

Appetizers

SEVEN-SPICE APPETIZER 🌶️ | stir fry with pepper white onion & Japanese seven-spice seasoning
Calamari 13 | **Shrimp** 13 | **Gyoza** 12 | **Fish Fillet** 13

JAPANESE HONEY SHRIMP | Deep fry shrimp mixed with Honey Japanese mayonnaise&walnuts 12

OVEN-BAKED MUSSEL 🐚 | Green mussel clam baked with kani, house made spicy mayonnaise, Parmesan cheese on the top 14

JALAPEÑO BOMB 🌶️ | stuffed jalapeño featuring aji-spicy tuna & cream cheese, flash-fried,top with spicy wasabi mayonnaise &unagi sauce 12

COCONUT PRAWNS | Tiger Prawns in a Japanese coconut-panko breading and served with our Chef's special mango dipping sauce 11

YAKKI GYOZA or STEAM GYOZA
pan-fried chicken & vegetable dumplings 8

TUNA MEDALLIONS 🌶️ | a unique blend of Ahi tuna & spicy cream cheese, panko-fried and topped with house made sweet&spicy sauce 11

SHRIMP TEMPURA 🐚 | shrimp & choice vegetables crisp-fried in a light Japanese-style breading 12

HAMACHI KAMA | tender, buttery yellow tail collar oven-grilled to golden finish and served with a classic ponzu dipping sauce <LIMIT OFFER> 17

CRISPY GREEN BEANS 🌿 | flash-fried in a garlic butter essence and served with our special sweet & spicy dipping aioli 9

EDAMAME 🌿 4.5 | **SPICY EDAMAME** 🌶️🌿 6.5

GARLIC-BUTTER EDAMAME 🌿 6.5

TAKO YAKI 🍤 7

“Wines-day”

*** EVERY WEDNESDAY ***

50%-off Wines

~ ~ ❖ ~ ~

🌶️ SPICY 🍤 COOKED 🌿 VEGETARIAN

🐚 VEGETARIAN-VERSION AVAILABLE 🐚 RAWFOOD

Appetizers

🐟 ❖ Master Chef's Specialties ❖ 🐟

POP - STAR TUNA TATAKI | Torched thin cut blue fin Tuna top with house made spicy ponzu , kosher salt, green onion & fish egg. 17

“TAKARA” BLUEFIN TARTAR | Wild Bluefin tuna & fresh avocado in a sesame-soy dressing , balsamic glaze on the side 14

STRAWBERRY “SALMON” FIELDS | thin cut scottish Salmon topped with fresh strawberry & cucumber in special mango dressing 14

SHRIMP & AVOCADO | Tempura Shrimp wrap with thin slices avocado, eel sauce, spicy mayo, tobikos & house made crunch flakes on top 12

TRUFFLE SALMON - ESCOLAR | a delectable assortment of truffle-infused salmon & escolar in a youzu-amarillo reduction 14

TAKARA SNAPPER CARPACCIO | our homemade sizzling sesame-olive reduction seared over the top, in a balsamic teriyaki & micro-thin ginger, scallions, black vocano salt. 15

YUZU HAMACHI 🌶️ | sashimi-grade yellow tail with a hint of momiji-oroshi & serrano in a cool yuzu-ponzu vinaigrette. 13

SALMON TORNADO | Fresh salmon roll up with honey cream cheese & snow crab Torched with spicy eel-mayo sauce , salmon egg on the top. 15

Sides

STEAMED RICE 2 | **FRIED RICE** 4 | **SUSHI RICE** 3

VEGETABLES IN CHILI-GARLIC SAUCE 🌿🌶️ 7

VEGETABLES IN SESAME-SOY DRESSING 🌿 7

GARLIC-BUTTER GREEN BEANS 🌿 6.5

FRENCH FRIES 🌿 4.5

*Six people or more
Big party gratuity will apply(18% of the bill)*



SALADS

HOUSE SALAD 🌿 | Japanese sesame dressing sprinkled with cherry tomato & pecans 5

SEAWEED SALAD 🌿 | fresh seaweed varieties marinated in a sesame dressing 6

IKA SALAD | tender Japanese calamari with wild vegetables in a savory sesame-mirin dressing 9

🐟 **TAKARA SEAFOOD SALAD** 🐟

SPICY TUNA 15 | **CRAB SALAD** 14 | **SPICY SALMON** 14



Soups

MISO SOUP or **HOT & SOUR SOUP** 🌶️

CUP 3.5 | **BOWL** 8.5

JAPANESE GYOZA SOUP | delightful chicken dumpling with shrimp, chicken & fresh vegetables in a traditional chicken broth 13

THAI BASIL SEAFOOD SOUP 🌊🌶️🌶️ | aromatic seafood soup with shrimp, squid, mussel & lime essence in a tom-yum broth 14

CLASSIC EGG-DROP SOUP | traditional Chinese egg drop soup in a savory home made chicken broth 10

HOUSE UDON NOODLE SOUP | traditional Japanese udon noodle with fresh roma lettuce in shiitake mushroom & wakami broth

Grill chicken 13 ❖ chicken katsu 13
Shrimp Tempura 13 ❖ Beef 14



Kid's Menu

Shrimp tempura & chicken fingers come with French fries or steam rice
❖ age 12 or younger 🍷

SHRIMP TEMPURA | **CHICKEN FINGERS**

FRIED RICE : CHICKEN | BEEF | SHRIMP | COMBO

LOMEIN : CHICKEN | BEEF | SHRIMP | COMBO

CHICKEN TERIYAKI



Sushi & Sashimi

🐟 **NIGIRI-SUSHI** : 1 piece / order
SASHIMI : 5 pieces / order 🐟

	NIGIRI	SASHIMI
SALMON sake	3.5	19
FATTY SALMON sake-toro	4	20
SMOKED SALMON	4	20
BLUEFIN TUNA akami	4	20
FATTY TUNA toro	6	33
FINEST FATTY TUNA o-toro	8	43
PEPPER-SEARED BLUEFIN TUNA	4	20
ALBACORE TUNA bincho.....	3.5	19
ESCOLAR walu	3.5	19
WILD SNAPPER madai	4	20
YELLOW TAIL hamachi	4	20
FATTY YELLOW TAIL hama-toro ...	4.5	22
SEA URCHIN uni	MP	MP
SCALLOP hotate	4	20
SPICY SCALLOP 🌶️	4.5	22
FRESHWATER EEL unagi	4	20
SHRIMP ebi	3	17
SWEET SHRIMP ama-ebi	6.5	33
SNOW CRAB kani	4.5	23
CRAB STICK kanikama	3	17
SWEET EGG tamago	3	17
SALMON CAVIAR ikura	4	20
FLYING FISH CAVIAR tobiko	3.5	19
SMELT CAVIAR masago	3	17
MACKEREL saba	3	17
OCTOPUS tako	3.5	19
SQUID ika	4	20
SURF CLAM hokkigai	3.5	19

🌶️ SPICY 🍷 COOKED 🌿 VEGETARIAN

🌊 VEGETARIAN-VERSION AVAILABLE



Specialty Rolls

- ANDY ROLL** 🐟 | crab meat, avocado, cream cheese golden-fried and top with spicy mayo-unagi sauce 12
- DYNAMITE SPIDER** 🐟 | soft shell crab, Ahi tuna & avocado in a balsamic serrano mayo reduction 15
- MARDI GRAS** 🐟 | Jumbo roll inside with crawfish, shrimp tempura, jalapeño & avocado, crisp-fried . Unagi sauce,spicy mayo,wasabi mayo & fish egg on the top 13
- TEXAS** 🍷 | crab, avocado, jalapeño & cream cheese inside, top with seared beef,green onion,balsamic vinegar&spicy sauce 15
- SPYING NINJA** | yellow tail, tuna, salmon, avocado, cucumber, green tobiko and crunch flakes in an orange spice-unagi aioli 14.5
- LOVER'S FLAME** 🍷 | unagi,avocado,shrimp tempura inside,top with crab,scallops,shrimp&tobiko 15
- "TORO" ICHIBAN** | Bluefin fatty tuna set atop yellow tail, avocado, masago & scallion with ponzu sauce 20
- SCALLOP FEVER** | seared scallop, shrimp tempura & avocado topped with sweet potato-scallion-garlic chips in a balsamic teriyaki aioli 16
- THE TRIO** 🐟 | escolar, spicy tuna, avocado, cucumber and colorful arrangement of red, black & green tobiko 14
- DRAGON FIRE** 🐟 | serrano-infused spicy tuna, seared salmon, unagi, cucumber & radish sprout in an orange spice-unagi aioli 16
- "TAKARA" SPRING ROLL** 🐟 | salmon, tuna, shrimp, crab, avocado, sunomono cucumber & spring greens rolled in rice paper & Thai sambal ponzu essence (rice-less) 16
- BLUEFIN FEAST** | Bluefin fatty tuna & cucumber in jalapeno-ginger reduction topped with Ahi tuna, tobiko & scallions in a Japanese truffle aioli 16
- SNOW CRAB ROLL** 🍷 | Crab stick , tempura shrimp inside,topped with thin slices avocado & snow crab meat in an orange spicy-unagi aioli 20
- CAJUN VOLCANO** 🐟 | crawfish, crab, jalapeño, avocado & cream cheese oven-baked in a spicy mayo-unagi sauce 16
- Q-BLOSSOM** 🍷 | cucumber wrapped around crab & avocado in a wasabi dressing (rice-less) 12
- DIRTY OLD MAN ROLL** | Crab stick , avocado Cucumber,top with Rainbow fish mix. (salmon,tuna,white fish) 19



Specialty Rolls

- "LA HABANA"** 🐟 | aji-spicy tuna & cream cheese topped with crispy jalapeño in an orange spicy-unagi aioli 14
- "EL LATINO"** 🐟 | salmon, tuna, yellow tail & serrano topped with avocado in a sriracha-ponzu sauce 15
- RED DEVIL** 🐟 | spicy crawfish, spicy crab, spicy tuna & jalapeño ,top with spicy Ajilimo sauce 14
- ALASKAN** | snow crab, cucumber, avocado & crunch flakes wrapped with red tobiko 13
- EMPRESS "HOTATE"** | seared sea scallop, crab & avocado in an orange-spice aioli 15
- HOTTIE KIMONO** 🍷 |shrimp tempura, crab, avocado and crunch flakes in a Japanese mayo-infused teriyaki cream sauce 14
- LEMON ZEST** | salmon,crab,avocado & tobiko in a lemon zest-orange puree 14



House Rolls

- CALIFORNIA** 🍷 | crab, cucumber & avocado..... 6
- SPICY SALMON** 🐟 | with fresh cucumber..... 6
- UNAGI** 🍷 | oven-baked eelwith avocado..... 6.5
- HAMACHI** | yellow tail, masago & scallions..... 7
- CRUNCH** 🍷 | crab, avocado & crunch flakes..... 7
- SPIDER** | soft shell crab, lettuce & avocado..... 11
- SPICY TUNA** 🐟 | with cucumber 7
- SALMON** | Fresh salmon rolled with avocado..... 6.5
- KAPPA MAKI** (cucumber roll) 🌿 4.5
- TEKKA MAKI** (fresh tuna roll) 5
- CUCUMBER&AVOCADO ROLL** 🌿 5.5
- NEW ORLEANS** 🐟 🍷 | spicy crawfish & cucumber 7
- PHILADELPHIA** 🍷 | smoked salmon, cream cheese & avocado 8
- TIGER EYE** | smoked salmon, cream cheese, masago & jalapeño rolled in soy paper 9
- ROCK 'n' ROLL** | shrimp tempura, cucumber, lettuce, avocado & masago 9
- VEGGIE TEMPURA** 🌿 🍷 | avocado & assorted vegetable tempura 8.5
- DRAGON** | 🍷 California roll topped with unagi..... 13
- CATERPILLAR** | Unagi & Cucumber topped with Avocado and unagi sauce..... 13
- RAINBOW** | California roll inside topped with 5 kind of fish 14
- NEGI-TORO** | Bluefin fatty tuna in a ginger-infused scallion reduction 12

Sushi Dinner Features

-  **MASTER CHEF'S CATCH** | carefully chosen by our Sushi Chef featuring sushi(4pc) / sashimi(4pc) / Spying Ninja roll...all-in-one platter 29
-  **SASHIMI DELUXE**
Chef-selected fresh sashimi (14pc) 35
-  **CHIRASHI** | a colorful arrangement of our freshest sashimi over sushi rice (14pc) 35
UNAGI DON | tender charbroiled freshwater eel filet on a bed of Nishiki rice 25
-  **SUPER SUSHI** | 8 pieces of assorted sushi, Hottie Kimono roll and Spider roll 42
-  **SASHIMI MORIAWASE** | an assortment of special select sashimi (25pc) 62
-  **GRAND "TAKARA" SASHIMI** | Master Chef's colorful arrangement of premium sashimi (35pc) 87
-  **LOVE BOAT** | Lover's Flame roll, The Trio roll, 10 pieces of sushi and 4 pieces of sashimi 65
-  **TREASURE ISLAND BOAT** | Rock'n roll , The Trio roll, Lemon Zest roll, El Latino roll, 12 pieces of assorted sushi and 4 pieces of sashimi 100
-  **DREAM BOAT "TAKARA"** | Dynamite Spider roll, Spying Ninja roll, The Hottie Kimono roll, Mardi Gras roll, 20 pieces of sushi and 8 pieces of sashimi 125

Dinner Features

FRIED RICE OR **LOMEIN** OR **YAKISOBA** 🍣
CHICKEN 14 | **BEEF** 15 | **SHRIMP** 16 | **COMBINATION** 18

SHRIMP TEMPURA 🍣 | shrimp & choice vegetables crisp-fried in a light Japanese-style breading 18

CHICKEN KATSU | chicken breast cutlets in a traditional Japanese panko breading, golden-fried to a crispy finish 19

SIZZLING SEAFOOD COMBO | tempura shrimp, Crab sticks&jumbo Japanese garlic butter scallops Top with our spicy sesame garlic mayo. Served on a hot Iron plate 27

CLASSIC TERIYAKI | perfectly grilled & smothered in our delectable homemade teriyaki glaze
CHICKEN 18 | **ATLANTIC SALMON** 28 | **SHRIMP** 19

Dinner Features

❖ "Takara" House Specialties ❖

"TAKARA" BABY LAMB CHOPS | carefully selected Reserve Lamb Chops,marinate with Rosemary garlic&olive oil paste,served with garlic-asparagus 40

SAIKO-MISO | fresh catch filet delicately marinated in savory saiko-miso glaze,topped with Asian pear essence and oven-grilled to golden finish

ALTILANTIC SALMON 30 | **CHILEAN SEA BASS** 32

"TEPPAN-YAKI" BEEF & SHRIMP 🍣 | beef tenderloin & shrimp teppan-grilled with fresh greens in a homemade soy garlic dressing. served on a sizzling iron plate 25

"TEPPAN-YAKI" FISH FILLET & TOFU

Tempura fresh fish fillet stir fry with tofu&a sort of vegetables serve with hot tepan 23

"TEXAS" STIR FRY | Fresh Ribeye steak marinated with honey&black pepper,stir fry with fresh asparagus & bell pepper.

(master chef special) 25

TAST OF MONGOLIA | A Traditional Mongolian food , stir fry with green onion&white onion and crispy rice noodle on the side , mild spicy
BEEF 19 | **CHICKEN** 18 | **SHRIMP** 20 | **COMBO** 22

KOREAN BULGOGI | ribeye intensely marinated in a sesame-soy ginger dressing, thinly sliced and char-grilledserved on a hot iron plate 21

MANDARIN CHICKEN | crispy chicken breast tossed in a zesty sun-dried mandarin peel glaze.side with fresh steamed broccoli **CHICKEN** 17 | **SHRIMP** 19

COCONUT CURRY 🍣🔥 | tumbled in the wok with assorted vegetables in a mild yellow coconut curry sauce and sprinkled with coconut & peanut
CHICKEN 17 | **SHRIMP** 19 | **TOFU** 16

SPICY GARLIC "BOKUM" 🍣🔥 | Traditional Korean stir fry with spicy gochujang and a sort of vegetables
CHICKEN 17 | **BEEF** 18 | **SHRIMP** 18 | **COMBO** 20

JAPANESE HONEY SHRIMP | Deep fry shrimp mixed with Honey Japanese mayonnaise & walnuts 23

LUNCH

All lunch entrées are served with miso soup or egg drop soup.

~ **Lunch served until 3 pm** ~

Monday to Friday



Lunch Features

FRIED RICE OR LOMEIN OR YAKISOBA

CHICKEN 12 | BEEF 13 | SHRIMP 14 | COMBINATION 16

SPICY GARLIC "BOKUM" 🌶️🔥 | perfectly seasoned with stone-ground chili pepper & roasted garlic, stir-fried with an assortment of garden vegetables
CHICKEN 13 | BEEF 14 | SHRIMP 14 | COMBINATION 16

KOREAN BULGOGI | prime ribeye intensely marinated in a sesame-soy ginger dressing, thinly sliced and char-grilled 15

CLASSIC TERIYAKI | perfectly grilled and smothered in our delectable homemade teriyaki glaze
CHICKEN 13 | SALMON 17 | SHRIMP 14

COCONUT CURRY CHICKEN 🌶️🔥 | tumbled in the wok with assorted vegetables in a mild yellow coconut curry sauce and sprinkled with coconut and peanut 13

MANDARIN CHICKEN | crispy chicken breast tossed in a zesty sun-dried mandarin peels with fresh broccoli and carrots 14

CHICKEN KATSU | chicken breast cutlets in a traditional Japanese panko breading, golden-fried to a crispy finish 14

BEEF BROCCOLI | thin cut marinated ribeye stir fry with broccoli and onions 15

SHRIMP TEMPURA 🐟 | shrimp & choice vegetables crisp-fried in a light Japanese-style breading 15

HOUSE UDON NOODLE SOUP | traditional Japanese udon noodle with fresh roma lettuce in shiitake mushroom & wakami broth

Grill chicken 13 * chicken katsu 13
Shrimp Tempura 13 * Beef 14



Lunch Bento Box

All bento box come with 4pc california roll, salad, Three pieces of vegetable tempura and steam rice

Shrimp tempura	15.95
Grilled chicken.....	15.95
Grilled Beef.....	15.95
Grill shrimp.....	16.95
Grill Salmon.....	19.95
Sushi (4pc)	15.95
Sashimi (4pc)	17.95



Sushi Lunch Features

TAKARA - ZUSHI | chef's special- select sushi nigiri
🐟 ZUSHI A (6PC) *12 ❖ ZUSHI B (8PC) *16

MASTER CHEF'S CATCH | a unique creation of freshest Sushi(4pc) / Sashimi(4pc) / Spicy Tuna roll ... all-in-one platter 22 🐟

SASHIMI DELUXE | an assortment of our Master Chef's special-select sashimi(12pc) 26 🐟

CHIRASHI | a colorful arrangement of our freshest sashimi over sushi rice(12pc) 26 🐟

UNAGI DON | tender charbroiled freshwater eel filet on a bed of Nishiki rice 24

SUPER SUSHI | 6 pieces of assorted sushi, Hottie Kimono roll & Rock'n roll 30 🐟

MAKI-TANGO | your choice of two rolls below *12

MAKI-TRIO | your choice of three rolls below * 15

ROLL CHOICES

- 🐟 * Tuna roll • California roll 🇺🇸
- 🐟 * Salmon roll • Spicy Tuna roll 🌶️🔥🐟
- 🐟 * Philadelphia roll • Crunch roll 🇺🇸
- * Cucumber roll 🌿 • Avocado roll 🌿
- * Cucumber Avocado • Tamago&cheese 🌿
- 🐟 * Spicy Salmon roll 🌶️🔥



Prices & items are subject to change without notice.
Subject to availability.

HAPPY HOUR

MONDAY ~ THURSDAY 3 ~ 6 PM

❖ SUNDAY ~ ALL DAY ❖












Drinks

Hot Sake (small)	3.5
Hot Sake (large)	6.5
Featured Wines	6
Champagne Moscato Chardonnay Cabernet Sauvignon Pinot Grigio	
All Bottled Beers.....	\$1 off
Blue Hawaii	7
Cherry Blossom	7
Blushing Geisha	8
Lemon Drop Martini	8
Lycheetini	8
Lychee Mojito	8
Margarita	8
Texas Mule	8
“Takara” Tokyo Ice Tea	9





Appetizers

Edamame 	3.5
Jalapeno Bomb 	9
Seaweed Salad 	4
Yakki Gyoza	6
Crispy Green Beans 	8
Coconut Prawns	7
Tuna Medallions 	8
Seven-Spice Gyoza 	10
Seven-Spice Shrimp 	11
Seven-Spice Calamari 	11
Seven-Spice Fish Fillet 	11





Nigiri ~ Sushi

 one piece per order \$ 2.5 

Salmon | Escolar | Sweet egg 


















Shrimp  | Mackerel | Crab Stick 

 one piece per order \$ 3.5 





Bluefin Tuna | Yellow Tail | Scallops



Maki ~ Rolls

Avocado Roll 	4
Avocado&Cucumber Roll.....	5
Salmon Roll	5
 Spicy Salmon Roll 	5.5
New Orleans Roll 	5.5
Crunch Roll 	5.5
 Spicy Tuna Roll 	5.5
Rock 'n' Roll	7
Dragon Roll 	11
 Rainbow Roll.....	12
Q-Blossom (rice-less).....	9
Andy Roll (tempura).....	9
Las Vegas Roll	10
 Red Devil Roll  	12
Hottie Kimono Roll 	11
 Golden Phoenix Roll 	12
 The Rifle Man Roll	12
Tiger Eye Roll	8
Caterpillar Roll	12
 Colorado Roll	12
Mountain Roll	14



 SPICY  COOKED  VEGETARIAN
 VEGETARIAN - VERSION AVAILABLE
dine-in only | subject to availability