



Hot Appetizers

SEVEN-SPICE APPETIZER 🍣 | Lightly dusted in lotus flour and crisp-fried with jalapeño slices & togarashi.

Calamari 13 | **Shrimp** 13 | **Gyoza** 12

JALAPEÑO BOMB 🍣 | A Japanese take on the stuffed jalapeño featuring ahi-spicy tuna & cream cheese, flash-fried in a light panko breading and topped with masago. 12

COCONUT PRAWNS (4) | Tiger Prawns in a Japanese coconut-panko breading and served with our Chef's mango-dijon dipping sauce. 11

YAKKI GYOZA (6) | Deliciously seasoned and pan-fried chicken & vegetable dumplings. 8

Japanese Korokke (3) | Fluffy mashed potato cake coated with panko and deep fried. Served with tartar sauce. 11

VEGETABLE TEMPURA (6) | Vegetables crisp-fried in a light Japanese-style breading. 9

SHRIMP TEMPURA 🍣 | Shrimp & vegetables crisp-fried in a light Japanese-style breading. 12

CRISPY GREEN BEANS 🍣 | Flash-fried in a garlic butter essence and served with unique mandarin dipping aioli. 11

BAKE MUSSELS | Baked Mussels served with special bake sauce, top with eel sauce masago and bonito. 14

IKA MARUYAKI 🍣 | Grilled whole squid top with BBQ teriyaki sauce with spicy kick. 15

WAGYU ISHIYAKI | Wagyu beef 8oz thin slice cook on the hot rock with sea salt pepper garlic ponzu sauce. 38

EDAMAME 🍣 6 | **SPICY EDAMAME** 🍣 🍣 7

GARLIC-BUTTER EDAMAME 🍣 7



Cold Appetizer

Hamachi Heaven 16

Yellow tail with jalapeño, herbs mix.

Yuzu Halibut Carpaccio 17

Halibut sashimi wrapped orange with special sauce.

Bluefin Tuna Crudo 18

Bluefin Tuna, cilantro, onion, special sauce.

Beef Tataki 18

Seared sliced Angus beef, served with mango cherry tomato sasa sauce.

Taro Tara 21

Chopped blue fin toro with avocado, side taro chips.

Hokkaido Carpaccio 26

Hokkaido scallop top with uni, ikura, serve with yuzu and ponzu sauce.

Half Dozen Oyster 25



Salads

HOUSE SALAD 🍣 | Japanese ginger dressing spring mix with cherry tomato & walnuts. 6

SEAWEED SALAD 🍣 | Fresh seaweed varieties marinated in a sesame dressing. 7

TAKARA AVOCADO SALAD | Mango, avocado, crab meat in mango sauce 8

SUNOMONO | English mini cucumber, wakame, tako, ponzu sauce. 11

CEVICHE | Assorted sashimi salad with onion. 14



Soups

MISO SOUP | cup 3.5 bowl 8.5

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

HOUSE UDON NOODLE SOUP | Traditional Japanese udon noodle with fresh roman lettuce in shiitake mushroom & wakame broth.

Grilled chicken 15 ❖ Shrimp Wonton 15

Shrimp Tempura 15 ❖ Vegetable 15



Sushi & Sashimi



NIGIRI-SUSHI: 2pc

SASHIMI: 3pc

Nigiri & Sashimi

	Nig(2pc)	Sa(3pc)
SALMON Sake	8	11
FATTY SALMON Sake-toro	10	13
NEW ZEALAND KING SALMON	10	15
SMOKED SALMON	9	12
BLUEFIN TUNA Hon-Maguro ...	10	13
FATTY TUNA Chu toro	14	18
FINEST FATTY TUNA O-toro	18	24
PEPPER-SEARED BLUEFIN TUNA	11	14
ALBACORE TUNA Bincho.....	8	11
ESCOLAR Tara	8	11
YELLOW TAIL Hamachi	9	12
FATTY YELLOW TAIL Hama-toro ...	10	13
SWEET SHRIMP Ama-ebi	15	21
SNOW CRAB Kani	10	13
SALMON ROE Ikura	10	13
AMBER JACK Kanpachi	10	13
ICELAND SEA BASS	10	12
RED SNAPPER Madai	11	14
HALIBUT Flounder ...	11	14
HOKKAIDO Scallop Hotate	11	14
FRESHWATER EEL Unagi	8	11
SEA EEL Anago	11	15
SEA URCHIN Uni	22	26
MACKEREL Saba	7	10
OCTOPUS Tako	8	11
SQUID Ika	8	11
SWEET EGG Tamago	6	7



Chef Donburi special

Gyu Don 26

Thinly sliced beef and tender onions cooked in savory-sweet sauce with oshinko over warm rice bowl.

Unagi Don 28

Broiled freshwater eel over sushi rice.

Spicy Sashimi bowl 28

Sashimi & shredded spring mix over sushi rice & spicy sauce.

Sake Ikura Don 32

Salmon sashimi, ikura over sushi rice bowl.

Chirashi 36

Assort shashimi over sushi rice bowl.



Chef's Combination

Small Combo 50

Chef's pick daily fresh choice of 14pc nigiri / 18pc sashimi / Mix of 7pc nigiri & 9pc sashimi.

Large Mix Combo 80

Chef's pick daily fresh choice Mix of 12pc nigiri & 18pc sashimi.

Tokyo Boat 108

Chef's pick 8pc nigiri, 18pc sashimi, pick up any two rolls from the menu.

tempura. Top: Kanikama, lobster tempura.

For U Roll 22

Customer roll made your way or chef's special.



Specialty Rolls

Pacific 17

Salmon, avocado, blue crab wrapped cucumber without rice.

Mango Tango 17

In: Tempura coconut shrimp,
Top: with avocado, mango
mango sauce coconut flake

Takara 21

In: Avocado, hamachi.
Top: Blue fin toro, green onion
masago, ponzu sauce.

Up In Smoke 19

In: white fish, salmon, avocado.
Top: Seared paper tuna, tempura flakes,
Spicy mayo, eel sauce.

Ebisu 18

In: Soft shell crab,
kanikama. Top: Eel, and
avocado garlic oil with
special sauce.

Kiss The Fire 17

In: Shrimp tempura, cucumber.
Top: Spicy tuna, tempura flakes,
Eel sauce.

Bake Langostino 19

California in bed.
Top: Crab mix crawfish, cheese to
baked.
Eel sauce, masago, sesame seed.

Surf & Turf 23

In: Tempura shrimp and kanikama avocado
Top: seared pepper sea salt Angus beef
special sauce.

Sashimi Feast 21

Spicy tuna bed.
Top: Assorted sashimi mini cucumber cherry
tomato Pear mango Ponzu and special sauce.

Texans Roll 17

In: Spicy salmon &
mango. Top: Seared
escolar.

Sugar Land 17

Deep fried roll with salmon, shrimp, eel, crab mix,
avocado.

Scallop Killer 18

In: Jalapeño avocado, fried
oyster. Top: Seared Hokkaido

Scallop. **Rich Man 25**

In: Grilled Kobe beef and asparagus

House Rolls



CALIFORNIA | Crab, cucumber & avocado..... 8

SPICY SALMON Mango | With fresh mango8

SPICY TUNA | Chopped tuna with cucumber.....8

PHILADELPHIA | Smoked salmon, cheese & avocado.. 8

UNAGI | Oven-baked eel with avocado8

HAMACHI JALAPENO | Yellow tail & jalapeno.....9

TUNA AVOCADO | Blue fin tuna & avocado9

ALASKA | Blue crab, avocado, tamago, masago..... 11

NEGI-TORO | Blue fin toro mix scallions 13

ROCK N ROLL | Shrimp tempura, cucumber,
lettuce, avocado & masago9

DRAGON | Avocado cucumber, kanikama top with
eel masago.....16

RAINBOW | California roll inside topped with assort
of fish15

Shaggy Dog Roll | Shrimp tempura, cucumber, cream
cheese inside, top with kani, tempura flake, spicy
mayo and eel sauce 16

Vegetarian Menu



Kappamaki | Cucumber house maki ...6

Avocado | Avocado house maki..... 6

AAC Maki | Avocado, cucumber, asparagus 9

Veggie Tempura Maki | Avocado & assorted
veggie tempura...9

Every Green Roll | Cucumber and asparagus,
topped with avocado, wakame salad 15

Yaki Veggie Udon | Assort vegetables of mushroom,
broccoli, asparagus, carrots, snow pea, onion, Stir-
fried with udon noodle 16

Japanese Veggie Fried Rice | Assort of vegetables
of mushroom, broccoli, asparagus, carrots, snow
pea, onion, and green onion 16



Dinner Features

JAPANESE FRIED RICE

CHICKEN 16 | BEEF 19 | SHRIMP 17 | COMBINATION 23

JAPANESE YAKI UDON / SOBA

CHICKEN 16 | BEEF 19 | SHRIMP 17 | COMBINATION 23

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 crispy. 22

CLASSIC TERIYAKI | Perfectly grilled & smothered in delectable homemade teriyaki glaze.

CHICKEN 22 | SALMON 27 | SHRIMP 25 | Scallop 29

HAMACHI KAMA | Grilled Yellowtail collarbone served with salad and special sauce. 16

KOREAN BULGOGI | Beef tender marinated in a sesame-soy ginger dressing, thinly sliced and char-grilled served on a hot iron plate 26

SPICY GARLIC "BOKUM" 🌶️🔥 | Perfectly seasoned with stone-ground chili pepper & roasted garlic, stir-fried with an assortment of garden vegetables.

CHICKEN 22 | BEEF 26 | SHRIMP 26 | COMBINATION 28

"TEPPAN-YAKI" BEEF & SHRIMP 🍤 | Beef tenderloin & shrimp teppan-grilled with fresh greens in a homemade soy garlic dressing. Served on a sizzling iron plate. 28

GALBI | Korean barbecued short beef ribs caramelized yellow onions 29

SAIKO-MISO | Fresh catch *CHILEAN SEA BASS* filet delicately marinated in savory Saiko-miso glaze, oven-grilled to golden. 35



Lunch Special

**Lunch served from Monday to Friday until 3pm.
All lunch entrees are served with miso soup.**

JAPANESE FRIED RICE

CHICKEN 12 | BEEF 15 | SHRIMP 13 | COMBINATION 17

JAPANESE YAKI UDON / SOBA

CHICKEN 12 | BEEF 15 | SHRIMP 13 | COMBINATION 17

LUNCH BENTOBX | All bento come with 4 pc California roll, salad, 3 pc fried shumai, steam rice, and miso soup. Choice of:

CHICKEN 15 | SCALLOP 18 | SHRIMP 15 | SALMON 17

TAKARA SUSHI 🍣 | Chef's special selects sushi nigiri
SUSHI A (6pc) 12 | SUSHI B (8pc) 16

MAKI TANGO | Choice of 2 rolls from below*15

🍣*Tuna Roll 🍣*Salmon Roll 🍣*Spicy Tuna roll
🍣*Spicy Salmon Roll *California Roll
*Rock N Roll *Tamago & Cheese Roll

MASTER CHEF'S CATCH 🍣 | Chef creation of fresh sushi (4pc), sashimi (6pc), and spicy tuna roll all in one plate 22

SASHIMI DELUXE 🍣 | Chef select of assorted daily fresh sashimi (12pc), sushi rice on the side 26



Chefs select price & items are subject to change without notice. Subject to availability.



BEVERAGE

Soft Drinks	3
Coke, diet coke, sprite, lemonade, dr. pepper, orange fanta	
Iced Black Tea	3
Hot or Iced Green Tea	3.5
Shirley Temple /Roy Rogers/Arnold Palmer	4
Topo Chico/Pellegrino	5
Japanese Ramune Soda	5



DESSERT

Ice Cream	6
Green tea & vanilla	
Tempura Ice Cream	10
Deep fried vanilla ice cream, whipped cream Chocolate&strawberry syrup	
Mochi Ice Cream	6
Sticky rice cake on the outside with ice cream filling (choose up to 2 flavors:vanilla, green tea, mango, strawberry, red bean)	
Creme Brulee	8
New York Cheesecake	9
Tiramisu	9
Brownie	9