



Takami Libations

12

Endless Summer

Refreshing splash of 42 Below Vodka, Fresh Watermelon & Mint Leaves
Topped with Ginger Ale

Serrano Kiss

Elegant pour of Oxley Gin, with Fresh Lime Juice, Simple Syrup,
and Muddled Serrano Chili & Basil Leaves

Shiso Fresh

Even Pour of Grey Goose Vodka and Martini & Rossi Rosato with muddled Strawberries,
Lemon Juice, Simple Syrup & a splash of Soda

White Tea Rose Martini

Generous Pour of Kettle One Vodka, Splash of Couture White Tea Rose &
Essence of Lemon

Lychee Martini

Evenly balanced Grey Goose Vodka & Fresh Lychee Juice garnished with Lychee Fruit

Bitter Sweet

Generous pour of Grey Goose Vodka, Splash of Aperol, mixed with Fresh Grapes
and Mint Leaves

Cucumber Gimlet

Evenly poured Grey Goose & Takami House Sake with
Fresh muddled Cucumber and Limes

Lychee Mojito

Nice pour of Bacardi Superior Rum, Fresh splash of Hana Lychee Sake Finished with
Fresh Mint and Lychee Fruit

Wild Berry Martini

Tantalizing mix of Belvedere Vodka, Mixed with Dekuyper Wilder Berry Liqueur Muddled
with Fresh Berries

Scotch & Vine

Beautifully poured Chivas Scotch, hint of St-Germain & Muddled Blue Berries, Black
Berries, Grapes, and Fresh Limes with a splash of 7up

Financial District

A Flared Manhattan with Dewars Scotch, Martini & Rossi Sweet Vermouth,
a splash of Tia Maria and essence of a Lemon Peel

Orange Ginger Martini

Succulent squeeze of Grey Goose L'Orange, Couture Orange Ginger Fusion
& Splash of Fresh Pineapple Juice

Beer

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| Asahi | 12 | Sapporo | 12 | Echigo Stout | 9 |
| Amstel Light | 8 | Heineken | 8 | Chimay | 9 |
| Kirin Ichiban | 12 | Koshihikari Echigo | 12 | Sapporo Light | 8 |
| Corona | 8 | Stella Artois | 8 | Becks N/A | 6 |

All Parties of 6 or more are subject to 18% gratuity and applicable state gratuity tax



Appetizers

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| Edamame, Salted Warm Soy Beans | 4 |
| Takami Edamame, Sautéed Soy Beans in Garlic, Butter, & Soy Sauce | 6 |
| Shishito Peppers, Sautéed, Lightly Seasoned, & topped with Bonito Flakes | 7 |
| Crispy Eggplant, Tempura Eggplant tossed with a Sweet Garlic-Soy Reduction | 10 |
| Agedashi Tofu, Diced Tempura Tofu topped with Sweet Yuzu Soy | 9 |
| Arare Calamari, Tempura Calamari Filets covered in Japanese Arare Rice Crackers served with a Curry Aioli Dipping Sauce | 9 |
| Spicy Tuna on Crispy Rice, Crispy Rice Cakes topped with Spicy Tuna, Avocado, & Jalapeno | 14 |
| Vegetable Tempura, Onion, Sweet Potato, Carrot, & Shitake Mushroom Add Shrimp | 8 3 |
| Creamy Rock Shrimp Tempura, Tempura Shrimp tossed in Spicy Mayo & Ponzu | 12 |
| Scallops on the Half Shell, Oven Baked Baby Scallops in an Herb Garlic Butter | 10 |
| Poki Martini, Spicy Tuna Poki with Finely Chopped Mild Red Onions & Real Wasabi, Garnished with Thinly Sliced Lemons & Cucumber | 14 |
| Soft Shell Crab, Fried Soft Shell Crab with Sweet & Spicy Soy Dressing | 11 |
| Takami Sirloin, Diced Marinated Sirloin in a Soy Garlic Reduction | 12 |
| Sense Sational Hand Rolls, (2 per order) Spicy Tuna, Tempura Shrimp, Onion, Cucumber, Tempura Crunch, and Avocado topped with Spicy Mayo & Eel Sauce | 16 |
| Oysters on the Half Shell, Fresh Seasonal Oysters served on Ice | 18 |

Soup & Salads

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| Miso Soup, White Miso Broth with Tofu, Wakame, Green Onion, & Seaweed | 4 |
| Seaweed Salad, Wakame in a Sesame Oil | 6 |
| Sunomono Salad, Sliced Cucumber in a Sweet Vinegar | 5 |
| Mixed Green Salad, With Cucumber, Tomatoes, Onions, & Soy Maui Onion dressing | 7 |
| Miso Caesar Salad, Hearts of Romaine, Dried Cranberries, Pine Nuts, Shaved Parmesan Cheese, tossed in Miso Caesar Dressing | 9 |
| Sashimi Salad, Baby Mixed Greens with Tuna, Yellowtail, Salmon, White Fish, Spicy Tuna & Avocado tossed in a Ginger Dressing | 16 |

Robata

| Meat | | Vegetable | |
|---------------------------------|----|------------------------------|----|
| Filet Mignon & Foie Gras | 15 | Shishito | 4 |
| Angus Filet | 10 | Shitake | 4 |
| Angus New York | 9 | Eggplant with Teriyaki Glaze | 4 |
| New York & Asparagus | 10 | Zucchini | 4 |
| Flat-Iron Steak | 7 | Asparagus | 4 |
| Baby Lamb Chops | 14 | Onion with Teriyaki Glaze | 4 |
| Pork Loin | 7 | | |
| Poultry | | Seafood | |
| Tsukune (Chicken Meatball) | 6 | Chilean Sea Bass | 10 |
| Chicken Wings | 5 | Scallops | 8 |
| Negima, (Chicken & Green Onion) | 6 | Shrimp | 8 |
| Chicken Breast | 6 | Salmon with Sweet Miso Glaze | 8 |
| | | King Crab Leg | 12 |

Sauces included: Truffle Sauce, Mustard Miso, Champagne Yuzu, & Avocado Wasabi

Specialty Dishes

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| Spicy Albacore Sashimi, Crispy Onion, & Rice Cracker with Spicy Mayo Sauce | 15 |
| Japanese Tacos, Gyoza Skin Filled with Spicy Tuna, Crab, Shrimp, and Avocado topped with a Spicy Mayo Sauce | 15 |
| Yellowtail Jalapeno, Yellowtail Sashimi served with Ponzu Sauce & Sliced Jalapeno | 17 |
| Tuna on Shrimp, Tempura Rock Shrimp topped with Spicy Tuna & Ahi Tuna | 14 |
| Seared Yellowtail with Diced Chiles, Yellowtail Sashimi topped with Diced Jalapeno Chiles, Seared with a Ponzu Olive Oil | 17 |
| Takami Tartare, Layered Ahi Tuna, Snow Crab, Spicy Tuna, Avocado, and Rice served with Karashi Soy Dressing | 15 |
| Peppered Ahi Tuna, Tuna topped with Japanese Mizore Sauce & Mint Crème Fraiche | 17 |
| Kyushu Kanpachi, Japanese Amber Jack Sashimi topped with Yuzu Jalapeno Soy | 16 |
| Halibut Carpaccio, Thinly sliced Halibut, topped with Sea Salt, & Yuzu Oil | 16 |
| Seared Tuna, Thinly Sliced Ahi Tuna Seared Rare with a Soy Vin Blanc Sauce | 18 |
| Miso Chilean Sea Bass, Tender Sea Bass topped with a Champagne Yuzu Sauce | 19 |
| Chicken Teriyaki, Sliced Chicken Breast drizzled with Teriyaki Sauce | 14 |
| Grilled Angus Filet, Sliced Angus Filet Mignon served with a Black Truffle Sauce | 21 |
| Grilled Salmon, Filet of Salmon Served with a Yuzu Teriyaki Sauce | 16 |
| Sliced Duck Breast, Marinated in Spicy Miso served with Asian Micro Greens | 15 |



TAKAMI
SUSHI & ROBATA RESTAURANT
Sushi Rolls

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| Takami Roll, Spicy Albacore, Cucumber, topped with Pepper Tuna & Yellowtail with Takami Sauce | 18 |
| Lemon-Albacore Roll, Spicy Tuna Roll with Cucumber wrapped with Albacore & Lemon Slices | 15 |
| Aburi Roll, Albacore, Avocado, Cucumber, Arare wrapped in Soy with Seared Yellowtail Jalapeno | 16 |
| 21 st Roll, Snow Crab Legs around Spicy Tuna, King Crab, & Avocado with Sweet Creamy Sauces | 18 |
| Penthouse Roll, Spicy Tuna Roll on Soy Paper, Tempura Crunch inside, topped with Avocado | 14 |
| Salmon Spring Roll, Salmon, Romaine, Avocado, Cucumber, Kaiware, Asparagus & Gobo Cilantro Aioli | 14 |
| Baked Scallop Roll, California Roll topped with Baked Scallop Dynamite | 15 |
| Rainbow Roll, California Roll covered with Salmon, Tuna, White Fish, Shrimp, Yellowtail, & Avocado | 16 |
| Spyder Roll, Soft Shell Crab, Mixed Crab, Avocado, & Cucumber wrapped in Soy & Seaweed Paper | 14 |
| Dragon Roll, Shrimp Tempura, Avocado, & Cucumber wrapped inside out topped with Fresh Water Eel | 15 |
| Lobster Roll, Lobster, Avocado, & Cucumber wrapped in Soy Paper topped with Lobster Dynamite | 15 |
| Baked King Crab Roll, King Crab baked in a Dynamite Sauce & rolled in Soy Paper | 16 |
| Avocado Roll, Avocado in Seaweed wrapped inside out | 8 |
| Veggie Roll, Avocado, Asparagus, & Cucumber in Seaweed wrapped inside out | 10 |
| Garden Roll, Veggie Roll with Lettuce, Red Onion, Bell Peppers, Micro Greens, Sesame Soy Dressing | 13 |
| | hand/cut |
| California Roll, Mixed Crab, Cucumber, & Avocado wrapped inside out | 6/8 |
| Spicy Tuna Roll, Spicy Tuna & Cucumber wrapped inside out | 6/8 |
| Spicy Yellowtail Roll, Spicy Yellowtail & Cucumber wrapped inside out in soy paper | 9/11 |
| Tuna Roll, Ahi Tuna wrapped in Seaweed | 7/8 |
| Salmon Roll, Salmon, Avocado, & Cucumber wrapped inside out | 8/10 |
| Crunch Roll, Shrimp Tempura, Avocado, & Cucumber, topped with Tempura Crunch & Eel Sauce | 9/14 |

Fresh Sushi & Sashimi

(Each Sushi order is 2 pieces & Sashimi is 6 pieces)

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| Maguro, Tuna | 6/15 | Toro, Tuna Belly | 14/36 |
| Hamachi, Premium Yellowtail | 6/15 | Chopped Toro (sushi only) | 12 |
| Sake, Premium Salmon | 6/15 | Hon Maguro, Bluefin Tuna | 9/24 |
| Bincho, Albacore | 5/14 | Tai, Japanese Snapper | 8/18 |
| Unagi, Fresh Water Eel | 6/15 | Ebi, Shrimp | 5/14 |
| Hirame, Halibut | 7/16 | Amaebi, Sweet Shrimp (2pcs/4pcs) | 9/18 |
| Japanese Kanpachi, Amberjack | 8/18 | Kani, Crab | 8/18 |
| Scallop | 6/15 | Masago, Smelt Roe | 5/14 |
| Japanese Scallop | 8/18 | Ikura, Salmon Roe | 6/15 |
| Ika, Squid | 5/14 | Uni, Sea Urchin | 8/18 |
| Tako, Octopus | 6/15 | Peppered Tuna or Salmon | 6/15 |
| Aji, Spanish Mackerel | 8/18 | Saba, Mackerel | 5/14 |

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| Takami Sushi Plate, One piece each of Tuna, Yellowtail, Salmon, Albacore, White Fish, Octopus, Chef Daily Selection, & Choice of Spicy Tuna Roll or California Roll | 32 |
| Takami Sashimi Plate, Chef's Daily Choice of Fresh Sashimi | 38 |