

We hope you enjoy your dining experience at Tahk Omakase where we practice Edo-mae, a traditional technique to cut, filet, season and preserve. Our menu is created with only top-quality, sustainable ingredients from the Toyosu Fish Market in Tokyo, Japan.

TAHK
omakase
SUSHI

SOUPS + SALADS

SEAWEED SALAD marinated sesame seaweed garnished with tosaka \$7

SUNOMONO CUCUMBER WITH KANI

marinated sliced English cucumber with sweet rice vinega, topped with Canadian snow crab legs (3pcs) and roasted sesame seeds \$12

SHIRO MISO WITH TOFU

white bone stock finished with white miso and medium firm tofu, garnished with green onion \$7

IZAKAYA HOT FOOD

EDAMAME soybeans blanched and served with Japanese sea salt \$7 GF

BEEF TATAKI* U.S. Choice Angus beef tenderloin seared and thinly sliced on a bed of arugula with cherry tomatoes and served with tataki sauce \$15

HOKKIADO CARPACCIO SCALLOP* 5 pieces of seared Japanese scallops finished with yuzu kosho and orange reduction ponzu sauce \$17

TEMPURA MAITAKE 5 Japanese mushrooms lightly deep fried served with hot tempura broth dipping sauce and garnished with shiso leaf \$15

HAMACHI SHOT* chopped yellowtail, sliced red onion and avocado dressed with truffle oil and ponzu, garnished with marinated salmon roe and quail egg \$9

SASHIMI + SUSHI PLATTER

SASHIMI ICE BOWL*

Chef's choice, 12 pieces, sashimi fish selection \$65 GF

SUSHI PLATTER*

Chef's choice, 8 pieces, sushi fish selection \$42 GF

CHIRASHI BOWL*

Chef's choice, 10 pieces, scattered fish selection and Japanese vegetables over sushi rice \$45 GF

NEGI TORO IKURA BOWL*

Blue fin tuna, chopped fatty belly with marinated salmon roe and Japanese vegetables \$35 GF

ANAGO DON

5 pieces of salt water sea eel served over sushi rice with Japanese vegetables, homemade eel sauce and roasted sesame seeds \$30

SPECIALTY MAKI ROLLS

BIG TUNA ROLL tempura shrimp and cucumber inside, layered outside with spicy tuna, sliced bigeye tuna, orange tobiko, eel sauce and roasted sesame seeds (8 pcs) \$20

SALMON CITRUS* snow crab with blanched asparagus inside topped with Scottish salmon, thinly sliced lemon and Yuzu flying fish roe (8 pcs) \$18 GF

YOSHI GOMEZ* tempura shrimp and cucumber topped with seared yellowtail, marinated salmon roe, sliced serrano pepper and sweet eel sauce (8 pcs) \$20

SUMMER ROLL* English cucumber wrap filled with Scottish salmon, marinated bigeye tuna, hamachi and avocado, finished with roasted sesame ponzu sauce (8 pcs) \$20

STRAWBERRY DELIGHT sea eel, cucumber and avocado, topped with fresh thinly sliced strawberries, finished with housemade eel sauce and roasted sesame seeds (8 pcs) \$20

SPECIALTY VEGGIE ROLL Chef's choice, seasonal vegetable (8 pcs) \$16



ASK YOUR SERVER
ABOUT OUR FRESH DAILY
NIGIRI* & SASHIMI*
SELECTIONS



*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

DRINK MENU

BEER

| | | |
|---------------------------------|-------------|------|
| SAPPORO | 22OZ CAN | \$10 |
| ORION LAGER | 12OZ CAN | \$8 |
| ASAHI | 22OZ BOTTLE | \$10 |
| ECHIGO FLYING DRAGON IPA | 12OZ CAN | \$8 |
| ECHIGO RED ALE | 12OZ CAN | \$8 |

WINE

WHITE

| | 6oz GLASS | 720 ML BOTTLE |
|---|-----------|---------------|
| POLKURA AYLIN SAUVIGNON BLANC 2019 Chile | \$13 | \$40 |
| DR. FRANK KONSTANTIN DRY RIESLING Finger Lakes | \$13 | \$40 |
| SALMON RUN CHARDONNAY 2018 Finger Lakes | \$13 | \$40 |
| SANGUINHAL QUINTA DE S. FRANCISCO 2016 Portugal | \$13 | \$40 |
| ROMBAUER VINEYARDS CHARDONNAY 2018 Napa Valley | | \$80 |
| CAKEBREAD CELLARS CHARDONNAY 2017 Napa Valley | | \$100 |

RED

| | 6oz GLASS | 720 ML BOTTLE |
|---|-----------|---------------|
| ÓBIDOS QUINTA DE S. FRANCISCO RED 2017 Portugal | \$15 | \$50 |
| GRAZIANO ST. GREGORY PINOT NOIR 2013 Mendocino | \$15 | \$50 |
| CHATEAU FERRAND LARTIGUE SAINT-EMILION GRAND CRU France | | \$75 |
| DUCKHORN MERLOT 2016 Napa Valley | | \$100 |
| LE PICHE CABERNET SAUVIGNON 2016 Margaux | | \$100 |
| DUCKHORN CABERNET SAUVIGNON 2016 | | \$110 |
| MATTHIASSEN CABERNET SAUVIGNON 2016 Napa Valley | | \$120 |
| BELLE GLOS PINOT NOIR 2013 Monterey County | | \$120 |
| KANZLER PINOT NOIR 2012 Sonoma Coast | | \$140 |
| KOSTA BROWN PINOT NOIR 2014 Sonoma Coast | | \$175 |
| KOSTA BROWN PINOT NOIR 2014 Russian River | | \$175 |
| KOSTA BROWN PINOT NOIR 2013 Sonoma Coast | | \$200 |

OTHER DRINKS

| | | |
|--|-------------|-----|
| S. PELLEGRINO | 17OZ BOTTLE | \$6 |
| FIJI WATER | 22OZ BOTTLE | \$6 |
| BOYLAN'S GINGER ALE | | \$3 |
| RAMUNE JAPANESE SODA ASSORTED FLAVORS | | \$4 |
| MEXICAN COKE | | \$4 |

SAKE MENU

SAKE FLIGHT

DAILY SELECTION ASK YOUR SERVER

(3) 4OZ SAKE TASTERS \$20

HOT SAKE

ASAHIYAMA JUNMAI

Traditional Hot Sake.

Excelling in balance, with a quick clean finish.

10OZ BOTTLE \$10

COLD SAKE

SUIGEI TOKUBETSU JUNMAI RP 55%

Dry and light. A reserved aroma with gentle rice notes.

6OZ GLASS \$12

1.8L BOTTLE \$140

SHIRAKABEGURA JUNMAI RP 60%

Complex, well balanced and smooth.

6OZ GLASS \$12

720ML BOTTLE \$80

1.8L BOTTLE \$180

KIKU-MASAMUNE JUNMAI TARU RP 73%

Dry, fragrant and light. Cedar aroma, soft and bright flavors.

6OZ GLASS \$12

720ML BOTTLE \$80

TAMANO HIKARI CLASSIC JUNMAI GINGO RP 60%

Semi-sweet and Aged. Rich texture and great depth of flavor.

6OZ GLASS \$15

1.8L BOTTLE \$170

KIKUSUI JUNMAI GINGO RP 55%

Semi-dry, fragrant and light. A gentle, fruity aroma.

6OZ GLASS \$15

720ML BOTTLE \$110

HAKKAISAN JUNMAI GINGO RP 50%

Dry and light. Delicate aroma, with a clean aftertaste.

6OZ GLASS \$15

720ML BOTTLE \$120

DASSAI JUNMAI DAIGINJO RP 50%

Semi-dry and fragrant. A refreshing engaging round flavor.

6OZ GLASS \$18

1.8L BOTTLE \$250

KUBOTA MANJU JUNMAI DAIGINJO RP 50%

Semi-dry and fragrant. A plush, creamy texture.

6OZ GLASS \$20

720ML BOTTLE \$180

1.8L BOTTLE \$350

MUROKA BORN GOLD JUNMAI DAIGINJO RP 50%

Sweet and light. A large presence of flavor and lively aroma.

6OZ GLASS \$20

720ML BOTTLE \$180

OZE X ROSE RP 50%

Sweet and rich. A balance of sweet and tart.

6OZ GLASS \$16

720ML BOTTLE \$90

KINUSHIRO JUNMAI NIGORI RP 73%

Sweet and rich. Silky smooth and smartly chic.

6OZ GLASS \$14

500ML BOTTLE \$55

KIKUSUI JUNMAI NIGORI RP 60%

Sweet and rich. A flowery, full body with a crisp sweetness.

6OZ GLASS \$14

720ML BOTTLE \$65

SAKE ELITE MENU

HAKKAISAN “KOWAGURA”

JUNMAI DAIGINJO **RP 25%**

Dry and sweet with a floral fragrance.

720ML BOTTLE \$250

TOKUGETSU “SPECIAL MOON”

JUNMAI DAIGINJO **RP 28%**

Crisp, dry and sweet.

720ML BOTTLE \$250

KIKUSUI “KURAMITSU”

JUNMAI DAIGINJO **RP 23%**

Sweet and rich. Dry and smooth. Tastes of triumph.

720ML BOTTLE \$350

DASSAI 23 “OTTER FEST”

JUNMAI DAIGINJO **RP 23%**

Sweet and crisp with hints of dryness and a floral fragrance.

1.8L BOTTLE \$350

DASSAI BEYOND “GOING BEYOND POLISHING NUMBERS”

JUNMAI DAIGINJO **RP 10%**

Unbelievably smooth with flavor beyond.

720ML BOTTLE \$1200