



APPETIZERS

miso soup	6
shiitake mushrooms seaweed tofu scallion	
edamame	10
steamed Japanese soybeans sea salt	
blistered shishito peppers	10
lemon sea salt	
kani salad	12
tuna tataki	12
thinly sliced seared peppered tuna ponzu sauce	
sliced yellowtail & jalapeño	12
ponzu sauce	
gyoza	13
pan-fried pork dumplings soy-vinegar sauce	
karage	14
crispy boneless Japanese chicken thigh sweet & spicy glaze	
pork spare ribs	15
soy & sake glaze scallions crushed walnuts	
calamari	15
spicy mayo tempura sauce	
chili shrimp	16
jalapeño honey chili threads	

SALADS

hiyashi wakame	10
seaweed salad sesame vinaigrette	
house salad	13
mixed greens TAKA's ginger vinaigrette	

SIDES

white rice	3
brown rice	4
seasonal vegetables	5
rice crackers	5
side of avocado	6
purple sweet potato tempura fries	8

DESSERTS

Green Tea Cheesecake	10
Pretzel Tart	10
Bittersweet Chocolate Cake	10
Peanut Butter Bar	10



VEGETABLE ROLLS

avocado	9
cucumber	9
avocado cucumber	9
vegetable	9
vegetable futomaki	10
sweet potato tempura	11
green	13
seaweed salad avocado cucumber soy paper wasabi mayo chives	

SPECIALTY ROLLS

california	9
spicy tuna	12
avocado	
spicy salmon	12
avocado	
shrimp tempura	12
rainbow	14
california roll tuna salmon yellowtail	
firecracker	15
tuna tempura crunch spicy mayo habanero sriracha togarashi	
eel or shrimp dragon	16
avocado sesame seeds caramelized soy sauce	
salmon or tuna kimono	16
sweet potato tempura wasabi mayo	
jun-san	16
tuna avocado salmon yellowtail scallion caramelized soy sauce spicy mayo tempura crunch	
red dragon	16
shrimp tempura roll tuna top spicy mayo	
aburi salmon	16
cucumber avocado jalapeño tempura crunch torched salmon top togarashi Japanese mayo caramelized soy sauce	
yuzu lobster	16
avocado cucumber lobster salad	
cooked on cookman	16
cooked salmon cucumber avocado lemon furikake	
ebi salmon	18
shrimp tempura avocado eel sauce sriracha sesame seed soy paper torched salmon lobster salad scallion	

SUSHI A LA CARTE

(choice of)	
nigiri (one piece) 3	sashimi (two pieces) 5
tuna	shrimp
salmon	tamago
mackerel	eel
yellowtail	

BEVERAGES

NON-ALCOHOLIC WATER

Poland Spring Water (24 oz.)	BTL/2
Essentia Water (1 LITER)	BTL/4

ALCOHOLIC BEVERAGES

BEER

Pride Beer	CAN/3
Sapporo Light	BTL/4
Kirin	BTL/4
Sapporo Black	CAN/6
Yuzu Lager	CAN/7

SAKE

Funaguchi 200ml	CAN/7
TAKA 720ml	BTL/28
Mio Sparkling Sake 300ml	BTL/14
Kikusui 720ml	BTL/28

WINE

White

Kim Crawford Sauvignon Blanc	CAN/7
Nobilo Sauvignon Blanc	BTL/15
Promessa Sauvignon Blanc	BTL/15
St. Francis Chardonnay	BTL/22

Red

Parker Station Pinot Noir	BTL/20
J. Lohr Pinot Noir	BTL/25
BV Coastal Estates Cabernet	BTL/25

COCKTAILS

"House Made"	
TAKA Spicy Rosa Rita 16oz.	BTL/20
TAKA Blackberry Margarita 16oz.	BTL/18

Aviation 375ml	BTL/16
Margarita 375ml	BTL/16
"Traditional"	
"Jalapeño Pineapple"	
Old Fashioned 375ml	BTL/16
Cosmopolitan 375ml	BTL/16
Mai Tai 375ml	BTL/16

TAKA HATS & T-SHIRTS

Orange T-Shirt	20
Black T-Shirt	20
Grey "Cap" Hat	22
Black "Snapback" Hat	22

ENTRÉES

burger	15	beef meatloaf	23
10 oz. beef burger purple sweet potato tempura fries house salad wasabi coleslaw sautéed onions umami ketchup Japanese mayo		haricots verts shiitake mushrooms white rice onion	
grilled tofu	17	shrimp teriyaki	26
mushroom medley broccolini garlic soy sauce white rice		grilled shrimp haricots verts red peppers white rice	
chicken teriyaki	21	salmon	29
boneless chicken thighs haricots verts red peppers white rice		(choice of)	
chicken katsu	21	yuzu citrus or Japanese BBQ sauce	
panko fried chicken breast haricots verts tonkatsu BBQ sauce white rice		white rice seasonal vegetables	
curry		braised short rib	32
(choice of)		haricots verts wasabi mashed potatoes crispy onions	
vegetable 16	panko fried chicken breast 21	shrimp 23	
Japanese style curry white rice			

6.11.2020