

おはよう
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A LA CARTE - STARTERS

House Favorites オススメ

Edamame lightly flavored with sea salt	4
Garlic Edamame sautéed with garlic butter	6
Poke Tacos (3pcs) poke and Krab in crispy wonton shells	10
Baked Lobster on Avocado lobster mix baked w/ creamy sauce on 1/4 of an avocado	9
Oyster on Half Shell (2pcs) fresh oysters with ponzu	7
Jalapeno Kickers (6pcs) tempura stuffed w/ cream cheese & spicy tuna	9
Ahi Poppers (3pcs) crispy rice with spicy tuna and jalapeno	6.5
Salmon Special (5pcs) salmon sashimi, krab & avo wrapped in soy paper w/ ponzu	10
Ahi Tots (5pcs) tempura fried tuna, cream cheese, avo wrapped in seaweed	8
Deep Fried Soft Shell Crab whole soft shell crab with ponzu	10.5
Salmon Tar Tar miso sauce, tar tar, scallion, flying fish egg & wonton chips	12
Ponzu Marinated Salmon Skin grilled skin and sliced sweet onion	5.5



Salmon Special



Poke Tacos

Cold Dishes つめたい

Sunomono pickled persian cucumber salad, "tosazu" vinaigrette	5
Seaweed Sunomono assorted seaweed mix	7
Snow Crab Sunomono snow crab on top of sunomono	11
Natto Boy Special fermented soybeans, & tuna, topped w/ quail egg	7
Poke 'n' Chips (6pcs) ahi poke with wonton chips	13
Spicy Tuna Nachos (4pcs) topped w/ chopped onion, eel sauce & spicy mayo	8

Hot Dishes あたたかい

Umami Brussel Sprouts sautéed with umami soy	7.5
Sauteed Shishito Peppers sauteed w/ umami soy, topped w/ bonito flakes	7
Baked Scallop creamy sauce on a bed on krab and rice	9
Agedashi Tofu battered w/ cornstarch, flash fried, w/ dashi soup	5.5
Baked Green Mussels (3pcs) baked w/ krab and creamy sauce	7.5
Gyoza (4pcs) deep fried potstickers	6
Shrimp Pop (3pcs) panko crusted shrimp on skewers	7.5
Vegetable Egg Rolls (4pcs) deep fried served w/ chili sauce	8
Squid Fitti battered and deep fried, onion ponzu	10
Chicken Kara-age marinated & fried bite-sized chicken	10
Shrimp Shumai (5pcs) steamed dumplings with dijon mustard	10

A LA CARTE

Tempura 天ぷら

Shishito Tempura	10
crispy tempura style w/ spicy mayo	
Shrimp Tempura (3pcs)	7.5
tempura battered shrimp	
Veggie Tempura	9
carrot, onion, asparagus, potato & shishito	
Assorted Tempura	11
mix of 2 shrimps and veggies	

Grilled Dishes 焼き物

Grilled Chilean Sea Bass	16
marinated with soy sauce base sauce	
Grilled Miso Black Cod	14
miso marinated and grilled	
Chicken Teriyaki	12
6oz. thigh meat, house teriyaki sauce w/ small side of rice	
Salmon Teriyaki	14
6oz. house teriyaki with small side of rice	
Grilled Yellowtail Kama	18
grilled cheek with sea salt, ponzu	
Grilled Salmon Kama	12
grilled cheek with sea salt, ponzu	
Grilled Red Snapper Kama	10
grilled cheek/head with sea salt, ponzu	

Soup 汁物

Miso Soup	3
Udon Noodle Soup	6
Japanese udon noodle w/ dashi soup	

Salad サラダ

House	4
green leaf lettuce, ginger dressing	
Salmon Skin Salad	12
crispy salad skin and bonito flakes	
Sashimi Salad	17
assorted sashimi on green leaf	
Poke Salad	15
Hawaiin poke on top of green leaf	

Shooters シューター

Oyster Shooter	6
oyster, smelt egg, quail egg, spicy ponzu	
Ikura Shooter	8
salmon egg, smelt egg, quail egg, spicy ponzu	
Uni Shooter	10
sea urchin, smelt egg, quail egg, spicy ponzu	
Honeymoon Shooter	13
all of the above in one shooter	

Rice Bowls 丼ぶり

Poke Bowl	17
Hawaiin poke, avo. cucumber, krab. smelt egg	
Chirashi Bowl	21
variety of sashimi on a bed of sushi rice	
Garlic Albacore Bowl	16
albacore sashimi, crispy onion, garlic chips, onion ponzu	
Eel Bowl "Una-Jyu"	20
baked fresh water eel, avocado, cucumber, pickled daikon radish, and eel sauce	



Miso Black Cod



Chirashi Bowl



Oyster Shooter

SUSHI & SASHIMI

Omakase \$75~

Omakase is a form of Japanese dining in which guests leave themselves in the hands of the chef and receive a meal that consists of the finest ingredients of the season.

Omakase includes soup, salad, side dish, cooked dish, 12pc of best nigiri of the day & dessert

5 Piece Nigiri \$19

chef's best nigiri selection of 5
*miso soup & salad not included



5 pc Nigiri

10 Piece Nigiri \$40

chef's best nigiri selection of 10, served with miso soup and salad



10 pc Nigiri

12 Piece Sashimi \$42

12 pieces of the freshest cut of the day, served with miso soup, salad & rice



12 pc Sashimi

Nigiri & Sashimi 握りと刺身

"nigiri" consists of a slice of raw fish over rice / "sashimi" refers to just slices of fresh fish
2pc nigiri / 4 pc sashimi

<u>Bluefin Tuna</u>	9/18
<u>Bluefin Toro</u>	MTK
<u>Salmon</u>	6/12
<u>Salmon Belly</u>	7/14
<u>Yellowtail</u>	7/14
<u>Yellowtail Belly</u>	9/18
<u>Red Snapper</u>	6/12
<u>Squid</u>	4/8
<u>Shrimp</u>	4/8
<u>Amberjack</u>	7/14

<u>Halibut</u>	7/14
<u>Whelk Clam</u>	5.5/11
<u>Octopus</u>	6/12
<u>Albacore</u>	5/10
<u>Ocean Trout</u>	8/16
<u>Jumbo Scallop</u>	7/14
<u>Fresh Water Eel</u>	6/12
<u>Yellowfin Tuna</u>	5/10
<u>Snow Crab</u>	7/14
<u>Sea Urchin</u>	MTK

<u>Smelt Egg</u>	4/8
<u>Salmon Egg</u>	6/12
<u>Japanese Mackerel</u>	5/10
<u>Spanish Mackerel</u>	7/14
<u>Seared Tuna</u>	6/12
<u>Sweet Shrimp</u>	10/20
<u>Sea Bass</u>	6/12
<u>Tamago</u>	4/8
<u>Inari</u>	4/NA
<u>Natto</u>	5/NA

Speciality Sashimi 特別刺身

<u>Baja Yellowtail Crudo</u> jalapeno and onion ponzu	16
<u>Halibut Usuzukuri</u> scallion, ponzu, and radish	16
<u>Scallop Carpaccio</u> Hokkaido scallop, yuzu-pepper, & onion ponzu	16
<u>Tuna Tataki</u> seared tuna, sauteed mushroom, & cream sauce	15
<u>Octopus Carpaccio</u> octopus sashimi, yuzu-pepper, & onion ponzu	14



Halibut Usuzukuri



Octopus Carpaccio

ROLLS ロール

*8 pieces for cut rolls unless specified

* \$1 for soy paper

Speciality Rolls スペシャル

Matsuri 19

sauteed shrimp, avo, cucumber, spicy mayo, tempura corn tossed in chili pepper on top



Matsuri

Samurai 16

soft shell crab, krab, avo, cucumber, albacore sashimi on top w/ ponzu & mayo



Hanabi

Hanabi 15

lobster, krab and avo, baked with cajun aioli *5pcs

Ninja 14

assorted fish, krab, asparagus, tempura style, green onion, ponzu, sesame oil *no rice, 5pcs



Katana



Kabuki

Sumo 15

burrito style, shrimp tempura, avo, cucumber, asparagus, spicy tuna, krab, w/ eel sauce & spicy mayo *2pcs

Daruma 15

CA roll w/ cajun tuna, onion ponzu, fresh wasabi & garlic chips on top

Katana 17

spicy tuna roll with ytail sashimi, jalapeño slices, onion ponzu & onion crisps

Gojira 18

tempura style CA roll w/ spicy tuna, jalapeño slices & habanero sauce

Kabuki 19

snow crab, shrimp temp, avo, cucumber, salmon, tuna, green onion, mayo, & flying fish egg



Gojira



Daruma

Fujiyama 16

salmon, cream cheese, cucumber, green leaf, micro mix & miso sauce

Umibe 16

lobster mix, shrimp tempura, cucumber, chopped scallop, smelt egg & eel sauce

Maneki 15

lobster mix, cucumber, spicy albacore, green onion, bonito flakes, ponzu & sesame oil



Shogun



Fujiyama

Shogun 15

spicy ytail, avo, spicy tuna, cucumber ring, cream sauce & ponzu

Maya 18

sauteed shrimp, avo, shredded cabbage, pico de gallo, ponzu, spicy mayo & togarashi threads

ROLLS ロール

Classic クラシック cut/hand

California 7/5
krab, avo, cucumber

Spicy Yellowtail 9/7
spicy yellowtail, cucumber

Spicy Tuna/Alb./Salmon/Scallop 8/6
fish of choice, cucumber

Vegetable 7/5
avo, cucumber, sprouts, gobo, asparagus

Crunchy 12/8
shrimp tempura, krab, avo, cucumber

Rainbow 15/NA
assorted sashimi on CA roll

Spider 13/NA
deep-fried soft-shell crab, krab, sprouts, cucumber, gobo, ponzu

Dragon 17/NA
baked eel and avo on crunchy roll

Volcano 14/NA
krab, asparagus, scallop, baked

Philadelphia 9/7
salmon, cream cheese, asparagus

Salmon Skin 10/7
baked salmon skin, cucumber, sprouts, gobo, and bonito flakes

"Te-Maki" 手巻き hand/cut

Special Hand Rolls

Money 9/19
cajun tuna, popcorn lobster, krab, avo, cucumber, soy paper, eel sauce

Mokkori 9/17
shrimp tempura, spicy tuna, avo, cucumber, soy paper, eel sauce

Lemi 8/17
salmon, asparagus, avo, sprouts, cucumber, gobo, lemon squeeze

Hoso Maki 細巻

"hoso-maki" literally translates to "skinny roll", and it is a traditional Japanese style roll with just one ingredient inside and seaweed on the outside.
*6 pieces per order

Tekka 8
tuna

Kappa 3.5
cucumber

Negi-Hama 9
yellowtail, green onion

Negi-Toro 11
fatty tuna, green onion

Toro-Taku 11
fatty tuna, pickled daikon

Ume-Kyu 6
pickled plum, cucumber

Moro-Kyu 6
sweet miso, cucumber

SIDES サイド

Fresh Wasabi 1
Jalapeno Slices 1
Avocado Slices 2/4
(1/4 or 1/2)

White Rice 2
Brown Rice 3
Sushi Rice 3
Tofu 2.5

DESSERT デザート

Mochi Ice Cream 2
ask your server for today's selection

Green Tea Cheesecake 6

LUNCH ランチ

Served Until 14:30

Combo セット

served with soup & salad

Matsu Sushi Lunch 20
8pcs. chef's nigiri assortment

Ta-Ke Sushi Lunch 18
tuna, salmon, shrimp, albacore, scallop, yellowtail, & 4pc. CA roll

Ume Sushi Lunch 16
tuna, salmon, shrimp, albacore, inari, tamago, & 4pc. CA roll

Sashimi Lunch 19
2pcs each of tuna, salmon, white fish, & albacore, served with a side of white rice

Temaki Lunch 14
pick 3 handrolls from: california , spicy tuna, crunchy, & salmon skin

Speciality Roll Lunch +3
add soup and salad to your favorite original roll

Where the Names Come From

The names "Matsu (Pine)", "Ta-ke (Bamboo)" and "Ume (Plum)" are traditionally used for ranking cuisine in Japanese restaurants

The "three friends of harsh winter" represents promise and good fortune

"Matsu"

Pines are unpretentious trees and can adapt to many conditions. It is an evergreen tree and has a green color any time of the year. In Japan, matsu is considered the symbol of courage and longevity.

"Ta-Ke"

Bamboo is the fastest growing plant. Its shoots grow by an average of 70-80cm per day. Ta-Ke symbolizes eternal youth and flexibility.

"Ume"

Plum trees have been known to bloom in February to let people know the end of winter. It is celebrated as a protective charm against evil. The blossoms served as a samurai symbol. Ume are symbols of virtue and happiness

Salad サラダ

served with soup & salad

Poke Salad 15
Hawaiin poke on green leaf

Salmon Skin Salad 12
crispy salmon skin and bonito flake

Sashimi Salad 17
assorted fish on green leaf

Donburi 丼ぶり

served with soup & salad

"Donburi" is a Japanese "rice bowl" that consists of fish, meat, vegetables or other ingredients served over rice

Poke Bowl 17
Hawaiin poke, avocado, cucumber, krab, smelt egg

Garlic Albacore Bowl 16
albacore sashimi, crispy onion, garlic chips, onion ponzu

Chirashi Bowl 21
variety of sashimi on a bed of sushi rice

Eel Bowl "Una-Jyu" 20
baked fresh water eel, avocado, cucumber, pickled daikon radish, and eel sauce

Chicken Teriyaki Bowl 13
grilled thigh meat and shredded cabbage, house teriyaki sauce

Salmon Teriyaki Bowl 16
6oz. grilled fillet, shredded cabbage, house teriyaki sauce



Ta-Ke Sushi



Sashimi Lunch

DRINKS 飲み物

DRY ↑
SMOOTH ↓

Cold Sake 日本酒 300mL / 720mL

<u>Onigoroshi "Demon Slayer"</u>	18/40
<u>Otoko-Yama "Man's Mountain"</u>	NA/65
<u>Homare "Glory"</u>	16/NA
<u>Oku-No-Matsu "Lost in Pine Woods"</u>	18/NA
<u>Kurosawa "Dark Stream"</u>	17/NA
<u>Kikusui "Chrysanthemum"</u>	19/42
<u>Kubota "Rice Field"</u>	24/NA
<u>Kubota Manjyu "10000 Bliss"</u>	NA/120
<u>Sho Chiku Bai -unfiltered-</u>	16/30
<u>Yuki Peach -unfiltered-</u>	19/NA
<u>Yuki Lychee -unfiltered-</u>	19/NA

House Sake 日本酒

<u>Hot (small/large)</u>	5/9
<u>Cold (glass/bottle)</u>	9/27

White Wine 白ワイン gls/btl

<u>Chardonnay</u>	8/29
<u>Pinot Grigio</u>	7/25
<u>Sauvignon Blanc</u>	10/36

Red Wine 赤ワイン gls/btl

<u>Cabernet</u>	8/29
<u>Pinot Noir</u>	11/38

Other その他 gls/btl

<u>Takara</u> Plum Wine	8/NA
<u>CHOYA Sparkling</u> Sparkling Plum Wine (187 ml)	NA/9

Draft Beer ドラフト gls/pitcher

<u>Sapporo Premium</u>	6/17
<u>Asahi Super Dry</u>	7/20

Japanese Lager ラガー sm/lg

<u>Sapporo Premium</u>	5/9
<u>Asahi Super Dry</u>	5/9
<u>Kirin Ichiban</u>	5/9
<u>Kirin Light</u>	5/NA
<u>Orion</u>	6/NA
<u>Echigo Koshihikari</u>	8/NA

Japanese Craft 輸入

<u>Flying IPA</u> IPA	9
<u>Kawaba- Snow Weizen</u> Wheat Beer	12
<u>Kawaba - Sunrise Ale</u> Amber Ale	12
<u>Kawaba- Twilight Ale</u> Japanese Pale Ale	12
<u>Kawaba- Pearl Pilsner</u> Rice Pilsner	12

Non-Alcoholic ソフトドリンク

<u>Coke / Diet Coke /</u>	3
<u>Sprite / Dr. Pepper</u>	
<u>Perrier</u>	3
<u>Lemonade</u>	3
<u>Ice Tea* / Ice Green Tea*</u> *Free Refill	3
<u>Arnold Palmer</u>	4
<u>Shirley Temple</u>	4
<u>Ramune "Japanese Soda"</u>	4