

**FEATURED WINES**

<b>Au Bon Climat, Santa Barbara County, CA</b>	25/b	
<i>67% Pinot Gris/33% Pinot Blanc, Recommended by The New York Times</i>		
<b>Paco &amp; Lola Albariño Rias Baixas, Spain</b>	35/b	
<i>Attracting a lot of attention, give it a try</i>		
<b>CHAMPAGNE &amp; SPARKLING WINE</b>		
<b>Mionetto, Prosecco Brut, Veneto, It. 187ml</b>	10/g	
<b>Luca Peretti Rosé, Treviso, Italy</b>	27/b	
<b>Victorious Pink Sparkling Rosé Grand Cuvee, France</b>	14/g	
<i>Brought to you from our friends in Rumson, NJ</i>		
<b>Veuve Clicquot Champagne, France</b>	85/b	
<b>ROSÉ</b>		
<b>Underwood, Oregon</b>	11/g	33/b
<i>People's choice winner from the TAKA Rosé competition</i>		
<b>Notorious Pink, Vin de France</b>	12/g	36/b
<i>Grenache based throw back to how Rosé used to be. Rumson-owned.</i>		
<b>Recanati Rosé, Upper Galilee, Israel</b>	13/g	39/b
<i>Not Mevushul</i>		
<b>Whispering Angel, Côtes de Provence, France</b>	16/g	48/b
<b>By Ott, Cotes de Provence, France</b>	18/g	52/b
<i>Made by Domaines Ott- the Best Producer of Rose in France</i>		

**WHITE WINE**

<b>PINOT GRIGIO</b>		
<b>Conte Brandolini "Ramato", Friuli, Italy</b>	10/g	29/b
<i>An "orange wine" expression of Pinot Grigio</i>		
<b>Esperto, Veneto, Italy</b>	10/g	30/b
<i>The renowned LIVIO FELLUGA oversees production</i>		
<b>Livio Felluga, Colli Orientale del Friuli, Italy</b>	41/b	
<i>Possibly the best Pinot Grigio from Italy</i>		
<b>SAUVIGNON BLANC</b>		
<b>Dry Creek Vineyards, Sonoma, California</b>	10/g	30/b
<i>First to Plant Sauv' Blanc in Dry Creek Valley. Wine Enthusiast 90 Pts</i>		
<b>Domaine de la Perrière, Sancerre, Loire, France</b>	60/b	
<i>Recommended by Asimov of the NYT/A bestseller here at TAKA</i>		
<b>Nobilo, Marlborough, New Zealand</b>	10/g	30/b
<i>This wine sells itself!</i>		
<b>RIESLING</b>		
<b>50 Degree, Rheingau, Germany</b>	11/g	33/b
<i>A great food wine, especially with sushi</i>		
<b>Trimbach, Alsace, France</b>	10/g	30/b
<i>Producing wine since the 17<sup>th</sup> century</i>		
<b>CHARDONNAY</b>		
<b>St Francis, Sonoma, California</b>	10/g	30/b
<b>Mer Soleil, Santa Lucia Highlands, California</b>	13/g	39/b
<i>From the Wagner Family that produces our Caymus</i>		
<b>Drouhin, St-Veran, Burgundy, France</b>	13/g	39/b
<i>Staff favorite, well priced to entice</i>		
<b>Judean Hills Blanc, Israel</b>	49/b	
<i>65% Chardonnay, 35% Sauvignon Blanc</i>		
<b>Rombauer Vineyards, Carneros, California</b>	18/g	59/b
<i>In a word, buttery...Parker 92 rating</i>		
<b>Vincent Girardin, Corton-Charlemagne, Burgundy, France</b>	135/b	
<i>The Emperor Charlemagne owned this vineyard back around 800 A.D</i>		

**RED WINE**

<b>PINOT NOIR</b>		
<b>Elouan "Coastal Standard", Oregon</b>	10/g	30/b
<i>From the third generation of the Wagner family</i>		
<b>Spellbound, California</b>	11/g	33/b
<i>WS.... 90 Rating</i>		
<b>J. Lohr, Monterey County, California</b>	11/g	33/b
<i>Hugh Johnson: "One of California's underrated treasures."</i>		
<b>Josh Cellars, Santa Cruz, California</b>	12/g	36/b
<b>BLENDS</b>		
<b>Judean Hills Red Blend, Israel</b>	49/b	
<i>25% Cabernet Sauvignon, 25% Syrah, 25% Merlot, 25% Petit Verdot</i>		
<b>CABERNET SAUVIGNON</b>		
<b>Bieler Born to Run, Napa, California</b>	10/g	30/b
<i>Charles Bieler's homage to "The BOSS"</i>		
<b>BV Coastal Estates, Rutherford, California</b>	11/g	33/b
<i>Hugh Johnson/2017: "A Good Gulp"</i>		
<b>Daou, Paso Robles, California</b>	14/g	42/b
<i>Robert Parker, 93 Points</i>		
<hr/>		
<b>"DAVE'S FAVE'S"</b>		
<b>Légende, Bordeaux, France</b>	12/g	36/b
<i>White Bordeaux is Under Appreciated</i>		
<i>70% Sauvignon Blanc, 30% Sémillion</i>		
<i>Made by Winemaker Diane Flamand for the esteemed House of Rothschild</i>		
<b>Caymus, Napa, California</b>	129/b	
<i>One of California's Most Formidable Wines From The Wagner Family</i>		
<i>Robert Parker, 94 Points</i>		
<b>Marchesi Antinori Chianti Classico Riserva, Tuscany, Italy</b>	59/b	
<i>A finely crafted red from the 26th generation of the Antinori family</i>		

- Kosher
- Vegan Friendly
- Organic, Sustainable, Biodynamic

**MARTINI**

<b>Yuzu Drop</b>	12
<i>Hanson's Organic Vodka, Triple Sec, Yuzu Puree</i>	
<b>Paper Plane</b>	14
<i>Buffalo Trace Bourbon, Aperol, Amaro, Lemon Juice</i>	
<b>Espresso Martini</b>	14
<i>Wheatley Craft Vodka, Mr. Black Coffee Liqueur, Espresso</i>	
<b>Shade Of Jade</b>	14
<i>Hendrick's Gin, Muddled Cucumber, Sake, Cucumber Bitters</i>	
<b>Green Tea Martini</b>	12
<i>Green Tea Vodka, Agave, Lime, Green Tea</i>	
<b>SPECIALTY COCKTAILS</b>	
<b>Blackberry Margarita</b>	14
<i>Tres Agaves Tequila, Triple Sec, Blackberries, Lime, Agave</i>	
<b>Summer Sangria</b>	12
<i>Rosé, White Peach Sake, Brandy, Simple Syrup, Lemon Juice</i>	
<b>Just Like Paradise</b>	12
<i>Misunderstood Ginger Whiskey, Aperol, Pineapple, Lime, Cream of Coconut</i>	
<b>Spicy Rosa Rita</b>	14
<i>Tanteo Jalapeño, Triple Sec Blood Orange, Lime Juice</i>	
<b>TAKA Negroni</b>	14
<i>Rokú Gin, Campari, Carpano Antica Sweet Vermouth</i>	
<b>Tito's American Mule</b>	12
<i>Tito's Handmade Vodka, Lime, Ginger Beer</i>	
<b>Smoked Old Fashioned</b>	12
<i>Misunderstood Ginger Spiced Whiskey, Orange Bitters, Maple Syrup, Cherrywood Smoked</i>	
<b>Dark n' Stormy</b>	10
<i>Gosling's Black Seal Rum, Lime, Gosling's Ginger Beer</i>	
<b>Pineapple Mezcal Sour</b>	14
<i>Mezcal, Pineapple Juice, Lime Juice, Simple Syrup</i>	
<b>Pina Verde</b>	12
<i>Green Chartreuse, Pineapple Juice, Lime, Cream of Coconut</i>	
<b>Casamigos Flight</b>	42
<i>Four Sampling sizes of each variety, Blanco, Reposado, Añejo &amp; Mezcal</i>	

**DRAFT BEER**

<b>Sapporo</b>	6	<b>Rothaus Pilsner</b>	5
<b>Yuengling</b>	5	<b>Allagash White Ale</b>	6
<b>Miller Lite</b>	5	<b>AP Brewery Blonde</b>	6
<b>Kane Overhead IPA</b>	7	<b>Carton</b>	8
<b>Beach Bee Cider (rotating variety)</b>			7
<b>Suntory Premium Malts</b>			10
<i>A rare find outside of Japan</i>			

**JAPANESE CRAFT BOTTLES ASK ABOUT OUR ROTATING SELECTION**

*All Beer, Wine & Spirits Are Subject to Availability. Please Ask Your Server*

**HOT SAKE**

<b>Sho Chiku Bai 150ml / 250ml</b>	6	10
<b>PREMIUM SAKE</b>		
	5oz	300ml 720ml
<b>Funaguchi 200/ml can</b>	9	
<i>Award Winning Canned Sake</i>		
<b>Itami Onigoroshi Junmai</b>	7	18 30
<i>Steeped In Over 450 Years Of Brewing Tradition. A Refined Sake</i>		
<b>TAKA Junmai</b>	8	~ 40
<i>In Collaboration With The Award-Winning Sake Producer House Kitaya, Taka's Personal Label Is Rich, Full-Bodied &amp; Redolent. Pairs Well with a Variety Of Flavors. (Also available in 1.8 Liter Bottle.....\$75)</i>		
<b>Kikusui Junmai Ginjo Blue Bottle</b>		21 45
<i>Light and well balanced with notes of citrus, a lovely alternative to white wine</i>		
<b>Kubota Junmai Dai Ginjo</b>		24 55
<i>Soft on the palate with subtle notes of fruit and rice</i>		
<b>Kaiun Junmai Ginjo</b>	11	32 69
<i>Notes of melon, pear, apple and honey</i>		
<b>Kitaya Kansansui "Cold Mountain Water"</b>	33	77
<i>Soft on the palate with subtle notes of fruit and rice</i>		
<b>Nichiei Junmai Daiginjo</b>	-	- 109
<i>Distinctively dry with a smooth finish</i>		

**UNFILTERED**

<b>Sho Chiku Bai</b>	6	14	25
<b>SPARKLING SAKE</b>			
<b>Mio</b>		18	35
<i>"The Champagne Of Sake" Light &amp; Fruity With A Refreshing Aroma.</i>			

**FEATURED WHISKEYS**

<b>Shibui 18 YR</b>	45
<i>Japan</i>	
<b>Hibiki Harmony</b>	21
<i>Japan</i>	
<b>Shibui 10YR</b>	21
<i>Japan</i>	
<b>Nikka Barrel Aged</b>	19
<i>Japan</i>	
<b>Macallan 12YR</b>	17
<b>Hinotori 5 YR Japanese Whisky</b>	15
<i>Japan</i>	
<b>1792 Small Batch Bourbon, Kentucky</b>	12
<i>A hidden gem amongst the Sazerac Portfolio</i>	
<b>Baller Single Malt</b>	12
<i>St. George Craft Spirits, California</i>	
<i>A California Spin on a Japanese Style Scotch</i>	



**APPETIZERS**

<b>Miso Soup</b> <i>Shiitake Mushrooms, Seaweed, Tofu, Scallion</i>	6
<b>Edamame</b> <i>Steamed Japanese Soybeans, Sea Salt</i>	10
<b>Blistered Shishito Peppers</b> <i>Lemon, Sea Salt</i>	12
<b>Tuna Tataki</b> <i>Thinly Sliced Seared Peppered Tuna, Ponzu Sauce</i>	14
<b>Crispy Spicy Tuna</b> <i>Fried Rice Cake, Spicy Tuna, Jalapeños, Scallions</i>	14
<b>Sliced Yellowtail &amp; Jalapeño</b> <i>Ponzu Sauce</i>	14
<b>Matsuri</b> <i>Spicy Tuna, Spicy Salmon, Guacamole, Tortilla Chips</i>	15
<b>Taka Poke</b> <i>Tuna, Avocado, Ponzu, Seaweed Salad, Pickled Cucumber Scallions, Sesame Seeds</i>	17
<b>Vegetable Tempura</b> <i>Asparagus, Zucchini, Sweet Potato, Onion</i>	13
<b>Hiyashi Wakame</b> <i>Seaweed Salad, Sesame Vinaigrette</i>	12
<b>House Salad</b> <i>Mixed Greens, TAKA's Ginger Vinaigrette</i>	13
<b>Caesar Salad</b> <i>Romaine Lettuce, Yuzu Caesar, Edamame, Lotus Chips</i>	13
<b>Asian Pistachio Salad</b> <i>Arugula, Red Endive, Pistachio, Asian Vinaigrette</i>	15
<b>Kani Salad</b> <i>Shredded Kani, Spicy Mayo</i>	14
<b>Gyoza</b> <i>Pan Fried Pork Dumplings, Soy Vinegar Sauce</i>	15
<b>Tsukune</b> <i>Chicken Meatballs, Yakitori Glaze</i>	15
<b>Pork Baby Back Ribs</b> <i>Soy &amp; Sake Glaze, Scallions, Crushed Walnuts</i>	17
<b>Kara-age</b> <i>Fried Boneless Japanese Chicken Thighs, Sweet &amp; Spicy Glaze</i>	15
<b>Shumai</b> <i>Steamed Pork &amp; Shrimp Dumplings</i>	15
<b>Beef Negimaki</b> <i>Thinly Sliced Beef, Scallions, Sweet Sauce</i>	16
<b>Calamari</b> <i>Tempura Fried, Spicy Mayo, Tempura Sauce</i>	17
<b>Chili Shrimp</b> <i>Jalapeño, Honey, Chili Threads</i>	18
<b>Pan Seared Scallops</b> <i>Miso Mustard Sauce</i>	18
<b>Shrimp &amp; Vegetable Tempura</b> <i>Shrimp, Onion, Zucchini, Sweet Potato</i>	18

**ENTREES**

<b>Grilled Tofu</b> <i>Mushroom Medley, Broccolini, Garlic Soy Sauce, White Rice</i>	18
<b>Sakana</b> <i>Fish of the Day</i>	MP
<b>Wasabi Furikake Crusted Tuna</b> <i>Cold Soba Noodles, Ponzu &amp; Spicy Sesame Oil, Watermelon Radish, Avocado &amp; Carrot</i>	32
<b>Salmon (Choice of Yuzu, BBQ or Teriyaki)</b> <i>Yuzu Citrus Mayo, Japanese BBQ Sauce or Teriyaki, Mushroom Rice, Seasonal Vegetables</i>	31
<b>Curry</b> <i>Japanese Style Curry, Seasonal Vegetables, White Rice</i>	
<b>Vegetable 18 Panko Fried Chicken 23 Grilled Shrimp 25</b>	
<b>Udon or Soba Soup</b> <i>Seasonal Vegetables, Dashi Broth</i>	
<b>Vegetable 16 Panko Fried Chicken 21 Tempura Shrimp 23</b>	
<b>Burger</b> <i>10oz Beef Burger, House Salad, Purple Sweet Potato Fries, Sautéed Onions, Umami Ketchup, Japanese Mayo</i>	18
<b>Chicken or Shrimp Teriyaki</b> <i>Boneless Chicken Thighs, Haricots Verts, Red Peppers, White Rice</i>	23/29
<b>Chicken Katsu</b> <i>Panko Chicken Breast, Haricots Verts, Tonkatsu BBQ Sauce, White Rice</i>	23
<b>Beef Meatloaf</b> <i>Haricots Verts, Shiitake Mushrooms, Onions, White Rice</i>	26
<b>Braised Short Ribs</b> <i>Haricots Verts, Wasabi Mashed, Frizzled Onions</i>	34
<b>Berkshire Pork Chop</b> <i>12oz Bone-in Pork Chop, Parsnip Purée, Fingerling Potatoes, Persimmons Salsa, Japanese Mustard Maple Sauce</i>	36
<b>NY Strip</b> <i>12oz, 28 Day Dry Aged Pat La Frieda Strip, Fingerling Potatoes, Baby Carrots, Miso Butter Glaze</i>	44
<b>WHITE RICE</b>	3
<b>BROWN RICE</b>	3
<b>SIDE OF AVOCADO</b>	5
<b>SWEET POTATO FRIES</b>	8

**SIDES**

**SUSHI ROLLS**

<b>Avocado Roll</b>	9
<b>Cucumber Roll</b>	9
<b>Vegetable Roll</b> <i>Avocado, Asparagus, Carrot</i>	10
<b>Vegetable Futomaki</b> <i>Avocado, Carrot, Oshinko, Scallions, Cucumber</i>	10
<b>Sweet Potato Tempura Roll</b>	11
<b>Mexican Roll</b> <i>Avocado, Cucumber, Jalapeños, Togarashi, Sriracha, Guacamole</i>	13
<b>Green Roll</b> <i>Seaweed Salad, Avocado, Cucumber, Soy Paper, Wasabi Mayo, Chives</i>	13
<b>Spicy Tuna Avocado Roll</b> <i>Tuna &amp; Avocado Roll topped with Spicy Tuna</i>	13
<b>Spicy Salmon Roll</b> <i>Salmon &amp; Avocado Roll Topped with Spicy Salmon</i>	13
<b>Firecracker</b> <i>Tuna &amp; Crunch Roll Topped with Spicy Mayo, Habanero, Sriracha, Togarashi</i>	15
<b>Salmon or Tuna Kimono</b> <i>Sweet Potato Roll topped with Tuna or Salmon and Wasabi Mayo</i>	17
<b>Jun-San</b> <i>Tuna &amp; Avocado Roll Topped with Salmon, Yellowtail, Scallion, Caramelized Soy Sauce, Spicy Mayo, Tempura Crunch</i>	17
<b>Aburi Salmon</b> <i>Avocado, Cucumber &amp; Jalapeno Roll topped with Torched Salmon Japanese Mayo, Caramelized Soy Sauce, Togarashi</i>	17
<b>Cooked on Cookman</b> <i>Cooked Salmon, Avocado &amp; Lemon Topped with Furikake</i>	17
<b>Eel Dragon</b> <i>Eel &amp; Avocado Roll topped with Avocado, Sesame Seeds, Caramelized Soy Sauce</i>	16
<b>Rainbow Roll</b> <i>California Roll topped with Tuna, Salmon &amp; Yellowtail</i>	15
<b>Shrimp Dragon</b> <i>Shrimp Tempura Roll topped with Avocado, Sesame Seeds, Caramelized Soy Sauce</i>	16
<b>Red Dragon</b> <i>Shrimp Tempura Roll topped with Tuna &amp; Spicy Mayo</i>	17
<b>Yuzu Lobster</b> <i>Avocado &amp; Cucumber Roll topped with Yuzu Lobster Salad</i>	18
<b>Ebi Salmon</b> <i>Shrimp Tempura &amp; Avocado Roll topped with Torched Salmon, Scallions, Lobster Salad, Caramelized Soy Sauce, Sriracha</i>	19
<b>Tataki Shrimp</b> <i>Shrimp Tempura, Mango &amp; Cucumber Roll topped with Tuna Tataki, Chipotle Mayo &amp; Scallions</i>	17

**SASHIMI & NIGIRI A LA CARTE**  
(2 PIECE OF SASHIMI PER ORDER/1 PIECE OF NIGIRI)

	NIGIRI	SASHIMI
<b>TUNA</b>	3.50	5
<b>SALMON</b>	3.50	5
<b>MACKEREL</b>	3.50	5
<b>YELLOWTAIL</b>	3.50	5
<b>SMOKED SALMON</b>	3.50	5
<b>TORO</b>	MP	MP
<b>SHRIMP</b>	3.50	5
<b>EEL</b>	3.50	5
<b>UNI</b>	MP	MP
<b>IKURA</b>	MP	MP
<b>MASAGO</b>	3.50	5
<b>CRAB STICK</b>	3.00	5
<b>TAMAGO</b>	3.50	5

**SUSHI ENTREES**

<b>NIGIRI STRAIGH UP (UME)</b> <b>10 PIECES OF NIGIRI INCLUDING 4 TUNA, 3 SALMON, 3 YELLOWTAIL</b>	32
<b>NIGIRI SUPREME (MATSU)</b> <b>1 TORO, 3 TUNA, 2 SALMON, 1 YELLOWTAIL, 1 IKURA, 1 SHRIMP, 1 EEL</b>	44
<b>SUSHI EXTRAVAGANZA</b> <b>5 PIECES NIGIRI, 10PIECES OF SASHIMI AND ONE ROLL (TUNA, SALMON, SMOKED SALMON, YELLOWTAIL, MACKEREL)</b>	45



SCAN FOR CURRENT SPECIALS AND ADDITIONAL INFORMATION