

## 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

<b>Edamame</b> , Salted Warm Soy Beans	6
<b>Takami Edamame</b> , Soy Beans sautéed in Garlic, Butter & Soy Sauce	8
<b>Shishito Peppers</b> , Sautéed, lightly seasoned & topped with Bonito Flakes	9
<b>Arare Calamari</b> , Tempura Calamari Filets covered in Japanese Arare Rice Crackers, served with a Curry Aioli Dipping Sauce	14
<b>Spicy Tuna on Crispy Rice</b> , Crispy Rice Cakes topped with Spicy Tuna, Avocado & Jalapeño	13
<b>Japanese Tacos</b> , Gyoza Skin filled with Spicy Tuna, Kanikama Crab, Shrimp & Avocado topped with a Spicy Mayo Sauce	16
<b>Salmon Daikon Tsutsumi</b> , Salmon Sashimi & Yuzu Zest wrapped in Pickled Daikon & topped with Uni	16
<b>Soft Shell Crab</b> , Fried Soft Shell Crab with Sweet & Spicy Soy Dressing	17

## Soup & Salads

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

## 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

**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

<b>Halibut Carpaccio</b> , Thinly Sliced Halibut finished with Sea Salt & Yuzu Oil	19
<b>Yellowtail Jalapeño</b> , Yellowtail Sashimi served with Ponzu Sauce & Sliced Jalapeño	19
<b>Takami Tartare</b> , Layered Ahi Tuna, Snow Crab, Kanikama Crab, Spicy Tuna, Avocado & Rice served with Karashi Soy Dressing	18
<b>Kyushu Kanpachi</b> , Japanese Amber Jack Sashimi topped with White Balsamic & Yuzu	19
<b>Peppered Ahi Tuna</b> , Ahi Tuna on a Crispy Wonton topped with Tomato, Red Onion, Chives, Creamy Yuzu Mayo & Sweet Soy	17
<b>Salmon Carpaccio</b> , Thinly Sliced Salmon topped with Red Onion, Arugula, Yuzu Sour Cream, & Soy Vinaigrette	17

## Fresh Sushi & Sashimi

Sushi 2pc / Sashimi 4pc

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

<b>Takami Veggie Sushi Plate</b> , One piece each of Asparagus, Inari, Eggplant, Japanese Veggie Medley with Kanpyo (Japanese Squash) Roll	17
<b>Takami Sushi Plate</b> , 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
<b>Takami Sashimi Plate</b> , Chef's Daily Choice of Fresh Sashimi	39

## Sushi Rolls

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

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