

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	
crispy spicy tuna	12
fried rice cake spicy tuna jalapeño scallions	
sliced yellowtail & jalapeño	12
ponzu sauce	
gyoza	13
pan-fried pork dumplings soy-vinegar sauce	
tsukune	13
chicken meatballs yakitori glaze	
shumai	14
steamed pork & shrimp dumplings	
karage	14
crispy boneless Japanese chicken thigh sweet & spicy glaze	
matsuri	14
spicy tuna spicy salmon guacamole tortilla chips	
pork spare ribs	15
soy & sake glaze scallions crushed walnuts	
beef negimaki	15
thinly sliced beef scallions	
calamari	15
spicy mayo tempura sauce	
chili shrimp	16
jalapeño honey chili threads	
TAKA poke	16
tuna avocado ponzu seaweed salad pickled cucumber scallions sesame seeds	
pan seared scallops	16
miso mustard sauce	

SALADS

hiyashi wakame	10
seaweed salad sesame vinaigrette	
house salad	13
mixed greens TAKA's ginger vinaigrette	
caesar salad	13
romaine lettuce yuzu caesar edamame enoki lotus chips	



VEGETABLE ROLLS

avocado	9
cucumber	9
avocado cucumber	9
vegetable	9
vegetable futomaki	10
sweet potato tempura	11
mexican roll	12
avocado cucumber jalapeño togarashi sriracha guacomole	
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 furikake lemon	
ebi salmon	18
shrimp tempura avocado eel sauce sriracha sesame seed soy paper torched salmon lobster salad scallion	

ENTRÉES

burger	15	curry	15
10 oz. beef burger purple sweet potato tempura fries house salad wasabi coleslaw sautéed onions umami ketchup Japanese mayo		(choice of)	
grilled tofu	17	vegetable	16
mushroom medley broccolini garlic soy sauce white rice		panko fried chicken breast	21
chicken teriyaki	21	shrimp	23
boneless chicken thighs haricots verts red peppers white rice		Japanese style curry white rice	
chicken katsu	21	beef meatloaf	23
panko fried chicken breast haricots verts tonkatsu BBQ sauce white rice		haricots verts shiitake mushrooms white rice onion	
udon or soba noodle soup	21	shrimp teriyaki	26
(choice of)		grilled shrimp haricots verts red peppers white rice	
vegetable	16	salmon	29
panko fried chicken breast	21	(choice of)	
shrimp	23	yuzu citrus or Japanese BBQ sauce	
NY Strip	42	white rice seasonal vegetables	
fingerling potatoes baby carrots miso butter glaze		braised short rib	32
		haricots verts wasabi mashed potatoes crispy onions	

SUSHI A LA CARTE

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

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
Ice Cream	10
**Ask Server For Available Flavors	

TAKA HATS & T-SHIRTS

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

TO GO COCKTAILS

"House Made"	
TAKA Autumn Spice Sangria 16oz.	BTL/12
TAKA Blackberry Margarita 16oz.	BTL/18
TAKA Spicy Rosa Rita 16oz.	BTL/20

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

NON-ALCOHOLIC

Poland Spring Water (24 oz.)	BTL/2
Essentia Water (1 LITER)	BTL/5