

Lunch Libations

6

- Takami Lemonade** – Pear & Morello Cherry Purees with Fresh Lemonade
Tropical Lemonade – Mango & Passion Fruit Purees with Fresh Lemonade
Strawberry & White Peach Lemonade – Strawberry & Peach with Fresh Lemonade
Red Palmer – Fresh Lemonade, Tropical Ice Tea, and splash of Cranberry Juice
Pineapple Lime Fizz – Pineapple Puree, Fresh Lime Juice, & Pineapple Juice
Virgin Lychee Mojito – Lychee Fruit, Fresh Mint, Lychee Juice, & Fresh Lemonade

Lunch Entrees

Soups

- Fresh Homemade Soup of the Day – ask your server 6

Entrée Salads

- Asian Chicken Salad**, Shredded Chicken Breast with Grilled Vegetables, Chopped Mixed Greens, Romaine Lettuce, Cucumber, Onion & Crispy Ramen Noodles. Dressed with a Soy Yuzu Pepper Vinaigrette 16
- Halibut Sashimi Salad**, Thinly sliced Halibut Sashimi topped with Serrano Chili, Served on a Kale, Savoy Cabbage & Arugula Salad with Mixed Nuts. Dressed with a Pomegranate Vinaigrette 19
- Takami Chopped Salad**, Cajun Seasoned Shrimp on Chopped Mixed Greens, Romaine Lettuce, Avocado, Cucumber & Brown Rice. Tossed in a Miso Soy Dressing 17
- Steak Salad**, Charcoal Grilled Angus New York on a bed of Mixed Greens, Arugula, Onions, Cucumber, Garlic Chips & Cherry Tomatoes. Topped With Crispy Swiss Cheese & dressed with a Soy Italian Dressing 17

Burgers - Served with a choice of Mixed Green Salad, Miso Caesar Salad, or French Fries

- Wagyu Beef Burger**, Marinated Grass-fed American Wagyu Beef topped with Smoked Spicy Mayo, Green Leaf Lettuce, Shishito Peppers, Avocado, Slow Roasted Onions & Muenster Cheese. Served on a Brioche Bun 16
- Tsukune Burger**, Seasoned Ground Chicken topped with a Teriyaki Glaze, Muenster Cheese, Green Leaf Lettuce, Shishito Peppers, Soy Wasabi Slaw, Avocado & Slow Roasted Onions. Served on a Brioche Bun 15
- Tuna Burger**, Sushi Grade Ground Ahi Tuna Patty, topped with Fried Egg, Green Leaf Lettuce, Avocado & Muenster Cheese. Served on a Brioche Bun 16

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

"Build Your Own" Bento Box

Choose One Item from Each Category

SALAD

Mixed Green Salad
Miso Cesar Salad
Seaweed Salad
Cucumber Salad
Miso Soba Noodles

SUSHI ROLL

Spicy Tuna Roll
California Roll
Veggie Roll

ENTREE

Chilean Sea Bass
Champagne Yuzu Sauce
20

Grilled Salmon
Yuzu Teriyaki Sauce
19

Angus New York Steak
Teriyaki Sauce
20

Chicken Teriyaki
Teriyaki Sauce
18

Vegetable Tempura
Broccoli, Carrot, Eggplant, Onion, Shitake Mushroom, Sweet Potato, & Zucchini
17

Assorted Sushi
Tuna, Yellowtail, Albacore, Salmon, Whitefish, & Shrimp
21

Assorted Sashimi
Tuna, Yellowtail, Albacore, & Salmon (2pcs each)
26

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

Appetizers

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| Edamame, Salted Warm Soy Beans | 6 |
| Takamí Edamame, Soy Beans Sautéed in Garlic, Butter, & Soy Sauce | 8 |
| Shishito Peppers, Sautéed, Lightly Seasoned, & topped with Bonito Flakes | 9 |
| Arare Calamari, Tempura Calamari Filets covered in Japanese Arare Rice Crackers served with a Curry Aioli Dipping Sauce | 13 |
| Spicy Tuna on Crispy Rice, Crispy Rice Cakes topped with Spicy Tuna, Avocado, & Jalapeño | 13 |
| Japanese Tacos, Spicy Tuna, Kanikama Crab, Shrimp, & Avocado with a Spicy Mayo | 16 |
| Soft Shell Crab, Fried Soft Shell Crab with Sweet & Spicy Soy Dressing | 16 |

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 a Sweet Vinegar Add King Crab 6 Add Octopus 4 | 8 |
| Mixed Green Salad with Cucumber, Tomatoes, & a Soy Maui Onion Dressing | 8 |
| Miso Caesar Salad, Romaine Lettuce, Dry Cranberries, Pine Nuts, & Shaved Parmesan Cheese, tossed in Miso Caesar Dressing | 9 |
| Sashimi Salad, Baby Mixed Greens with Tuna, Yellowtail, Salmon, White Fish, & Avocado tossed in a Ginger Dressing | 19 |

Robata

| Meat | | Vegetable | |
|------------------------------------|----|------------------------------|----|
| Angus Filet | 12 | Shitake | 6 |
| Angus Filet & Foie Gras | 18 | Eggplant with Teriyaki Glaze | 6 |
| Angus New York | 11 | Zucchini | 6 |
| New York & Asparagus | 11 | Asparagus | 6 |
| Baby Lamb Chops 2 piece | 17 | Onion with Teriyaki Glaze | 6 |
| Applewood Bacon wrapped Tomato | 9 | Corn on the Cob | 6 |
| Poultry | | Seafood | |
| Tsukune (Chicken Meatball) 2 piece | 8 | Chilean Sea Bass | 13 |
| Chicken Wings | 6 | Scallops | 9 |
| Negima, (Chicken & Green Onion) | 8 | Shrimp | 9 |
| Chicken Breast | 8 | Salmon with Sweet Miso Glaze | 9 |

Specialty Dishes

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| Halibut Carpaccio , Thinly sliced Halibut, topped with Sea Salt & Yuzu | 19 |
| Yellowtail Jalapeno , Yellowtail Sashimi served with Ponzu Sauce & Sliced Jalapeno | 19 |
| Takami Tartare , Layered Ahi Tuna, Snow Crab, Spicy Tuna, Avocado, and Rice Served with Karashi Soy Dressing | 18 |
| Tuna Crudo , Thinly sliced Tuna topped with Micro Arugula, Parmesan, and Mustard Ginger Vinaigrette | 18 |
| Kyushu Kanpachi , Japanese Amber Jack Sashimi topped with White Balsamic & Yuzu | 19 |
| Peppered Ahi Tuna , Ahi Tuna topped with Tomato, Red Onion, and Chives, topped With Creamy Yuzu Mayo, & Sweet Soy on a Crispy Wonton | 17 |
| Salmon Carpaccio , Thinly sliced Salmon topped with Red Onion, Arugula, Yuzu Sour Cream, and Soy Vinaigrette | 17 |

Fresh Sushi & Sashimi

(Each Sushi order is 2 pieces & Sashimi is 4 pieces)

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| Tuna | 8/16 | Toro, Tuna Belly | 18/36 | Kani, Crab | 9/18 |
| Premium Yellowtail | 8/16 | Bluefin Tuna | 12/24 | Masago, Smelt Roe | 6/12 |
| Premium Salmon | 7/14 | Japanese Scallop | 8/16 | Ikura, Salmon Roe | 8/16 |
| Albacore | 7/14 | Squid | 6/12 | Uni, Sea Urchin | 12/24 |
| Fresh Water Eel | 7/14 | Octopus | 8/16 | Peppered Tuna | 7/14 |
| Halibut | 7/14 | Spanish Mackerel | 9/18 | Peppered Salmon | 7/14 |
| Kanpachi Amberjack | 9/18 | Japanese Snapper | 9/18 | Saba, Mackerel | 6/12 |
| Ebi, Shrimp | 6/12 | Sweet Shrimp | 12/24 | | |

Sushi Rolls

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| Penthouse Roll , Spicy Tuna Roll on Soy Paper, Tempura Crunch inside, topped with Avocado | 18 |
| Takami Roll , Spicy Albacore, Cucumber, topped with Pepper Tuna & Yellowtail with Takami Sauce | 19 |
| Spicy Seared Salmon Roll , Avocado, Asparagus, Onion covered with Seared Salmon & Charred Jalapeno Sauce | 19 |
| Lemon-Albacore Roll , Spicy Tuna Roll with Cucumber wrapped with Albacore & Lemon Slices | 18 |
| 21st Roll , Snow Crab Legs & Avocado around Spicy Tuna & Kanikama Crab with Eel Sauce | 19 |
| Rainbow Roll , California Roll covered with Salmon, Tuna, Halibut, Shrimp, Yellowtail, & Avocado | 17 |
| Yuzu Tiger Roll , Spicy Salmon and Shrimp tempura topped with Shrimp, Yellowtail & Yuzu Dressing | 19 |
| Spyder Roll , Soft Shell Crab, Avocado, Kanikama Crab & Cucumber wrapped in Soy & Seaweed Paper | 18 |
| Dragon Roll , Shrimp Tempura, Avocado, & Cucumber wrapped inside out topped with Fresh Water Eel | 17 |
| Lobster Roll , Avocado, & Cucumber wrapped in Soy Paper topped with Lobster Dynamite | 20 |
| Crunch Roll , Shrimp Tempura, Avocado, & Cucumber, topped with Tempura Crunch & Eel Sauce | 18 |
| Baked King Crab Roll , King Crab & Kanikama Crab baked in a Dynamite Sauce & rolled in Soy Paper | 18 |
| Caprese Roll , Avocado, Cherry Tomato, Cucumber topped with Mozzarella and Basil Vinaigrette | 19 |
| Veggie Roll , Avocado, Asparagus, & Cucumber in Seaweed wrapped inside out | 10 |
| California Roll , Kanikama Crab, Cucumber & Avocado wrapped inside out | 9 |
| Spicy Tuna Roll , Spicy Tuna & Cucumber wrapped inside out | 9 |