

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

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

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

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

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Robata

Meat

Angus Filet	13
Angus Rib Eye (Cap)	12
New York & Asparagus	11
Baby Lamb Chops (2 pieces)	17
Applewood Bacon wrapped Tomato	9

Seafood

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

Vegetable

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

Poultry

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

Specialty Dishes

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
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
Hotate, Japanese Scallop	8/16	Ikura, Salmon Roe 8/16
Ika, Squid	6/12	Uni, Sea Urchin 12/24
Tako, Octopus	8/16	Peppered Tuna or Salmon 7/14
Aji, Spanish Mackerel	9/18	Saba, Mackerel 6/12
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, Shrimp, Chef's 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

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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