

TAKATO

TSUMAMI

Kuro Edamame — \$7
Black edamame, sea salt

Crispy Tuna — \$12
Spicy aioli, masago

Duck Bao Bun — \$14
Maple teriyaki, cucumber, pepper

Spicy Edamame — \$9
Chili garlic

Crispy Brussels Sprouts — \$10
Kimchi vinaigrette

Wagyu Gyoza — \$22
Spicy onion ponzu

Shishito Pepper — \$10
Yuzu soy, bonito flakes

Shiitake Bao Bun — \$12
Ginger soy, hoisin

Vegetable Gyoza — \$14
Tofu, shiitake

AGEMONO

Crispy Calamari — \$12
Spicy mayo, chili vinaigrette

Angry Chicken — \$15
Garlic, ginger, gochujang

Rock Shrimp Tempura — \$16
Cilantro aioli

Maitake Mushroom Tempura — \$15
Rainbow salad and tendashi

SOUP & SALAD

Miso Soup — \$5
Wakame, tofu, scallion

Heirloom Tomato Salad — \$14
Sweet chili lime dressing, goat cheese

Watercress Salad — \$14
Wasabi Caesar dressing

Seaweed Salad — \$11
Dosazu, sesame seeds

ITAME MONO

Shrimp Fried Rice — \$19
Soy, garlic, eggs

Kimchi Fried Rice — \$17
Beef, Kimchi and crispy nori

Short Rib Jabche — \$24
Sweet potato noodles, braised galbi, egg

SEA

Chilean Sea Bass — \$28
Soy, mirin, honey

Lobster — \$42
Yuzu shisho butter

Grilled Branzino — \$24
Lemon, sea salt

LAND

Wagyu Skirt Steak — \$34
Wasabi chimichurri

Lamb Chop — \$32
Sesame aioli

Wagyu Burger — \$18
Nori bun and French fries

Grilled Korean Short Rib — \$32
Scallion, sesame seeds



Grilled Chicken Burger — \$14
Aji amarillo aioli, french fries

