

# TAKATO

## TSUMAMI

Kuro Edamame – \$7  
*Black Edamame, sea salt*

Spicy Edamame – \$10  
*Chili Garlic*

Shishito Pepper – \$10  
*Yuzu soy, bonito flakes*

Wagyu Galbi Sliders – \$18  
*Caramelized teriyaki onion*

Crispy Tuna – \$12  
*Spicy aioli, masago*

Crispy Brussels Sprouts – \$10  
*Kimchi vinaigrette*

Shiitake Bao Bun – \$12  
*Ginger soy, hoisin*

Duck Bao Bun – \$15  
*Maple teriyaki, cucumber, pepper*

Wagyu Gyoza – \$22  
*Spicy onion ponzu*

Vegetable Gyoza – \$14  
*Tofu, shiitake*

Short Rib Kimchi Taco – \$14  
*Kimchi aioli, Asian slaw*

## AGEMONO

Crispy Calamari – \$12  
*Spicy mayo, chili vinaigrette*

Angry Chicken – \$15  
*Garlic, ginger, gochujang*

Rock Shrimp Tempura – \$16  
*Cilantro aioli*

Vegetable Tempura – \$15  
*Sweet potato, asparagus, lotus root, shiitake*

## 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 – \$10  
*Dosazu, sesame seeds*

## ITAME MONO

Shrimp Fried Rice – \$17  
*Soy, garlic, eggs*

Kimchi Fried Rice – \$19  
*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*

Kobe Wagyu Striploin – \$95  
*Kobucha miso butter, asparagus, lotus root chip*

Grilled Korean Short Rib – \$32  
*Scallion, garlic chips*

A5 Wagyu Hot Stone – \$72  
*Sea salt, fresh wasabi, shichimi*

Lamb Chop – \$32  
*Cucumber tahini*



