitake mushroom sautéed in a Japanese chi-zu sesame aioli over Nishiki rice 17


CHILEAN SEA BASS | delicately marinated in a saikyo miso glaze, topped with an Asian pear essence, oven-grilled to a golden finish 22


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 15

COCONUT PRAWNS | Tiger Prawns in a Japanese coconut-panko breading and served with our Chef's mango aioli dipping sauce 15


YAKKI GYOZA | deliciously seasoned and pan-fried chicken & vegetable dumplings 11

SHRIMP SHUMAI | Japanese steamed shrimp & vegetable open dumplings served with ponzu sauce 12

TUNA MEDALLIONS  | a unique blend of Ahi tuna & spicy cream cheese, panko-fried and topped with our Chef's original orange spice glaze 15

SHRIMP TEMPURA | shrimp & vegetables crisp-fried in a light breading 16 | **VEGGIE TEMPURA**  12

HAMACHI KAMA | tender, buttery yellow tail collar oven-grilled to golden finish and served with a classic ponzu dipping sauce 18

CRISPY GREEN BEANS  | flash-fried in a garlic butter essence and served with our unique mandarin dipping aioli 14

EDAMAME  6 | **SPICY EDAMAME**   8


GARLIC-BUTTER EDAMAME  8


TRUFFLE-GARLIC EDAMAME  8

Appetizers

❖ **Master Chef's Specialties** ❖


*** "TAKARA" AHI TARTAR** | wild bluefin tuna & fresh avocado in a superb truffle balsamic essence 17

MONKEY BRAIN  | avocado stuffed with cream cheese, spicy tuna, crab meat mix, deep fried light tempura batter topped with spicy mayo and eel sauce 16

***NEW STYLE COMBO**  | hot sesame seed oil over 3pcs salmon and 3 pcs yellowtail with garlic cilantro, jalapeño, yuzu soy and strawberry 17

***TRUFFLE SALMON - ESCOLAR** | a delectable assortment of truffle-infused salmon, escolar & garlic chips in a yuzu-amarillo reduction 16

***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/scallion 17

***YUZU HAMACHI**  | sashimi-grade yellow tail with a hint of momiji-oroshi & serrano in a cool yuzu-ponzu vinaigrette 16

Sides

STEAMED RICE 3 | **FRIED RICE** 6 | **SUSHI RICE** 4

STEAMED LO MEIN 5 | **SOY LO MEIN** 6

SESAME SPINACH 6 | **SESAME BEAN SPROUTS** 6

KOREAN KIM CHI  6 | **PICKLED RADISH** 6

VEGETABLES IN CHILI-GARLIC SAUCE   11

VEGETABLES IN SESAME-SOY DRESSING  11

STEAMED VEGETABLES  9

GARLIC-BUTTER GREEN BEANS  11

 SPICY  COOKED  VEGETARIAN

 VEGETARIAN-VERSION AVAILABLE

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

**20% gratuity will be added to parties of 5 or more
Prices & items are subject to change without notice.
Subject to availability.

Salads

HOUSE SALAD 🌿 | Japanese ichimi-goma dressing sprinkled with cherry tomato & candied pecans 7

SEAWEED SALAD 🌿 | fresh seaweed varieties marinated in a sesame dressing 8

IKA SALAD 🍤 | tender Japanese calamari with wild vegetables in a savory sesame-mirin dressing 10

***PEPPER TUNA SALAD** | 6 pcs Seared pepper tuna, fresh green with masago scallion ponzu sauce 16

Soups

MISO SOUP or **HOT & SOUR SOUP** 🌶️ | cup 4 bowl 8.5 | add two dumplings +4

JAPANESE GYOZA SOUP | delightful chicken dumpling with shrimp, chicken & fresh vegetables in a traditional crystal broth 17 | add noodles +3

THAI BASIL SEAFOOD SOUP 🌶️🌿 | aromatic seafood soup with shrimp, squid, mussel & lime essence in a tom-yum broth 18 | add noodles +3

CLASSIC EGG-DROP SOUP | traditional Chinese egg drop soup with chicken, crab and corn in a savory homemade chicken broth 14

SEAFOOD UDON | thick Japanese flour noodles in a soothing broth, with shrimp, crab, squid and fresh vegetables 17

TEMPURA UDON | thick Japanese flour noodles in a soothing broth, with shrimp tempura and fresh vegetables 18

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

~ ~ ❖ ❖ ~ ~

Happy Hour

Monday – Thursday 3 ~ 6 pm
Tuesday 3 ~ 9 pm

Sushi & Sashimi

NIGIRI-SUSHI : 1 piece / order

SASHIMI : 4 pieces / order

	nigiri	sashimi
* SALMON sake	5	19
* FATTY SALMON sake-toro	5.5	21
SMOKED SALMON 🍣	5.5	21
* BLUEFIN TUNA akami	5.5	21
* MEDIUM FATTY TUNA chu-toro	7.5	29
* FATTY TUNA toro	8	31
* FINEST FATTY TUNA o-toro	8.5	33
* PEPPER-SEARED BLUEFIN TUNA	5.5	21
* ALBACORE TUNA bincho.....	5	19
* ESCOLAR walu	5	19
* WILD SNAPPER madai	5	19
* YELLOW TAIL hamachi	5	19
* FATTY YELLOW TAIL hama-toro ...	6	23
* SEA URCHIN uni	MP	MP
* SCALLOP hotate	5	19
* SPICY SCALLOP 🌶️	5.5	21
FRESHWATER EEL 🍣 unagi	5.5	21
SHRIMP 🍣 ebi	4.5	17
* SWEET SHRIMP ama-ebi	7.5	29
SNOW CRAB 🍣 kani	6	23
CRAB STICK 🍣 kanikama	4	15
SWEET EGG 🍣 tamago	4	15
* SALMON CAVIAR ikura	6	23
* FLYING FISH CAVIAR tobiko	5	19
* SMELT CAVIAR masago	5	19
* MACKEREL saba	5	19
OCTOPUS 🍣 tako	5	19
* SQUID ika	6	23
* SUZUKI seabass	5	19

🌶️ SPICY 🍣 COOKED 🌿 VEGETARIAN
 🍚 VEGETARIAN-VERSION AVAILABLE

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Specialty Rolls

***DYNAMITE SPIDER** 🍣🔥 | soft shell crab, Ahi tuna & avocado in a balsamic serrano Japanese mayo 17

***MARDI GRAS** 🍣🔥 | spicy crawfish, shrimp tempura, jalapeño & avocado, crisp-fried in a red-tobiko unagi cream aioli & wasabi mayo 16

TEXAS 🍣🔥 | perfectly seared New York Strip Reserve, crab, avocado, jalapeño & cream cheese 18

***SPYING NINJA** 🍣🔥 | yellow tail, tuna, salmon, avocado, cucumber and green tobiko in an orange spice-unagi aioli 17

***LOVER'S FLAME** 🍣🔥 | an exquisite blend of scallops, shrimp, crab & unagi oven-baked to perfection and set atop shrimp tempura & avocado & red tobiko 19

***TORO ICHIBAN** 🍣🔥 | Bluefin fatty tuna set atop yellow tail, avocado, masago & scallion in our Master Chef's unique ito-togarashi jalapeno ginger essence 23

***SCALLOP FEVER** | shrimp tempura & avocado topped with seared scallop, potato -garlic chips in a balsamic & Japanese truffle aioli 18

***IMPERIAL SPIDER** | panko-cruste soft shell crab, crab, tobiko & avocado in orange spice-unagi wasabi aioli 17

***THE TRIO** 🍣🔥 | escolar, spicy tuna, cucumber and colorful arrangement of red, black & green tobiko, in orange spice aioli 16

***DRAGON FIRE** 🍣🔥 |spicy tuna & cucumber inside topped with seared salmon, unagi, rainbow mix & spicy mayo-unagi sauce 19

***"TAKARA" SPRING ROLL** 🍣🔥🌊 | salmon, tuna, shrimp, crab, avocado, cucumber & spring greens rolled in rice paper & Thai sambal ponzu essence (rice-less) 19

***BLUEFIN FEAST** | bluefin fatty tuna & cucumber in jalapeno-ginger reduction topped with Ahi tuna, & black tobiko in a Japanese truffle aioli 19

***LONGHORN** 🍣🔥 | shrimp tempura & cream cheese jalapeno inside golden-fried and topped with spicy tuna in an orange spice aioli 15

***LEMON ZEST** 🍣🔥 |salmon, avocado inside topped with crab & tobiko lemon zest-orange wasabi aioli 15

***CAJUN VOLCANO** 🍣🔥 | crawfish, crab, jalapeño, avocado & cream cheese oven-baked in a spicy mayo-unagi sauce with red tobiko 17

Q-BLOSSOM 🍣 | fresh cucumber wrapped around crab & avocado in a wasabi aioli (rice-less) 15

Specialty Rolls

DOUBLE DOUBLE 🍣 | shrimp tempura, crab, avocado inside, topped with ebi and avocado with unagi sauce 17

***"EL LATINO"** 🍣🔥 | salmon, tuna, yellow tail inside topped with avocado and serrano sriracha-cilantro-ponzu sauce 17

***RED DEVIL** 🍣🔥 | spicy crawfish, spicy crab, jalapeno inside topped with spicy tuna in spicy mayo 15

***ALASKAN** | snow crab, cucumber, avocado & crunch flakes with red tobiko spicy mayo sauce 16

***EMPRESS "HOTATE"** 🍣🔥 | crab & avocado inside topped with seared scallop an orange-spice aioli 16

HOTTIE KIMONO 🍣🔥 | shrimp tempura avocado inside topped with crab crunch flakes spicy mayo unagi sauce 16

HOT ROLL 🍣🔥 | tuna, salmon, yellowtail, serrano, avocado, deep fried with tempura coating finished with spicy mayo unagi sauce 16

House Rolls

CALIFORNIA 🍣 | crab, cucumber & avocado 8

***SPICY SALMON** 🍣🔥 |fresh cucumber & spicy mayo 8

UNAGI 🍣 | oven-baked eel with avocado 10

***HAMACHI** | yellow tail, masago & scallions 9

CRUNCH 🍣 | crab, avocado & crunch flakes 9

***SPIDER** | soft shell crab, lettuce masago avocado 14

***SPICY TUNA** 🍣🔥 with cucumber 9 | ***TEKKA MAKI** 7

***SALMON** with avocado 7 | **KAPPA MAKI** 🍣🌊 5.5

NEW ORLEANS 🍣🔥 |spicy crawfish & cucumber 9

PHILADELPHIA 🍣 | smoked salmon, cream cheese & avocado 9 | **AVOCADO ROLL** 🍣🌊 6

***TIGER EYE** 🍣🔥 | smoked salmon, cream cheese, masago & jalapeño rolled in soy paper 12

***ROCK 'n' ROLL** | shrimp tempura, cucumber, lettuce, avocado & masago 12

VEGGIE TEMPURA 🍣🌊 | avocado & assorted vegetable tempura 11 | **VEGGIE ROLL** 🍣🌊 | 11

DRAGON 🍣 | California roll topped with unagi 15

CATERPILLAR 🍣 | eel, cucumber topped avocado 15

***RAINBOW** | California roll inside topped with 4 kind of fish 15


***NEGI-TORO** | Bluefin fatty tuna in a ginger-infused scallion reduction 15

Sushi Dinner Features

***MASTER CHEF'S CATCH** | carefully chosen by our Sushi Chef featuring sushi / sashimi / Spying Ninja roll...all-in-one platter 32

***SASHIMI DELUXE** | Chef-selected fresh sashimi 32

***CHIRASHI** | a colorful arrangement of our freshest sashimi over sushi rice 30

UNAGI STEAK  | tender charbroiled freshwater eel filet on a bed of Nishiki rice 29

***SUPER SUSHI** | 8 pieces of assorted sushi, Hottie Kimono roll and Spider roll 48

***SASHIMI MORIAWASE** | an assortment of special select sashimi 60


***GRAND "TAKARA" SASHIMI** | Master Chef's colorful arrangement of premium sashimi 100

***LOVE BOAT** | Lover's Flame roll, Hot roll, 10 pieces of sushi and 4 pieces of sashimi 75



***TREASURE ISLAND BOAT** | Longhorn roll, The Trio roll, Lemon Zest roll, El Latino roll, 12 pieces of assorted sushi and 4 pieces of sashimi 100


***DREAM BOAT "TAKARA"** | Dynamite Spider roll, Spying Ninja roll, Hottie Kimono roll, Mardi Gras roll, 20 pieces of sushi and 8 pieces of sashimi 140


Dinner Features

SHRIMP TEMPURA | shrimp & vegetables crisp-fried in a light breading 23 | **VEGGIE TEMPURA**  18

CHICKEN KATSU | chicken breast cutlets in a traditional Japanese panko breading, golden-fried to a crispy finish 20

COCONUT CURRY   | tumbled in the wok with assorted vegetables in a mild yellow coconut curry sauce and sprinkled with coconut & peanut **CHICKEN** 19 | **SHRIMP** 20 | **TOFU** 18

BI-BIM-BAB  | an assortment of Korean seasoned vegetables, fried egg, seaweed & bits of grilled beef over steamed rice. served at room temperature 19

DOLSOT BI-BIM-BAB  | a sizzling hot stone pot version of Bi-Bim-Bab 20

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 32



***"TAKARA" LAMB CHOPS** | carefully selected Reserve Lamb Chops char-grilled in a prestigious Tao soy-ginger curry essence with garlic-butter green beans 36

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 28 | **CHILEAN SEA BASS** 35

"TEPPAN-YAKI" BEEF & SHRIMP | beef tenderloin & shrimp teppan-grilled with fresh greens in a homemade soy garlic dressing. served on a sizzling iron plate 28


ATLANTIC SALMON RESERVE | wild Atlantic Salmon center-cut grilled to perfection in an exquisite blend of balsamic teriyaki and gorgonzola cream aioli 28

SPICY GARLIC "BOKUM"   | perfectly seasoned with stone-ground chili pepper & roasted garlic, stir-fried with an assortment of garden vegetables *sub noodles +3.

CHICKEN 18 | **BEEF** 20 | **SHRIMP** 20 | **COMBINATION** 25

KOREAN BULGOGI | prime ribeye intensely marinated in a sesame-soy ginger dressing, thinly sliced and char-grilled. served on a hot iron plate 25



CLASSIC TERIYAKI | perfectly grilled & smothered in our delectable homemade teriyaki glaze **CHICKEN** 19 | **ATLANTIC SALMON** 28 | **TOFU** 18

MANDARIN CHICKEN  | crispy chicken breast tossed in a zesty sun-dried mandarin peel glaze with fresh carrots & snow peas 19 | **SHRIMP** 20

HOUSE FRIED RICE | **LOMEIN** | **YAKISOBA**  **CHICKEN** 18 | **BEEF** 20 | **SHRIMP** 20 | **COMBINATION** 25



LUNCH


Lunch Features

SPICY GARLIC "BOKUM"   | perfectly seasoned with stone-ground chili pepper & roasted garlic, stir-fried with an assortment of garden vegetables
CHICKEN 15 | BEEF 16 | SHRIMP 16 | COMBINATION 20


KOREAN BULGOGI | prime ribeye intensely marinated in a sesame-soy ginger dressing, thinly sliced and char-grilled 16

CLASSIC TERIYAKI | perfectly grilled and smothered in our delectable homemade teriyaki glaze
CHICKEN 15 | SALMON 21 | TOFU 14


COCONUT CURRY   | tumbled in the wok with assorted vegetables in a mild yellow coconut curry sauce and sprinkled with coconut and peanut
CHICKEN 15 | TOFU 14

MANDARIN CHICKEN  | crispy chicken breast tossed in a zesty sun-dried mandarin peels with snow peas and carrots 15


CHICKEN KATSU | chicken breast cutlets in a traditional Japanese panko breading, golden-fried to a crispy finish 15


SHRIMP TEMPURA | shrimp & vegetables crisp-fried in a light breading 18 | **VEGGIE TEMPURA**  14

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

"TEPPAN-YAKI" BEEF & SHRIMP  | beef tenderloin & shrimp teppan-grilled with fresh greens in a soy garlic dressing. served on a sizzling iron plate 28

HOUSE FRIED RICE OR **HOUSE LOMEIN** 
CHICKEN 15 | BEEF 16 | SHRIMP 16 | COMBINATION 19

BI-BIM-BAB  | an assortment of Korean seasoned vegetables, fried egg, seaweed & bits of grilled beef over steamed rice. served at room temperature 19

DOLSOT BI-BIM-BAB  | a sizzling hot stone pot version of Bi-Bim-Bab 20

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 \$8 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 27

***SASHIMI DELUXE** | an assortment of our Master Chef's special-select sashimi 29








***CHIRASHI** | a colorful arrangement of our freshest sashimi over sushi rice 27

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

***SUPER SUSHI** | 8 pieces of assorted sushi, Hottie Kimono roll & Spider roll 45

MAKI-TANGO | your choice of two rolls below * 13

MAKI-TRIO | your choice of three rolls below * 18

***ROLL CHOICES** | *Spicy Salmon roll 
*Tuna roll • California roll 
*Salmon roll • *Spicy Tuna roll 
Philadelphia roll  • Crunch roll 
Cucumber roll  • Avocado roll 

 SPICY  COOKED  VEGETARIAN

 VEGETARIAN-VERSION AVAILABLE

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Happy Hour

Monday ~ Thursday 3 ~ 6 pm

◆ ◆ Tuesday ~ All Night ◆ ◆

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

HAPPY HOUR

Dine-in only

MONDAY ~ THURSDAY 3 ~ 6 PM

❖ **TUESDAY ~ ALL NIGHT** ❖

🍷 Drinks

Hot Sake (small)	5
Hot Sake (large)	8
Featured Wines	7
Champagne Moscato Chardonnay	
Cabernet Sauvignon Pinot Grigio	
All Draft Beers	\$1 off
All Bottled Beers	\$1 off
Well Drinks	8
Skinny Ginger	8
Moscow Mule	9
Raspberry Saketini	9
Lychee Saketini	9
Margarita	10
Fuji Apple Martini	10
Lemon Drop Martini	10
Cosmopolitan	10

🍷 Appetizers

Edamame 🌱	5
House Salad 🌱	6
Seaweed Salad 🌱	6
Yakki Gyoza	8
Crispy Green Beans 🌱	10
Coconut Prawns	10
Tuna Medallions 🍣	12
Seven-Spice Gyoza 🍣	12
Seven-Spice Shrimp 🍣	14
Jalapeño Bomb 🍣	12

🍣 Nigiri - Sushi

one piece per order | 3.5

***Salmon** | ***Escolar**

Shrimp 🍣 | ***Mackerel** | **Crab Stick** 🍣

one piece per order | 4.5

Bluefin Tuna | **Yellow Tail**

🍣 Maki - Rolls

Avocado Roll 🌱	5
*Salmon Roll	5
*Spicy Salmon Roll 🍣	6
New Orleans Roll 🍣 🍣	8
Crunch Roll 🍣	8
*Spicy Tuna Roll 🍣	8
*Rock 'n' Roll	10
Dragon Roll 🍣	13
*Rainbow Roll	13
Q-Blossom (rice-less) 🍣	13
*Red Devil Roll 🍣 🍣	13
Hottie Kimono Roll 🍣 🍣	13
*Golden Phoenix Roll 🍣	13

🍣 SPICY 🍣 COOKED 🌱 VEGETARIAN

🌱 VEGETARIAN - VERSION AVAILABLE

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dine-in only | subject to availability

substitutions extra | extra sauce \$1

“Wines-day”

🍷 **EVERY WEDNESDAY** 🍷

50% OFF Wine Bottles

over 200 wines

