

Soups and Salads

Seaweed Salad \$8

Marinated sesame seaweed garnished with tosaka and ponzu sauce

Salmon Skin Salad \$17

Mixed greens, yama gobo, cucumber and daikon sprouts, topped with shredded nori, bonito flakes, roasted sesame seeds and ponzu sauce

Sunomono Cucumber with Tako \$17

Marinated sliced English cucumber with sweet rice vinegar, topped with three slices of South African Octopus and roasted sesame seeds

Shiro Miso with Tofu \$10

White bone stock finished with white miso and medium firm tofu, garnished with green onion

Izakaya Hot Food

Edamame \$8

Soybeans blanched and served with Japanese sea salt

Shishito Peppers \$12

Flash fried, tossed in sweet garlic soy, topped with bonito flakes and roasted sesame seeds

Gyoza \$12

Pork & vegetable pan seared dumplings, steamed in sake, and served with ponzu sauce (5 pcs)

*Beef Tataki \$20

U.S. Choice Angus beef tenderloin seared and thinly sliced on a bed of arugula with cherry tomatoes and served with tataki sauce

Shrimp Tempura \$18

Lightly deep friend jumbo tiger shrimp, served with hot tempura broth dipping sauce (4 pcs)

Jumbo New Zealand Baked Mussels \$12

Baked mussels on the half shell, topped with spicy mayo, chili oil, and a lemon wedge (5 pcs)

*Hamachi Shot \$10

Chopped yellowtail, avocado dressed with truffle oil and ponzu, garnished with marinated salmon roe and quail egg

Fried Chicken Karaage \$17

Chicken thigh traditionally marinated with soy sauce, sake, ginger and mirin

Hamachi Kama \$20

Baked yellowtail cheek with sea salt, hot tempura sauce and lemon wedge

*Hamachi Carpaccio \$20

Thinly sliced yellowtail, topped with Serrano peppers, habanero peppers, cilantro, and a garlic ponzu sauce (5 pcs)

*Daily Carpaccio MP

Chef's choice

Sashimi and Nigiri Platter

*Nigiri Platter \$45

Chef's choice, 7 pieces, sushi fish selection

*Sashimi Platter \$50

Chef's choice, 9 pieces, sashimi fish selection

*Negi Toro Ikura Bowl \$35

Blue fin tuna, chopped fatty belly with marinated salmon roe and Japanese vegetables over sushi rice

Anago Don \$32

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

Specialty Maki Rolls

*Salmon Citrus Roll \$20

Bachi Maguro and Hamachi with blanched asparagus inside topped with Scottish salmon, thinly sliced lemon and yuzu flying fish roe (8pcs)

*Tahk Special Roll \$24

Spicy tuna and tempura asparagus, topped with Scottish salmon and Bigeye tuna. Garnished with marinated salmon roe. (8pcs)

*Koji Roll \$15

Bigeye tuna, Scottish salmon, yellowtail, avocado (5pcs)

*Samurai Roll \$22

Tempura shrimp and cucumber, topped with spicy tuna, fresh big eye tuna, eel sauce, orange tobiko and roasted sesame seeds (8pcs)

*Hot Geisha \$18

Spicy tuna, lightly fried finished with spicy mayo, eels sauce, sriracha, and orange tobiko (8pcs)

Summer Roll \$22

Blanched spinach, carrots, avocado and shiitake mushrooms wrapped in cucumber sheets layered with soy paper and sushi rice (6pcs)



*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 food borne illness, especially if you have certain medical conditions