

# Summer Menu



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 and ponzu sauce \$7
- 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** GF marinated sliced English cucumber with sweet rice vinegar, topped with Canadian snow crab legs (3pcs) and roasted sesame seeds \$14
- SHIRO MISO WITH TOFU** GF white bone stock finished with white miso and medium firm tofu, garnished with green onion \$9

## IZAKAYA HOT FOOD

- EDAMAME** soybeans blanched and served with Japanese sea salt \$7 GF
- SHISHITO PEPPERS** flash fried, tossed in sweet garlic soy, topped with bonito flakes and roasted sesame seeds \$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 \$17
- SHRIMP TEMPURA** (4) lightly deep fried jumbo tiger shrimp, served with hot tempura broth dipping sauce \$15
- CRAB TEMPURA** (10) Canadian snow crab legs + claws lightly deep fried and served with hot tempura broth dipping sauce \$28
- HAMACHI SHOT** chopped yellowtail, avocado dressed with truffle oil and ponzu, garnished with marinated salmon roe and quail egg \$9
- FRIED CHICKEN KARAAGE** chicken thigh traditionally marinated with soy sauce, sake, ginger and mirin \$14
- DAILY CARPACCIO\*** chef's choice MP

## SASHIMI + SUSHI PLATTER

- SUSHI PLATTER\*** chef's choice, 7 pieces, sushi fish selection \$42 GF
- SASHIMI PLATTER\*** chef's choice, 9 pieces, sashimi fish selection \$48 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

- SALMON CITRUS\*** snow crab with blanched asparagus inside topped with Scottish salmon, thinly sliced lemon and Yuzu flying fish roe (8 pcs) \$18 GF
- MATRIX ROLL\*** tempura shrimp and avocado, topped with Canadian snow crab meat, fresh bigeye tuna and finished with eel sauce (8 pcs) \$20 GF
- DYNAMITE ROLL\*** Canadian snow crab legs topped with spicy scallops, orange tobiko and finished with spicy Ty sauce (8 pcs) \$22
- SASH ROLL\*** bigeye tuna, Scottish salmon, hamachi, avocado (5 pcs) \$14 GF
- SUMMER ROLL** blanched spinach, carrots, avocado and shiitake mushrooms wrapped in cucumber sheets layered with soy paper and sushi rice (6 pcs) \$20 GF

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

FRESH WASABI \$6

PICKLED WASABI \$3

SUSHI RICE \$4



\* 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.

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Open Wed-Sun 4-8 pm

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