

Takami Libations

14

Tokyo Mule

Grey Goose Vodka, Muddled Ginger & Lime, Lychee Juice & Ginger Beer

Endless Summer

Tito's Vodka, Fresh Watermelon & Mint Leaves topped with Ginger Ale

Lychee Martini

Ketel One Vodka & Fresh Lychee Juice garnished with Lychee Fruit

Cucumber Gimlet

Belvedere Vodka & Takami Private Label Sake with Fresh Muddled Cucumber & Limes

Wild Berry Martini

Grey Goose Vodka shaken with Muddled Fresh Berries

Serrano Kiss

Hendrick's Gin with Fresh Lime Juice, Simple Syrup & Muddled Serrano Chilies & Basil

Japanese Negroni

Oxley Gin, Aperol, Ban Ryu Sake & Vermouth

Lychee Mojito

Bacardi Superior Rum, splash of Hana Lychee Sake, Fresh Lychee Juice, Soda & Fresh Muddled Mint & Lime

Wicked Geisha

Patron Silver Tequila, Muddled Lime, Lemon, Grape & Basil with a splash of Apple Spice Couture & a dash of Serrano Bitters

Black Berry Side Car

Hennessey VS, a hint of St-Germain Liqueur, muddled with Blackberries & Fresh Limes with a splash of Soda & Fresh Lemon Juice

Rye Tai

Templeton Rye, splash of St-Germain Liqueur, Fresh Pineapple Juice & a dash of Angostura Bitters

Scotch & Vine

Chivas Regal Scotch, a hint of St-Germain Liqueur & Muddled Blueberries, Grapes & Fresh Limes with a splash of Sierra Mist

Beer

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| Asahi | 12 | Kirin Ichiban | 12 | Sapporo | 12 |
| Koshihikari Echigo | 12 | Echigo Stout | 9 | Sapporo Light | 8 |
| Acme, IPA | 8 | Coedo Hefeweizen | 9 | Chimay | 12 |
| Corona | 8 | Stella Artois | 8 | Becks N/A | 6 |

All parties of 6 or more are subject to an 18% service charge and applicable state gratuity tax

Appetizers

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| Edamame , Salted Warm Soy Beans | 6 |
| Takami Edamame , Soy Beans sautéed in Garlic, Butter & Soy Sauce | 8 |
| Shishito Peppers , Sautéed, lightly seasoned & topped with Bonito Flakes | 9 |
| Crispy Eggplant , Tempura Eggplant tossed with a Sweet Garlic-Soy Reduction | 13 |
| Grilled Tofu , Tofu Squares grilled & topped with Scallions, Micro Cilantro & Sweet Miso Sauce | 11 |
| Arare Calamari , Tempura Calamari Filets covered in Japanese Arare Rice Crackers, served with a Curry Aioli Dipping Sauce | 14 |
| Spicy Tuna on Crispy Rice , Crispy Rice Cakes topped with Spicy Tuna, Avocado & Jalapeño | 16 |
| Vegetable Tempura , Onion, Sweet Potato, Carrot & Shitake Mushroom | 12 |
| Add Shrimp | 4 |
| Creamy Rock Shrimp Tempura , Tempura Shrimp tossed in Spicy Mayo & Ponzu | 14 |
| Salmon Daikon Tsutsumi , Salmon Sashimi & Yuzu Zest wrapped in Pickled Daikon & topped with Uni | 16 |
| Scallops on the Half Shell , Oven Baked Baby Scallops in an Herb Garlic Butter | 15 |
| Soft Shell Crab , Fried Soft Shell Crab with Sweet & Spicy Soy Dressing | 17 |
| Pork Kakuni , Braised Marinated Pork in Jus with Braised Daikon, Shishito Pepper & Karashi Mustard | 17 |
| Sense Sational Hand Rolls , (2 per order) Spicy Tuna, Tempura Shrimp, Onion, Cucumber & Tempura Crunch with Spicy Mayo & Eel Sauce | 18 |
| Oysters on the Half Shell , Fresh Seasonal Oysters served on Ice | 21 |

Soup & Salads

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| Miso Soup , White Miso Broth with Tofu, Green Onion & Seaweed | 5 |
| Seaweed Salad , Wakame in a Sesame Oil | 8 |
| Sunomono Salad , Sliced Cucumber in Sweet Vinegar | 8 |
| Add King Crab 6 Add Octopus 4 | |
| Mixed Green Salad , With Cucumber, Tomatoes, Onions & Soy Maui Onion Dressing | 10 |
| Miso Caesar Salad , Hearts of Romaine, Dried Cranberries, Pine Nuts & Shaved Parmesan Cheese tossed in Miso Caesar Dressing | 10 |
| Sashimi Salad , Baby Mixed Greens with Tuna, Yellowtail, Salmon, White Fish, Spicy Tuna & Avocado tossed in a Ginger Dressing | 19 |

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Robata

Meat

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| Angus Filet | 12 |
| Angus Filet & Foie Gras | 18 |
| New York & Asparagus | 11 |
| Baby Lamb Chops (2 pieces) | 17 |
| Applewood Bacon wrapped Tomato | 9 |

Seafood

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| Chilean Sea Bass | 13 |
| Octopus | 10 |
| Shrimp | 8 |
| Salmon with Sweet Miso Glaze | 9 |
| King Crab Leg | 16 |

Vegetable

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| Shitake | 7 |
| Zucchini | 7 |
| Asparagus | 7 |
| Onion with Teriyaki Glaze | 7 |
| Corn on the Cob with Soy Togarashi | 7 |
| Seasonal Vegetable | 7 |

Poultry

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| Tsukune (Chicken Meatball, 2 pieces) | 8 |
| Chicken Wings | 6 |
| Negima (Chicken & Green Onion) | 8 |
| Chicken Breast | 8 |

Specialty Dishes

Takami Wagyu Tataki

Seared rare A5 Wagyu topped with Miyoga & Green Onions in a Tamari Miso Sauce, served with Garlic Brown Rice
29

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| Salmon Carpaccio , Thinly Sliced Salmon topped with Red Onion, Arugula, Yuzu Sour Cream, & Soy Vinaigrette | 17 |
| Japanese Tacos , Gyoza Skin filled with Spicy Tuna, Kanikama Crab, Shrimp & Avocado topped with a Spicy Mayo Sauce | 16 |
| Yellowtail Jalapeño , Yellowtail Sashimi served with Ponzu Sauce & Sliced Jalapeño | 19 |
| Takami Tartare , Layered Ahi Tuna, Snow Crab, Kanikama Crab, Spicy Tuna, Avocado & Rice served with Karashi Soy Dressing | 18 |
| Peppered Ahi Tuna , Ahi Tuna on a Crispy Wonton topped with Tomato, Red Onion, Chives, Creamy Yuzu Mayo & Sweet Soy | 17 |
| Shiro Maguro , Albacore Sashimi dressed in an Apple Ponzu Vinaigrette | 18 |
| Kyushu Kanpachi , Japanese Amber Jack Sashimi topped with White Balsamic & Yuzu | 19 |
| Halibut Carpaccio , Thinly Sliced Halibut finished with Sea Salt & Yuzu Oil | 19 |
| 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 | 23 |
| Chicken Teriyaki , Sliced Chicken Breast drizzled with Teriyaki Sauce | 19 |
| Grilled Angus Filet , Sliced Angus Filet Mignon served with a Black Truffle Sauce | 24 |
| Grilled Salmon , Filet of Salmon served with Roasted Green Tomatoes, Capers & Yuzu Sauce | 22 |

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Fresh Sushi & Sashimi

Sushi 2pc / Sashimi 4pc

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

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| Takami Veggie Sushi Plate , One piece each of Asparagus, Inari, Eggplant, Japanese Veggie Medley with Kanpyo (Japanese Squash) Roll | 17 |
| Takami Sushi Plate , One piece each of Tuna, Yellowtail, Salmon, Albacore, White Fish, Octopus, Chef Daily Selection with choice of Spicy Tuna Roll or California Roll | 33 |
| Takami Sashimi Plate , Chef's Daily Choice of Fresh Sashimi | 39 |

Sushi Rolls

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| Takami Roll , Spicy Albacore & Cucumber topped with Peppered Tuna & Yellowtail with Jalapeño Ponzu | 20 |
| Lemon-Albacore Roll , Spicy Tuna & Cucumber wrapped with Albacore & Lemon Slices | 19 |
| 21st Roll , Snow Crab Legs & Avocado around Spicy Tuna & Kanikama Crab with Eel Sauce | 20 |
| Penthouse Roll , Spicy Tuna Roll & Tempura Crunch, wrapped in Soy Paper, topped with Avocado | 19 |
| Yuzu Tiger Roll , Spicy Salmon & Shrimp Tempura topped with Shrimp, Yellowtail & Yuzu Dressing | 20 |
| Baked Scallop Roll , California Roll topped with Baked Scallop Dynamite | 18 |
| Rainbow Roll , California Roll covered with Salmon, Tuna, White Fish, Shrimp, Yellowtail & Avocado | 18 |
| Spyder Roll , Soft Shell Crab, Kanikama Crab, Avocado & Cucumber wrapped in Seaweed & Soy Paper | 19 |
| Dragon Roll , Shrimp Tempura, Avocado & Cucumber wrapped inside out topped with Fresh Water Eel | 18 |
| Lobster Roll , Avocado & Cucumber wrapped in Soy Paper topped with Lobster Dynamite | 21 |
| Baked King Crab Roll , King Crab & Kanikama Crab baked in a Dynamite Sauce & rolled in Soy Paper | 19 |
| Caprese Roll , Avocado, Cherry Tomato, Cucumber topped with Mozzarella & Basil Vinaigrette | 18 |
| Veggie Roll , Avocado, Asparagus & Cucumber in Seaweed wrapped inside out | 11 |
| Spicy Seared Salmon Roll , Avocado, Asparagus, Onion covered with Seared Salmon & Charred Jalapeño Sauce | 20 |
| | hand/cut |
| California Roll , Kanikama Crab, Cucumber & Avocado wrapped inside out | 7/9 |
| Spicy Tuna Roll , Spicy Tuna & Cucumber wrapped inside out | 7/9 |
| Spicy Yellowtail Roll , Spicy Yellowtail & Cucumber wrapped inside out in Soy Paper | 11/13 |
| Salmon Roll , Salmon, Avocado & Cucumber wrapped inside out | 9/11 |
| Crunch Roll , Shrimp Tempura, Avocado & Cucumber, topped with Tempura Crunch & Eel Sauce | 10/19 |

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