

SALAD

グリーンサラダ (Green Salad) fresh mixed vegetables with house dressing

海藻サラダ (Seaweed Salad) mixed seaweed with sesame-ponzu dressing

胡麻和え (Goma-ae) boiled spinach with sweet sesame sauce

お浸し (Ohitashi) boiled spinach in light soya bonito sauce

酢の物 (Sumonomo) harusame noodles & seaweed in sweet vinaigrette sauce

Plain

海老 (Prawn)

蟹 (Alaskan king crab)

タコ (Octopus)

SOUP

味噌汁 (Miso Soup) tofu, seaweed & green onion

アサリ味噌汁 (Asari Miso Soup) clams & green onion

なめこ味噌汁 (Nameko Miso Soup) nameko mushroom & green onion

COLD APPETIZER

生ガキ (Fresh Oyster in Half Shell)

冷奴 (Hiya-yakko) cold tofu served with ginger, green onion & bonito flakes

もずく酢 (Mozuku) fine seaweed kelp in sweet vinaigrette sauce

Add Uni

マグロのやまかけ (Tuna Yamakake) tuna with grated mountain potato & egg

うざく (Uzaku) unagi & cucumber with teriyaki-vinaigrette sauce

ぬた (Nuta) served with sweet miso-vinaigrette egg-yolk sauce & green onion

タコ (Octopus) イカ (Squid) ホッキ貝 (Surf clam) マグロ (Tuna)

LIGHTLY SEARED APPETIZER

Fish or Beef served with our chef's special ponzu sauce and hint of yuzu citrus

マグロのたたき (Tuna Tataki)

ハマチのたたき (Hamachi Tataki)

ビーフのたたき (Beef Tataki)

STEAMED

茶碗蒸し (Chawan Mushi) steamed egg custard with seafood

あさりの酒蒸し (Asari Sakamushi) clam with rice wine

あさりのガーリックバター (Asari Garlic Butter) clam with garlic-butter

HOT APPETIZER

枝豆 (Edamame) boiled green soybean

湯豆腐 (Yu-Dofu) boiled tofu with vegetable & enoki mushroom

焼き餃子 (Gyoza) pan fried pork & vegetable dumpling - 5pcs

カキの素焼き (Oyster Motoyaki) baked with spinach in motoyaki sauce - 2pcs

DEEP FRIED

揚げ出し豆腐 (Agedashi tofu) fried tofu with tempura sauce

スパイシー豆腐 (Spicy Agedashi Tofu) fried tofu with spicy garlic sauce

鳥の唐揚げ (Chicken Kara-age) Chicken marinated in garlic & ginger sauce

カキフライ (Fried Oyster) breaded fried oyster - 3pcs

イカ唐揚げ (Ika Kara-age) squid marinated in garlic & ginger sauce

ソフトシェルクラブ (Soft Shell Crab) served with ponzu sauce

TEMPURA (BATTERED)

天婦羅の盛り合わせ (Assorted) 2pcs prawn, 2pcs fish & 4pcs vegetables

海老の天婦羅 (Prawn) 5pcs

さつま芋の天婦羅 (Sweet Potato) 5pcs

野菜天婦羅の盛り合わせ (Vegetable) 7pcs

FUSION STYLE TEMPURA (BATTERED)

Coated with chef's special creamy sauce

海老 (Prawn) ホタテ (Scallop)

ロブスター (Lobster)

ROBATA (BBQ)

手羽先 (Chicken Wing) lightly salted chicken wing - 5pcs

焼き鳥 (Yakitori) chicken & green onion skewers - lightly salted or teri-sauce

焼き茄子 (Yaki-Nasu) eggplant with ginger & bonito flakes

ししゃも (Shishamo) Japanese smelt - 3pcs

いかの丸焼き (Ika Maruyaki) whole squid

鰻の蒲焼 (Unagi Kabayaki) fresh water eel

ぎんだら西京焼き (Gindara Saikyo) black cod marinated in miso & rice wine

鯖の塩焼き (Saba Shioyaki) mackerel

HOT MAIN DISH

Grilled (homemade sauce, served with sautéed vegetables & rice)

- ポーク生姜焼き (Pork Shogayaki) sliced pork loin with ginger sauce
- ビーフ照り焼き (Beef Teriyaki) sliced AAA beef with teriyaki sauce
- チキン照り焼き (Chicken Teriyaki) sliced chicken leg with teriyaki sauce -----
- サーモン照り焼き (Salmon Teriyaki) wild sockeye salmon with teriyaki sauce

Hot Pot (served with raw egg & rice)

- 和牛すき焼き (Wagyu-Sukiyaki) sliced wagyu beef, shirataki, tofu & vegetables in our original sukiyaki broth

Deep Fried (breaded - served with green salad & rice)

- 豚カツ (Tonkatsu) pork loin cutlet
- チキンカツ (Chicken Katsu) chicken leg cutlet
- カキフライ (Kaki Fry) fried oyster - 5pcs

Rice Bowl (served with miso soup)

- 天井 (Ten Don) prawn & vegetable tempura on rice
- カツ丼 (Katsu Don) breaded pork loin cutlet cooked with egg & onion on rice
- チキン照り焼き丼 (Chicken Teriyaki Don) chicken leg teriyaki on rice
- うな丼 (Una Don) unagi - bbq fresh water eel on rice

Soup Noodle Dish

- 稲庭うどん (Inaniwa Udon) thin noodle with nameko mushroom
- 鍋焼きうどん (Nabeyaki Udon) prawn tempura, chicken, vegetable & egg
- 天婦羅うどん (Tempura Udon) prawn & vegetable tempuras
- 天ざるそば (Tenzaru Soba) cold buckwheat noodle & 2pcs prawn tempura with dipping sauce

Pan Fried Noodle

- 焼きそば (Yaki Soba) pan fried noodles with pork & vegetables
- 焼きうどん (Yaki Udon) pan fried udon with pork & vegetables

SASHIMI A LA CARTE

シェフおまかせ盛り合わせ (Chef's Omakase) leave it to Chef's choice

上刺身盛り合わせ (Deluxe Assorted) 2pcs each of 8 kinds

刺身盛り合わせ (Assorted) 2pcs each of 5 kinds

SASHIMI (5PCS PER PRDER)

甘海老 (Amaebi - Sweet Prawn)

赤鮪 (Aka Maguro - Bluefin Tuna)

真鯛 (Madai - Sea Bream)

サーモン (Wild Sockeye Salmon)

トロ (Toro - Tuna Belly)

ハマチ (Hamachi - Yellowtail)

イカ (Ika - Squid)

鯖 (Saba - Mackerel)

タコ (Tako - Octopus)

まぐろ (Tuna - Albacore)

SUSHI A LA CARTE

上寿司盛り合わせ (Deluxe Assorted) 9 kinds of nigiri & california roll

寿司盛り合わせ (Assorted) 6 kinds of nigiri & tuna roll

鉄火丼 (Tekka Don) tuna sashimi on sushi rice

サーモン鉄火丼 (Salmon & Tekka Don) half salmon & tuna sashimi

サーモン丼 (Salmon Don) salmon sashimi on sushi rice

ちらし丼 (Chirashi) assortment of sashimi on sushi rice

ミニちらし丼 (Mini Chirashi)

OTHERS

Rice

Uzura - Quail egg

Raw egg

Extra sauce

SUSHI ROLL OR CONE

玉子 (Tamago)

かんぴょう (Kanpyo)

かつば (Kappa)

お新香 (Oshinko)

鉄火 (Tekka)

梅しそ (Umeshiso)

トロ (Toro)

サーモン (Sockeye Salmon)

スパイシーツナ (Spicy Tuna)

納豆 (Natto)

赤マグロ (Red Bluefin Tuna)

野菜 (Vegetables)

カリフォルニア (California) avocado & cucumber with mayo

Imitation crab

Alaskan king crab

アスパラガス&海老 (Asparagus & Ebi) asparagus & boiled prawn with mayo

ねぎトロ (Negi-Toro) chopped toro & green onion

ねぎハマ (Negi-Hama) chopped yellowtail & green onion

ホタテマヨネーズ (Chopped Scallop) scallop & tobiko with mayo

ダイナマイト (Dynamite) prawn tempura, avocado & cucumber with mayo

さつま芋 (Sweet Potato) sweet potato tempura, avocado & cucumber w/ mayo

B.C.ロール (B.C. Roll) BBQ salmon skin, cucumber & tobiko

うなぎゅう (Unakyu) fresh water eel & cucumber

レインボー (Rainbow) avocado, cucumber, imitation crab & mayo wrapped with
assortment of sashimi

スパイダーロール (Spider Roll) soft shell crab, asparagus & tobiko with mayo

太巻き (Futomaki) takuwan, kanpyo, shiitake, sesame & tamago

匠ハウスロール (Takumi House Roll) salmon, tuna, imitation crab, tamago &
avocado with mayo wrapped with tobiko

鯖バッテラ (Saba Battera) pressed mackerel sushi

鰻バッテラ (Unagi Battera) pressed fresh water eel sushi

海老バッテラ (Ebi Battera) pressed prawn sushi

クリスピースパイシーツナロール (Crispy Spicy Tuna Roll)

ADD avocado or flying fish roe to any of the above

NIGIRI (SUSHI BY PIECE)

- 鰯 (Aji) Spanish mackerel
- 甘海老 (Amaebi) sweet prawn
- 穴子 (Anago) sea eel
- チョップホタテ (Chopped Scallop) scallop & tobiko with mayo
- スパイシーチョップホタテ (Spicy Chopped Scallop)
- 海老 (Ebi) boiled prawn
- ハマチ (Hamachi) yellowtail
- 赤鮪 (Hawaiian Tuna) red bluefin tuna
- ほっき貝 (Hokkigai) surf clam
- いなり (Inari) sweet tofu skin stuffed with sushi rice
- いか (Ika) squid
- いくら (Ikura) Alaskan salmon roe
- 蟹 (Kani) Alaskan king crab
- 真鯛 (Madai) sea bream
- 鯖 (Saba) mackerel
- サーモン (Salmon) wild sockeye
- スパイシーツナ (Spicy Tuna) chopped tuna with original spicy sauce
- タコ (Tako) octopus
- 玉子 (Tamago) takumi's original egg omelet
- トビコ (Tobiko) flying fish roe
- トロ (Toro) tuna belly
- 鮪 (Tuna) albacore
- 鰻 (Unagi) fresh water eel

BEVERAGE

日本茶 玄米抹茶 (Japanese Green Tea)

ソフトドリンク (Pop) Coke, Diet Coke, 7up, Ginger Ale, Nestea

ジュース (Juice) Orange, Apple, Pineapple, Mango, Cranberry

シャーリーテンプル (Shirley Temple) pineapple, orange, 7up & grenadine

カルピスソーダ or カルピスウォーター (Calpis Soda or Calpis Water)

San Pellegrino (sparkling water - 750ml)

Perrier (sparkling water - 330ml)

DESSERT

コーヒーゼリー (Coffee Jelly)

カスタードプリン (Custard Pudding)

クリームあんみつ (Cream Anmitsu)

アイスクリーム (Ice Cream)

抹茶 (Green Tea) マンゴ (Mango) メープルウォーナッツ (Maple Walnut)

チョコレート (Chocolate) バニラ (Vanilla) 黒ごま (Black Sesame)

LUNCH SET

*Lunch menu only served 11:30am to 2pm

Served with daily side dishes

Choice of Udon or Sushi (California roll, tuna & salmon sushi)

ビーフ照り焼き丼 (Beef Teriyaki Don)

チキン照り焼き丼 (Chicken Teriyaki Don)

カツ丼 (Katsu Don)

天丼 (Tempura Don)

天婦羅&チキン照り焼き丼 (Tempura & Chicken Teriyaki Don)

ミニちらし丼 (Mini Chirashi Don)

鉄火丼 (Tekka Don)

サーモン丼 (Salmon Don)

サーモン鉄火丼 (Salmon & Tuna)

LUNCH TEI SHOKU SET

Served with daily side dishes, miso soup & rice

鯖 (Saba) grilled mackerel

ぎんだら西京焼き (Gindara Saikyo)

チキン照り焼き (Chicken Teriyaki)

ビーフ照り焼き (Beef Teriyaki)

ポーク生姜焼き (Pork Shogayaki)

刺身定食 (Assorted Sashimi)