



## 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**  | vegetables crisp-fried in a light breading 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

**Egg Rolls**  | Flour wrapped deep fried mixed seasoned vegetables 11

**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**

## 🍴 Sushi & Sashimi

**NIGIRI-SUSHI** : 1 piece / order

**SASHIMI** : 4 pieces / order

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

***Wines-Day***

**Wednesdays 50%-off Wines**

~ ~ ❖ ❖ ~ ~

***Happy Hour***

**Monday – Thursday 3 ~ 6 pm**

**Tuesday 3 ~ 9 pm**

🌶️ 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** 🍣 | 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
- \***LOBSTER BOMB** | 6 oz Maine Lobster tail & shiitake mushroom delicately sautéed in an organic uni-balsamic reduction, set atop shrimp tempura, avocado & sweet potato-tobiko chips 24
- \***CAJUN VOLCANO** 🍣 | crawfish, crab, jalapeño, avocado & cream cheese oven-baked in a spicy mayo-unagi sauce with red tobiko 17
- \***JAPANESE BURRITO** 🍣 | crab, spicy tuna, avocado & tempura wrapped in soy paper 15
- \***CRYSTAL FALLS** 🍣 | A delectable assortment of spicy salmon, shrimp tempura & garlic-butter green beans topped with fresh escolar in a spiced Fuji Apple-wasabi tobiko mayo & organic spring greens 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
- \***GOLDEN PHOENIX ROLL** 🍣 | shrimp tempura avocado inside topped with fresh salmon spicy mayo unagi sauce 16
- \***HOT ROLL** 🍣 | tuna, salmon, yellowtail, serrano, avocado, deep fried with tempura coating finished with spicy mayo unagi sauce 16
- \***GOLDEN DRAGON ROLL** 🍣 | Soft shell crab tempura & crab meat topped with oven-bake unagi steak, avocado & potato chips in a spice mayo-tobiko sauce 19

## 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
- \***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** 🍣🍣 | assorted vegetables 11
- AVOCADO ROLL** 🍣🍣 6
- DRAGON** 🍣 | California roll topped with unagi 15
- CATERPILLAR** 🍣 | eel, cucumber topped avocado 15
- \***RAINBOW** | California roll topped with four kinds 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 36

\***SASHIMI DELUXE** | Chef-selected fresh sashimi 38

\***CHIRASHI** | a colorful arrangement of our freshest sashimi over sushi rice 36

**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 70

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

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



 **SPICY**  **COOKED**  **VEGETARIAN**

 **VEGETARIAN-VERSION AVAILABLE**

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# 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

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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) Koshu Sake.....	5
Hot Sake (large) Koshu Sake .....	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 Koshu Sake .....	8
Moscow Mule Smirnoff Vodka .....	9
Raspberry Saketini Koshu Sake .....	9
Lychee Saketini Koshu Sake .....	9
Margarita .....	10
Fuji Apple Martini Smirnoff Citrus Vodka ...	10
Lemon Drop Martini Smirnoff Citrus Vodka	10
Cosmopolitan Smirnoff Vodka .....	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



## Desserts

*Chocolate Volcano*  
*"Takara" Crème Brulée*  
*Cheesecake Tempura*  
*Tempura Ice Cream*  
*"Mochi" Ice Cream*  
*NY – Style Cheesecake*  
*Gourmet Ice Cream*  
*Green Tea · Vanilla Bean*

## Dessert Drinks

*Takara Plum Wine*  
*Dow's Fine Tawny Port*  
*Espresso Martini*  
*Fuji Apple Saké · Lychee Saké*  
*Moscato · Irish Coffee*