

# Winter Menu

**TAK**  
omakase  
**SUSHI**  
TahkSushi.com

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.

## EDO-MAE **SUSHI & SALADS**

**SEAWEED SALAD** marinated sesame seaweed garnished with tosaka \$8

**SALMON SKIN SALAD** mixed greens, yama gobo, cucumber and daikon sprouts, topped with shredded nori, bonito flakes, roasted sesame seeds and ponzu sauce \$15

**SUNOMONO CUCUMBER WITH KANI** marinated sliced English cucumber with sweet rice vinegar, and topped with Canadian snow crab (3pcs) and roasted sesame seeds \$14

## IZAKAYA HOT FOOD

**EDAMAME** soybeans blanched and served with Japanese sea salt \$6 GF

**RED MISO SOUP** with fresh Manila Clams and spinach \$10

**GYOZA** (5) pork & vegetable pan seared dumplings, steamed in sake, and served with ponzu sauce \$10

**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

**HAMACHI CARPACCIO\*** thinly sliced yellowtail topped with serrano peppers, habanero peppers, cilantro and garlic ponzu sauce \$16

**SHRIMP TEMPURA** (4) lightly deep fried jumbo tiger shrimp, served with hot tempura broth dipping sauce \$14

**FRIED CHICKEN KARAAGE** chicken thigh traditionally marinated with soy sauce, sake, ginger and mirin \$14

## SASHIMI + **SUSHI PLATTER**

**SASHIMI PLATTER\*** Chef's choice, 12 pieces, sashimi fish selection \$55 GF

**SUSHI PLATTER\*** Chef's choice, 8 pieces, sushi fish selection \$45 GF

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

**SAMURAI 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\*** Canadian 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

**MR. KRABBY\*** deep fried soft shell blue crab and blanched asparagus topped with Canadian snow crab legs and served with ponzu sauce (8 pcs) \$20

**HOT GEISHA\*** lightly deep fried spicy tuna roll, topped with spicy mayo, Japanese five spice, sweet eel sauce and flying fish roe (8 pcs) \$17

**SASH ROLL\*** bigeye tuna, Scottish salmon, hamachi, avocado (5 pcs) \$14

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

\* 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.



### ASK YOUR SERVER

ABOUT OUR FRESH DAILY

**NIGIRI\* & SASHIMI\* SELECTIONS**

FRESH WASABI \$6

PICKLED WASABI \$3

