

## teishoku | entrées

All of our entrées are served with your choice of miso or clear soup, our house salad with your choice of ginger or soy vinaigrette dressing, and steamed rice. Substitute fried rice for an additional \$1.95.

**sukiyaki** Selected vegetables, tofu, noodles, and thinly sliced beef simmered to perfection in Taki's own Sukiyaki sauce. \$14.50

**yakiniku** Thinly sliced steak marinated in our special blend of spices, then seared on the grill. Served on a bed of sautéed onions, mushrooms, and broccoli. \$15.50

### yakisoba teishoku

Yakisoba is a very popular Japanese dish made with egg noodles fried to perfection with vegetables and our special tangy yakisoba sauce and your choice of meat.

**vegetable yakisoba** Assorted vegetables stir-fried with noodles. \$9.95

**chicken yakisoba** Marinated baked chicken stir-fried with noodles and vegetables. \$11.95

**beef yakisoba** Sautéed beef stir-fried with noodles and vegetables. \$13.95

**shrimp yakisoba** Sautéed shrimp stir-fried with noodles and vegetables. \$13.95

### katsu teishoku

All of our katsu-style dinners are prepared in our kitchen using the freshest of ingredients. Top quality meat and seafood is delicately breaded and deep-fried in 100% vegetable oil.

**tonkatsu** Breaded, deep-fried pork tenderloin. \$13.50

**chicken katsu** A whole chicken breast served katsu-style. \$13.50

**ebi-fry** Six large shrimp served katsu-style. \$15.50

## teishoku | entrées

### yakisoba teishoku

Literally meaning “Heaven’s food,” Tempura is a distinctly Japanese cuisine. We select only the freshest vegetables and seafood, which is dipped in our special homemade batter and deep-fried in 100% vegetable oil. It is this special, extra-light batter that makes Tempura so beautiful and delicious.

- vegetable tempura** Assorted vegetables battered and deep-fried. \$13.95
- shrimp tempura** A combination of shrimp and vegetables battered and deep-fried. \$16.50
- seafood tempura** Sautéed beef stir-fried with noodles and vegetables. \$13.95
- shrimp yakisoba** A combination of scallops, shrimp, and vegetables battered and deep-fried. \$16.50

### teriyaki teishoku

A Japanese and American favorite! Teriyaki is Japanese style Barbeque with a lightly sweetened sauce. Our distinctive Teriyaki sauce with a hint of citrus is carefully blended from choice ingredients to be the perfect compliment to our fresh meat and seafood.

- chicken teriyaki** White and dark meat chicken, marinated, baked, and served with our original Teriyaki sauce. \$12.95
- beef teriyaki** New York Strip cubed, seared, and then glazed with our original Teriyaki sauce. \$15.95
- salmon teriyaki** A salmon steak marinated, grilled, and served with our original Teriyaki sauce. \$15.95
- shrimp teriyaki** Grilled shrimp served with our original Teriyaki sauce. \$15.95

## otsumami | appetizers

- hiyayakko** Chilled tofu sprinkled with bonito flakes, grated ginger, and finely chopped scallions. \$3.95
- agedashidofu** Deep-fried tofu served with a light sauce. \$4.50
- edamame** Large soybeans steamed and lightly salted. Served cold, in the pod. (No salt upon request.) \$3.50
- gyoza** Japanese style pork and vegetable dumplings, hand-wrapped in our kitchen. Pan-fried and then steamed. (6 pieces) \$5.25
- age-gyoza** Deep-fried gyoza. (6 pieces) \$4.95
- shrimp tempura** Large shrimp deep-fried with our special extra-light batter and served with our own Tempura sauce. (4 pieces) \$6.25
- vegetable tempura** Assorted vegetables deep-fried with our special extra-light batter and served with our own Tempura sauce. (6 pieces) \$4.95
- kara-age** Japanese style chicken nuggets. Marinated in our special blend of spices, deep-fried, and served with a dipping sauce. \$4.95
- yakitori** White meat chicken grilled on skewers and served with Taki's original Teriyaki sauce. \$4.95
- teriyaki mushrooms** Sautéed mushrooms with Taki's original Teriyaki sauce. \$4.95
- crab meat roll** A crab meat, green onion, and cream cheese egg roll. A Taki original! \$5.95
- squid katsu** Strips of squid steak breaded and deep-fried katsu-style. \$5.95
- shumai** Fried dumplings stuffed with shrimp and scallions. \$4.95

## hirugohan | lunch

### udon and noodles

Noodles are a national obsession in Japan. We feature two kinds of noodles, both of which are served in a steaming hot broth. Udon are thick, soft noodles made from pure wheat flour. Ramen are thin egg noodles.

- kistune udon** Udon noodles in a light broth with beef meat balls, fish cake, spinach and egg. \$6.50
- niku udon** Udon noodles in a light broth with sautéed beef and green onions. \$6.95
- tempura udon** Udon noodles in a light broth with shrimp and vegetable tempura. \$7.50
- nabeyaki udon** Udon noodles in a light broth with shrimp tempura, fish cake, spinach, and egg. \$7.50
- ramen** Ramen noodles in a chicken based soup with spinach and fish cake. Topped with choice of shrimp, chicken, or beef. \$7.50
- miso ramen** Ramen noodles in a chicken and miso based soup with spinach and fish cake. Topped with choice of shrimp, chicken, or beef. \$7.50

### donburi

In Japanese, "Donburi" literally means "bowl of rice," and is an essential style of Japanese cuisine. These simple and elegant dishes feature fresh meats and vegetables served over a bowl of rice. Each is served with your choice of miso or clear soup.

- oyakudon** Baked chicken and onions simmered with eggs in a light sauce. \$6.25
- chicken katsu-don** Breaded deep-fried chicken cutlet and onions simmered with eggs in a light sauce. \$6.75

## hirugohan | lunch

**pork katsu-don** Breaded deep-fried pork cutlet and onions simmered with eggs in a light sauce. \$6.95

**gyu-don** Thinly sliced beef sautéed with mushrooms and onions, then simmered in a light sauce. \$7.25

### yakisoba

Yakisoba is a fried noodle dish that is a popular lunch menu item in Japan. Yakisoba is made with egg noodles, meat, vegetables, and a special tangy yakisoba sauce all stir-fried together and served with your choice of miso or clear soup, and salad with your choice of ginger or soy vinaigrette dressing.

**chicken yakisoba** Marinated chicken stir-fried with noodles and vegetables. \$ 6.95

**beef yakisoba** Sautéed beef stir-fried with noodles and vegetables. \$7.50

**shrimp yakisoba** Sautéed shrimp stir-fried with noodles and vegetables. \$7.50

### bento boxes

Bento are traditional Japanese compartment lunch boxes. Ours come with rice, salad, sushi rolls, and your choice of miso or clear soup.

**chicken teriyaki** Baked chicken glazed with Taki's own Teriyaki sauce. \$7.95

**beef teriyaki** Broiled beef glazed with Taki's own Teriyaki sauce. \$8.95

**salmon teriyaki** Grilled salmon glazed with Taki's own Teriyaki sauce. \$7.50

**chicken tempura** Lightly battered deep-fried chicken \$7.95

**shrimp tempura** Lightly battered deep-fried shrimp. \$8.95

**vegetable tempura** Lightly battered deep-fried vegetable. \$6.95

**chicken katsu** Breaded deep-fried chicken cutlet. \$7.95

**ebi fry** Breaded deep-fried shrimp. \$8.95



## hirugohan | lunch

### teppanyaki lunch

Teppanyaki is a traditional style of Japanese cuisine where fresh meat, seafood, and vegetables are cooked on a large iron sheet. At Taki, our specially trained chefs will prepare your order at our tableside grills. All entrees are served with fried rice, sautéed vegetables, your choice of miso or clear soup, and salad with your choice of ginger or soy vinaigrette dressing.

<b>chicken</b>	\$ 7.95
<b>shrimp</b>	\$8.95
<b>new york strip</b>	\$9.95

\*Teppanyaki dinner menu is also available upon request during lunch.

# teppanyaki | grill

## teppanyaki

Teppanyaki is a traditional style of Japanese cuisine where fresh meat, seafood, and vegetables are cooked on a large iron sheet or grill, the “teppan.” At Taki, our specially trained chefs will prepare your order at our tableside grills, and put on a dazzling performance in the process. All entrees are served with your choice of miso soup or clear soup, our house salad with your choice of ginger or soy vinaigrette dressing, fried rice, and sautéed vegetables, a blend of onions, zucchini, mushrooms, carrots, and broccoli.

### steak & chicken

<b>chicken</b>	\$14.25
<b>new york strip</b>	\$19.95
<b>filet mignon</b>	\$22.95

### seafood

<b>shrimp</b>	\$18.95
<b>salmon</b>	\$19.95
<b>scallops</b>	\$20.95
<b>lobster</b>	\$29.95

### taki's best

#### chef's special

New York Strip, Chicken, and choice of Shrimp or Scallops. \$26.95

#### taki special

12 oz New York Strip & Shrimp. \$27.95

#### seafood combination

Shrimp, Scallops, and Lobster. \$37.95

### combination entrees

<b>chicken &amp; shrimp/scallops</b>	\$20.45
<b>ny strip* &amp; chicken</b>	\$20.95
<b>shrimp &amp; scallops</b>	\$23.95
<b>ny strip* &amp; shrimp/scallops</b>	\$24.95
<b>chicken &amp; lobster</b>	\$29.95
<b>ny strip* &amp; lobster</b>	\$32.95
<b>lobster &amp; shrimp/scallops</b>	\$32.95

\* Filet can be substituted in place of New York Strip in any of our combination entrees for an extra \$2.95.

### add on

<b>fried rice</b>	\$1.95
<b>vegetables</b>	\$1.95
<b>chicken (5 oz)</b>	\$4.95
<b>shrimp (3 oz)</b>	\$6.25
<b>scallops (4 oz)</b>	\$8.25
<b>ny strip (6 oz)</b>	\$8.95
<b>filet mignon (6 oz)</b>	\$11.95
<b>lobster</b>	\$17.95

### kid's menu

<b>chicken</b>	\$5.95
<b>shrimp</b>	\$6.95
<b>steak</b>	\$8.95

- There is an additional charge of \$4.95 for sharing an entrée, which includes extra soup, salad, fried rice, and vegetables.
- Parties of 6 or more may be charged a 15% gratuity.

# beverages

## non-alcoholic / soft drinks

Coca-Cola, Cherry Coke, Diet Coke,  
Sprite, Barq's Root Beer, Lemonade, Iced  
Tea, Raspberry Iced Tea \$1.50

Voss Sparkling Water \$2.50

Voss Still Water \$2.50

REPUBLIC OF TEA: \$3.25

Ginger Peach, Mango Ceylon,  
Passionfruit Green Tea

Japanese Green Tea — complimentary

Coffee (regular /decaffeinated) \$1.00

## wines\*

House Wines available: Merlot, Cabernet  
Sauvignon, White Zinfandel, Chardonnay  
glass \$4.50 bottle \$15.00

Plum Wine: Kinsen  
glass \$4.50 bottle \$18.00

## sake (rice wine)\*

Hot Gekkeikan  
bottle \$4.50

## beer

DOMESTICS: \$3.00

MGD, Miller Lite, Budweiser, Bud Light,  
Coors Light, Michelob Ultra, Michelob  
Golden Light, Smirnoff Ice

DRAFT: \$3.50

Bud Light, Miller Lite

IMPORTS & SPECIALTIES: \$3.50

Corona, Heineken, Newcastle, Guinness,  
Amstel Light, Bass, Boulevard Wheat,  
Boulevard Ale, Red Stripe, Sam Adams,  
Bud Select, Blue Moon, Amber Bock

Tucher (16 OZ. Glass) \$6.00

JAPANESE BEERS:

Sapporo, Asahi \$3.75

Sapporo (22 OZ. can) \$6.00

DRAFT:

Kirin \$3.75

LAMBIC:

Framboise Raspberry \$8/bottle

Framboise Peach \$8/bottle

NON-ALCOHOLIC:

O'Douls \$3.00

\* Full Wine, Sake and Cocktail lists  
are available upon request.



## desserts | shirts

### dessert menu

- cheesecake** \$ 3.95
- chocolate cake** \$4.25
- ice cream** Green Tea, Red Bean, Plum Wine, or Vanilla \$2.95
- ice cream tempura** Vanilla ice cream wrapped in cake, then batter fried.  
Served with strawberry sauce and whipped cream.  
\$4.95
- mochi ice cream** Japanese sweet rice cake. Ask about available flavors.  
\$1.95

### shirts & hats

- Taki Logo**
- "Got Rice" T-Shirt** \$6.00
- Taki Logo Hat** \$10.00
- Taki Logo**
- Stocking Cap** \$10.00



# taki sushi

## **Nigiri Sushi** (2 piece per order)

Maguro	Tuna	\$4.25
Hamachi	Yellowtail	\$4.50
Tai	Red Snapper	\$4.00
Hirame	Flounder	\$4.00
Saba	Mackerel	\$3.75
Sake	Salmon	\$4.00
Unagi	Freshwater Eel	\$4.50
Ika	Squid	\$3.75
Tako	Octopus	\$4.00
Ebi	Shrimp	\$3.75
Amaebi	Sweet Raw Shrimp	\$6.00
Tobiko	Flying Fish Roe	\$4.50
Masago	Smelt Roe	\$4.25
Ikura	Salmon Roe	\$4.75
Tamago	Egg Custard	\$3.25
Mirugai	Giant Clam	\$6.00
*Uni	Sea Urchin	\$6.00
Hokkigai	Surf Clam	\$4.00
*Uzura	Quail eggs added to masago, tobiko, ikura, uni (choose one)	\$1.50

## **Combination Sushi**

Sushi A	3pc(ebi,maguro,sake) nigiri w/ california roll	\$8.45
Sushi B	5pc(ebi,maguro,sake, unagi,tai) nigiri w/ california roll	\$10.45

## **Sashimi** (slices of fish)

Small	Six pieces	\$11.95
Medium	Nine pieces	\$15.95
Large	Fifteen pieces	\$25.95

## **Salads**

Squid Salad	Squid, veggies, vinegar	\$4.50
Seaweed Salad	Seaweed, sesame oil	\$3.95

\* Hand Rolls available upon request, ask server for availability.

# taki sushi

## Maki (Rolls)

Kappa	Cucumber	\$3.75
Takuan	Pickled Daikon	\$3.75
Avocado	Avocado	\$3.75
Kani	Crab	\$4.25
Sake	Salmon	\$4.50
Maguro	Tuna	\$4.75
Negi Hamachi	Yellowtail w/ scallions	\$5.00
Spicy Hamachi	Spicy Yellowtail	\$5.25
Spicy Sake	Salmon w/ spicy sauce, cucumber	\$5.25
Spicy Maguro	Tuna w/ spicy sauce, cucumber	\$5.50
Unagi	Eel	\$5.75
Philly	Salmon, cream cheese	\$5.00
California	Crab, avocado, cucumber	\$4.50
Golden California	California w/ Smelt Roe	\$7.00
Futomaki	Veggies, Egg, Crab, More	\$7.00

## Specialty Maki

Taki Roll	Salmon, crab, tempura	\$7.50
Shrimp Tempura	Shrimp Tempura	\$5.75
Spider	Soft shell crab, veggies	\$8.75
Snake	California w/eel on top	\$10.50
Rainbow	California w/assorted fish/ masago on top	\$10.25
Caterpillar	Eel w/ avocado on top	\$10.50
Tempura Eel	Eel w/ cream cheese, tempura	\$7.50
Tempura Salmon	Salmon w/ cream cheese, tempura	\$7.00
Captain Crunch	Shrimp tempura, crab, cucumber w/ spicy sauce	\$6.25
Alaskan	Salmon, crab, cucumber, masago	\$6.50