

APPETIZER FROM KITCHEN

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|---|---|
| 1. Edamame 6.55
Classic steamed with sea salt
Spicy Garlic +\$1.00 | 2. Japanese Spring Roll 7.75
Crispy Japanese style veg. rolls
served w. sweet chili sauce |
| 3. Hamachi Kama 9.95
Grill yellowtail collars | 4. Soft Shell Crab 10.55 |
| 5. Gyoza 8.55
Pan fried Japanese pork dumpling |  |
| 6. Vegetable Tempura (5 pcs) 6.95
Assorted vegetable battered fried | 7. Shrimp Shumai 7.95
Fried shrimp dumpling |
|  | 8. Taku Rangoon (6 pcs) 7.95
Deep Fried dumpling w. crabmeat, onion
and cream cheese |
| 9. Shrimp Tempura 9.95
Lightly battered fried shrimp and vegetable | 10. Marinated Fried Chicken 8.95
Crispy chicken nugget w. tonkatsu sauce |
| 11. Crispy Calamari 8.95
Japanese style deep fried squid |  |
|  | 12. Wasabi Shrimp 8.95
Tempura-battered then fried, and served
w. spicy wasabi sauce and sweet sauce |
| 13. Chicken Lettuce Wrap 9.55
Wok-seared chicken and green pepper
served w. cool, crisp lettuce cups |  |

APPETIZER FROM SUSHI BAR

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| 1. Tako Su 7.95
Octopus served w. ponzu sauce. | 7. Mango Summer Roll 8.95
Mango, tuna, avocado and cucumber rolled
w. rice paper served w. ginger dressing |
| 2. Yellowtail w. Jalapeno 12.95
5 pcs yellowtail sashimi w. Jalapeno,
served w. soy yuzu. | 8. Ahi Tuna Tataki 13.95
Sesame crust seared ahi tuna, w. fresh
spring mix, avocado served w. sweet chili lime
vinaigrette |
| 3. Sushi 4 pcs fish with seasoned rice. 8.25 | 9. Seafood Martini 10.55
Mix of tuna, salmon, yellowtail, white fish,
crab, cucumber, served w. ponzu sauce,
spicy mayo, sweet chili |
| 4. Beef Tataki 11.95
Raw beef marinated in a sesame and garlic sauce | |
| 5. Sashimi 2 pcs of assorted fresh fish 10.95 | |
| 6. Grilled Wasabi Tuna 12.95
Sliced of fresh tuna w. wasabi sauce & spicy sauce | |

SOUP


- Clear Soup** 3.95
Lightly flavored broth w. mushroom,
fried onion and scallion
- Miso Soup** 3.95
Soy bean paste w. seaweed,
tofu and scallion
- Seafood Hot & Sour Soup** 9.95
Spicy and sour broth w. shrimp,
scallop & vegetable

SALAD

- House Salad** 3.95
Crispy salad w. homemade ginger dressing
- Avocado Salad** 6.75
House salad topped with avocado, served w. ginger dressing
- Seaweed Salad** 6.25
Sesame marinated
mixed seaweed 
- Kani Salad** 6.95
Fresh cucumber, crabmeat and mesago in Japanese mayonnaise

FOR SUSHI BAR

Served w. Miso Soup & Salad

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| 0. Vegetable Maki 16.95
Cucumber roll, avocado roll, asparagus roll | 6. Sushi Sashimi Platter (For One) 26.95
5 pcs sushi, 7 pcs. sashimi and California roll |
| 1. Maki A 18.95
Tuna roll, salmon roll & California roll | 7. Sushi Sashimi Platter (For Two) 47.95
8 pcs sushi, 15 pcs sashimi, alaska roll
and spicy tuna roll |
| 2. Maki B 21.95
Spicy tuna roll, spicy crunchy salmon
roll & shrimp tempura roll | 8. Taku Boat 95.95 
12 pcs sushi and alaska,
spicy tuna, 21 pcs sashimi
and American dream |
| 3. Maki C (All Cooked) 27.95
American dream roll, shrimp tempura roll,
California roll | 9. Poke Bowl New 17.25
Salmon, tuna, spicy crab, seaweed salad,
avocado, mango, cucumber, lotus root,
poke sauce, ponzu |
| 4. Sushi Deluxe (9 pcs) 24.95
9 pcs. of assorted fish over seasoned
rice and shrimp tempura roll | |
| 5. Sashimi Deluxe (15 pcs) 27.95
15 pcs of various raw fish w. a bowl of rice | |

MAIN ENTREE FROM KITCHEN

Served w. clear soup, salad, white rice or fried rice (+ \$2.00)

TEMPURA

- Battered fried to perfectly crispy, choice of:
- Vegetable** 15.95
 - Chicken** 18.95
 - Shrimp** 20.95

TERIYAKI

- Hot skillet filled w. onions. Served w. delicious
homemade teriyaki sauce, w. choice of:
- Vegetable** 15.95
 - Chicken** 19.95
 - Steak, Salmon or Shrimp** 23.95
 - Scallop** 27.95
 - Tofu** 18.95

BENTO BOX

- Includes:
Shrimp and Vegetable Tempura
California Roll | Shumai
- Chicken Teriyaki** 21.95
Boneless chicken and vegetable
 - Salmon Teriyaki** 24.95
Salmon steak and vegetable
 - Steak Teriyaki** 23.95
Sirloin steak and vegetable
 - Shrimp Teriyaki** 23.95
 - Scallop Teriyaki** 27.95

JAPANESE NOODLES

- Yaki Udon** 17.95/16.95/15.95
Served with salad
Japanese style stir fried noodle mixed w. your choice shrimp, steak or chicken
- Nabe Yaki Udon** 16.95
Wheat noodles with chicken, fish cake, egg and vegetable in broth.
- Tempura Udon** 16.95
Noodles & veg. in broth w. tempura on the side

RAMEN

- Tonkotsu Ramen** 14.00
The original pork bone based broth, chashu pork,
menma, green onion, red ginger, choice of mild or spicy
- Shoyu Ramen** 14.00
The soy sauce based broth, cabbage, corn,
menma, green onion, egg, red ginger
- Miso Ramen** 14.00
The miso based pork broth, chashu pork, egg, menma,
green onion, corn, nori, choice of mild or spicy

RAMEN EXTRA TOPPING CHOICES

Flavored Egg +2.00	Flavored Bamboo Shoot +1.00	Corn +1.00	Pork Belly (2) +3.00
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RAMEN SET

Set A +4.00 Gyoza Set	Set B +3.00 Edamame Set	Set C +4.00 Tuna Rice Set
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TAKU SPECIAL

SERVED WITH SALAD

- Seafood Pad Thai** 18.99
Thai noodle stir fried with shrimp & scallop
in spicy Thai herb sauce.
- Shogun Crispy Chicken** 18.95
Light breaded chicken deep fried in a sweet sauce
and chili sauce, served w. rice or fried rice (+ \$2.00)
- Curry Chicken / Tofu** 17.95
Sautéed chicken or tofu, vegetable, prepared in a
delicious curry sauce, served w. rice or fried rice (+ \$2.00)
- Chicken Katsu** 17.95
Breaded chicken deep fried with tonkatsu
sauce on the side, served w. rice or fried rice (+ \$2.00)

18% gratuity will be added
for Party of six or more

TEPPANYAKI

All Dinner Entrees are Served with
House Green Salad & Soup
Vegetable, Noodles or Fried Rice
2 pcs Shrimp Sampler add \$1.00

CHICKEN & STEAK

- Vegetables** 17.95
A selection of fresh vegetables
- Chicken** 21.95
Succulent boneless chicken marinated
in house teriyaki sauce
- NY Strip Steak** 24.95
Selected aged New York steak, grilled to perfection.
- Filet Mignon** 29.95
Hand selected and properly aged,
simple sensational.

SEAFOOD

- Sword Fish** 24.95
- Salmon** 24.95
Two salmon filets prepared with teriyaki sauce.
- Scallops** 29.95
Tender succulent scallops that melt in your mouth
- Shrimp** 25.95
The most flavored shrimp you'll ever taste

COMBINATION

- Chicken & Shrimp** 25.95
- Chicken & Salmon** 26.95
- Chicken & Scallops** 27.95
- NY Strip Steak & Chicken** 25.95
- Filet Mignon & Chicken** 28.95
- NY Strip Steak & Shrimp** 27.95
- Filet Mignon & Shrimp** 28.95
- NY Strip Steak & Scallops** 29.95
- Filet Mignon & Scallops** 32.95
- Shrimp & Scallops** 29.95
- Shrimp & Lobster Tail** 37.25
- NY Strip Steak & Lobster Tail** 38.25
- Filet Mignon & Lobster Tail** 40.25
- Build Your Own** 33.95
Choice of any 3: Chicken, Steak, Shrimp,
Salmon+1.00, Filet Mignon+2.00, Scallop+3.00

SPECIALTY

- Geisha Special** 32.95
New York steak, shrimp and chicken
- Samurai Special** 34.95
Filet mignon, shrimp and chicken
- Seafood Deluxe** 41.95
Lobster tail, shrimp and scallop
- Sea & Land Combination (For Two)** 49.95
Steak, chicken, shrimp and scallop

CHILDREN'S MENU

(For children under 12)

Dinner served with soup

- Chicken** 13.95
- Shrimp** 14.95
- New York Strip Steak** 15.95
- Filet Mignon** 17.95

SIDE ORDER

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|----------------------|-------|
| Fried Rice | 4.50 |
| Noodles | 4.50 |
| Vegetable | 6.50 |
| Chicken | 8.50 |
| Salmon | 9.95 |
| Shrimp | 9.95 |
| Scallop | 12.95 |
| New York Strip Steak | 10.95 |
| Filet Mignon | 13.95 |
| Lobster | 16.95 |
| Sharing Charge Adult | 10.95 |

Yummy Sauce / Ginger Dressing
\$ 8.00 / L 11.00

DESSERT

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|-------------------|------|
| Fried Ice Cream | 6.95 |
| Fried Cheese Cake | 8.55 |
| Mochi Ice Cream | 7.50 |

Choice of vanilla, green tea, red bean or mango

18% gratuity will be added
for Party of six or more



SIGNATURE Cocktails \$9.25

TAKU PUNCH

Rum, Strawberry & Peach Liqueurs,
Tropical Fruit Juices

MAI TAI

Rum, Amaretto Sour, Tropical Fruit Juices,
Dark Rum Flips

SAKETINI

Absolut Vodka, Premium-sake,
Cucumber Slices

TAKU MOJITO

Rum, Premium-sake, Fresh Limes and
Mint

BLUE HAWAIIAN

Rum, Vanilla Vodka, Blue Curacao,
Tropical Fruit Juices

LONG ISLAND ICED TEA

Light Rum, Vodka, Gin, Tequila,
Sweet & Sour Splash Coke

MARGARITA

Choice of: Raspberry, Strawberry, Lime or
Mango Tequila, Triple Sec, Fresh Lime
Juice, Sour Mix, Sugar Rim

ZOMBIE

Dark, Light Rum, Amaretto, Tropical Fruit
Juices, 151 Flips

MOSCOW MULE

Vodka, Lime Juice, Ginger Beer

PEACH LEMON DROP MARTINI

Peach Absolute Vodka, Peach Schnapps,
Simple Syrup, Muddle Fresh Lemons,
Sweet & Sour Mix

ELECTRIC LEMONADE

Blue Curacao, Citron Vodka, Fresh Lemons,
Simple Syrup, Sweet & Sour Mix

SCORPION BOWL (FOR 2) 14.95

Light, Dark Rum, Vodka, Gin,
Tropical Juice, 151 Flips

You must be at least 21 years of age to
purchase or consume alcohol beverage.
Please be prepared to show ID.

WINE

	GLASS	BOTTLE
Sparkling Split / Korbel		7.75
WHITE & BLUSH		
Plum Wine Gekkeikan Japan	7.45	28.00
Moscato Menage Trois	7.00	28.00
Riesling Chateau Ste. Michelle, Columbia Valley	7.45	27.00
Pinot Grigio Ecco Domani, Venetie	7.45	27.00
Sauvignon Blanc Kim Crawford	7.25	27.00
Chardonnay Chateau Ste. Michelle, Columbia Valley	8.00	30.00
Chardonnay Kendall-Jackson, California	9.00	34.00
White Zinfandel Sutter Home	6.45	24.00
RED		
Pinot Noir Mirassou, California	7.25	27.00
Merlot Sutter Home	6.45	24.00
Merlot Beringer	9.00	34.00
Cabernet Sauvignon	8.45	32.00
J. Lohr Estates Seven Oaks, Paso Robles		
Cabernet Sauvignon Beringer Founders' Estate	7.45	28.00
Dolce Red Bleds Menage a Trois	5.25	20.00

SAKE

Sake Bomb (for 2)	7.95
Apple Sake	7.95
Hot Sake	(\$) 6.25 (L) 9.95
Chilled Bottle Sake SMV Sake Meter Value Sweet (-) -- Neutral bi -- (Dry+)	
Hakutsuru Organic Junmai (SMV-5)	19
(300 ml, 10 oz) Premium Californian rice, USDA certified organic, light, crisp & dry taste. Food Pairing: sushi, sashimi & hamachi kama	
Hakutsuru Sayuri (unfiltered) Junmai Nigori (SMV-11)	18
(300 ml, 10 oz) Refreshing aroma and natural sweetness with smooth after taste. Food Pairing: yakitori & teriyaki dishes	
Hakutsuru Sho-une Junmai Ginjo (SMV-2)	24
(300 ml, 10 oz) The Supreme of Japanese Sake with fruit scents, velvety smoothness. Food Pairing: sashimi, hamachi kama & dishes w. salty taste	
Gekkeikan Zipang Junmai Sparkling (SMV-14)	16
(250 ml, 8 oz) Naturally carbonated sake, sweet, refreshingly light flavor. Food Pairing: sushi roll, dumpling & spicy dishes	
Soju	15
Original, Grapefruit, Strawberry, Peach	

BEVERAGE

Fountain Beverages	Japanese Marble Soda
Complimentary refills	Strawberry, Melon, Pineapple, Original
Coke, Diet, Zero, Cherry Coke, Sprite,	Fruit Smoothies
Pink Lemonade, Mr. Pibb, Root Beer	Strawberry, Raspberry, Coconut, Mango
Juices	Coffee or Tea
Apple, Orange, Cranberry, Pineapple	Ice Tea, Japanese Green Tea

BEER

IMPORTED & SPECIALTY BOTTLES

Sapporo	Corona	Asahi	Blue Moon
Kirin Ichiban	Heineken	IPA	etc....

AMERICAN PREMIUM BOTTLES

Budweiser	Samuel Adams Seasonal Beer
Coors Light	Redds Apple Ale
Miller Lite	etc....
Michelob Ultra	

SUSHI & SASHIMI

A La carte (2 Pcs)

Raw Fish	
1. Tuna	6.50
2. Salmon	6.50
3. Yellowtail	6.75
4. Red Snapper	5.50
5. Squid	5.50
6. Octopus	5.95
7. White Tuna	5.95
8. Scallop	6.95
9. Tobiko	6.50
10. Salmon Roe	6.95
11. Wasabi Tobiko	6.95
Non- Raw Fish	
12. Egg Omelette	4.50
13. Crab Stick	4.50
14. Shrimp	5.50
15. Smoked Salmon	5.95
16. Baked Eel	6.50

ROLL OR HAND ROLL

RAW FISH ROLL	
1. Salmon	6.25
2. Tuna	6.95
3. Spicy Crunchy Salmon	6.95
4. Alaska	6.95
Fresh salmon and avocado	
5. Spicy Tuna	6.95
6. Yellowtail w. Scallion Roll	7.25
7. Out of Control Roll	8.25
Tuna, salmon, avocado & tobiko	
8. Taku Roll	8.95
Tuna, salmon, yellowtail, avocado	
9. Spicy Lobster	9.95

NON RAW ROLL	
10. Vegetable	5.55
Choice cucumber, avocado or asparagus	
11. Asparagus Crab	5.95
12. California	6.95
Crab stick, avocado and cucumber	
13. Eel Roll	6.95
Broiled eel and cucumber	
14. Philadelphia	6.95
Cream cheese, avocado and smoked salmon	
15. Boston	6.95
Cucumber, lettuce, shrimp with mayo	
16. Sweet Potato Tempura	5.95
17. Shrimp Tempura	7.75
Shrimp tempura and cucumber	
18. Eel Dragon	10.95
Eel and cucumber inside w. avocado outside	
19. Kumo Roll	9.95
Deep fried roll w. white tuna, crab stick, eel & asparagus inside served w. spicy and eel sauce	
20. Spider Roll	13.25
Soft shell crab tempura w. fresh vegetables	

SPECIAL ROLL

1. American Dream 14.95	
Rock shrimp tempura inside, topped w. spicy lobster and spicy crabmeat w. spicy creamy sauce	
2. Crunchy Roll 13.95	
Shrimp tempura, cucumber and avocado inside, outside with crunchy tempura flakes	
3. Rainbow 12.95	
Roll w. 4 kinds of fish over California roll	
4. Four Season Roll 15.95	
Spicy tuna, spicy lobster, avocado, crab w. special green seaweed	
5. Las Vegas 14.95	
Spicy tuna, cream cheese in the roll, deep fried served w. spicy mayo & eel sauce	
6. Dynamite 11.95	
Spicy tuna, white fish, avocado, cream cheese w. baked scallop & crab	
7. Volcano Roll 15.95	
Salmon, tuna, crab w. spicy sauce	
8. Mango Tango Roll 15.55	
Shrimp tempura, cream cheese inside, topped w. mango, avocado, served w. mango sauce & eel sauce	
9. Fired Island Roll 15.25	
Rock shrimp inside the roll, topped w. spicy crab meat and shrimp, served with on fire, w. spicy creamy sauce	
10. Cowboy Roll 15.95	
Shrimp tempura, cream cheese, avocado inside, topped w. seared steak, eel sauce, spicy mayo and green onion	
11. Red Dragon Roll 15.95	
Spicy tuna, cream cheese and jalapeno inside topped w. avocado, served w. sweet wasabi and spicy mayo	
12. Butterfly Roll 16.55	
Shrimp tempura, avocado, crab inside topped with tuna, salmon, yellowtail, white tuna, red snapper and avocado, served with mayo sweet sauce and red tobiko	

Menu items that contain beef, poultry, shellfish, seafood or eggs may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition

Taku

Japanese Cuisine

We are here for you...