

CHOOSE YOUR CRAVING

Chicken Katsu 18

Breaded Chicken Breast stuffed with Crispy Applewood Bacon, served with Shredded Green Cabbage, Julienned Carrots & Tomato, topped with Japanese Miso Tonkotsu Sauce

Grilled Salmon** 18

Filet of Salmon served with Grilled Zucchini, Japanese Eggplant & Carrot, topped with a Green Tomato Caper Sauce

Grilled New York Steak** 19

Sliced New York Steak served with Sautéed Button & Shiitake Mushrooms, White Onions & Green Beans, topped with Soy Garlic Ginger Sauce

Seared Ahi Tuna 19

Ahi Tuna Sliced & Seared Rare, served with Sautéed White Onions, Yellow & Red Bell Peppers, Avocado, Cucumber, Tomato & Quail Egg, topped with Tamari Mustard Herb Sauce

Braised Pork 19

Sliced Pork served with Julienned Carrots, Cucumbers & Daikon, topped with Tamari Ginger Sesame Sauce

Vegan Chicken 19

Sliced Soy Chicken served with Pickled Onions & Carrots, Cucumbers & Bell Peppers, topped with Charred Jalapeño Sauce

Chirashi 24

Thinly Sliced Assorted Sashimi (over White or Brown Rice only)

**Gluten-free option available upon request

SELECT A STYLE

BOWL

White Rice, Brown Rice or Cold Soba Noodles

SALAD

Mixed Greens

SANDWICH

with a side of Fries or Miso Caesar Salad

Lunch Libations 6

Takami Lemonade – Pear & Morello Cherry Purées with Fresh Lemonade

Tropical Lemonade – Mango & Passion Fruit Purées with Fresh Lemonade

Strawberry & White Peach Lemonade – Strawberry & Peach with Fresh Lemonade

Red Palmer – Fresh Lemonade, Tropical Iced Tea, & splash of Cranberry Juice

Pineapple Lime Fizz – Pineapple Purée, Fresh Lime Juice, & Pineapple Juice

Virgin Lychee Mojito – Lychee Fruit, Fresh Mint, Lychee Juice, & Fresh Lemonade

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	
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	13	
Japanese Tacos , Gyoza Skin filled with Spicy Tuna, Kanikama Crab, Shrimp & Avocado topped with a Spicy Mayo Sauce	16	
Salmon Daikon Tsutsumi , Salmon Sashimi & Yuzu Zest wrapped in Pickled Daikon & topped with Uni	16	
Soft Shell Crab , Fried Soft Shell Crab with Sweet & Spicy Soy Dressing		17

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

Robata

Meat		Vegetable	
Angus Filet	12	Shitake	7
Angus Filet & Foie Gras	18	Zucchini	7
New York & Asparagus	11	Asparagus	7
Baby Lamb Chops (2 pieces)	17	Onion with Teriyaki Glaze	7
Applewood Bacon wrapped Tomato	9	Corn on the Cob with Soy Togarashi	7
		Seasonal Vegetable	7
Seafood		Poultry	
Chilean Sea Bass	13	Tsukune (Chicken Meatball, 2 pieces)	8
Octopus	10	Chicken Wings	6
Shrimp	8	Negima (Chicken & Green Onion)	8
Salmon with Sweet Miso Glaze	9	Chicken Breast	8
King Crab Leg	16		

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

“Build Your Own” Bento Box

Choose One Item from Each Category

All Selections come with Miso Soup

Salad

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

Sushi Roll

Spicy Tuna Roll California Roll Veggie Roll

Entree

Chilean Sea Bass

Champagne Yuzu Sauce
21

Grilled Salmon

Yuzu Teriyaki Sauce
20

Angus New York Steak

Teriyaki Sauce
21

Chicken Teriyaki

Teriyaki Sauce
19

Vegetable Tempura

Broccoli, Carrot, Eggplant, Onion, Shitake Mushroom,
Sweet Potato, & Zucchini
18

Robata Trio

Negima (Chicken Thigh & Green Onion), Chicken
Breast with Teriyaki Glaze, & Angus New York
24

Assorted Sushi

Tuna, Yellowtail, Albacore, Salmon, Whitefish, &
Shrimp
22

Assorted Sashimi

Tuna, Yellowtail, Albacore, & Salmon (2pcs each)
27

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Specialty Dishes

Halibut Carpaccio , Thinly Sliced Halibut finished with Sea Salt & Yuzu Oil	19
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
Kyushu Kanpachi , Japanese Amber Jack Sashimi topped with White Balsamic & Yuzu	19
Peppered Ahi Tuna , Ahi Tuna on a Crispy Wonton topped with Tomato, Red Onion, Chives, Creamy Yuzu Mayo & Sweet Soy	17
Salmon Carpaccio , Thinly Sliced Salmon topped with Red Onion, Arugula, Yuzu Sour Cream, & Soy Vinaigrette	17

Fresh Sushi & Sashimi

Sushi 2pc / Sashimi 4pc

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		

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

Penthouse Roll , Spicy Tuna Roll & Tempura Crunch, wrapped in Soy Paper, topped with Avocado	19
Takami Roll , Spicy Albacore & Cucumber topped with Peppered Tuna & Yellowtail with Jalapeño Ponzu	20
Spicy Seared Salmon Roll , Avocado, Asparagus, Onion covered with Seared Salmon & Charred Jalapeño Sauce	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
Rainbow Roll , California Roll covered with Salmon, Tuna, White Fish, Shrimp, Yellowtail & Avocado	18
Yuzu Tiger Roll , Spicy Salmon & Shrimp Tempura topped with Shrimp, Yellowtail & Yuzu Dressing	20
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
Crunch Roll , Shrimp Tempura, Avocado & Cucumber, topped with Tempura Crunch & Eel Sauce	19
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
California Roll , Kanikama Crab, Cucumber & Avocado wrapped inside out	10
Spicy Tuna Roll , Spicy Tuna & Cucumber wrapped inside out	10

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