

KITCHEN ENTREE

CREAMY KIMCHI UDON 20

Stir fried shrimp, kimchi udon with house creamy white sauce

TAKUMI FRIED RICE 22

Smoke ham, shrimp, string bean, corn, egg, scallion & sunny side up fried egg

WAGYU FRIED RICE (LIMITED) 40

A-5 wagyu, asparagus, corn, egg, scallion

GRILLED GARLIC SALMON 30

Mushroom, asparagus, bell pepper, rosemary house special sauce

CHICKEN TERIYAKI 23

Mushroom, asparagus, Bell pepper, teriyaki sauce

CHILEAN SEA BASS 38

Asparagus, sauteed mushroom, mango miso sauce

CHICKEN | SEAFOOD THAI CURRY 23 | 25

Assorted Chicken Or seafood w. bell pepper, onion, basil &cauliflower

WAGYU ON STONE (LIMITED) 70

A-5 wagyu , sea salt, scallion, house special sauce

RAMEN

SPICY | TONKOTSU RAMEN 18

Spicy pork broth base, chashu pork, kikurage mushroom, bean sprout, bamboo shoot, seasoned soft boil egg, scallion

SHOYU RAMEN 18

Soy pork broth base, chashu pork, fish cake, thin shichimi, bean sprout, bamboo shoot, seasoned soft boil egg, scallion

TAKUMI SIGNATURE RAMEN 22

Grill chicken terriyaki, shrimp, kikurage mushrrom, bean sprout, bamboo shoot, seasoned soft boil egg, scallion

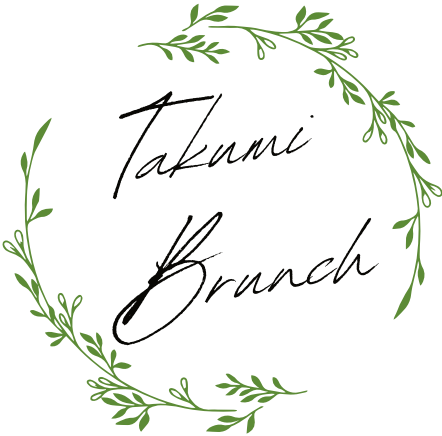
TRUFFLE TONKOTSU RAMEN 28

Truffle pork base,truffle, chashu pork, shitaki mushroom, truffle, bean sprout, bamboo shoot, seasoned soft boil egg, scallion

HIYASHI CHUKA (COLD RAMEN) 23

Cold ramen noodle, topped with fish cake, cucumber, corn, tomato, seasoned soft boil egg, scallion, served with sesame sauce on the side

SATURDAY & SUNDAY ONLY | 11:30 - 15:00



BRUNCH DRINK

MATCHA MILK TEA 7

APEROL SPRITZ. 12
Aperol,Prosecco, Club Soda

MIMOSA FLIGHT 24
4 flavored Mimosa

ESPRESSO MARTINI 13
Vodka, Bailey’s, espresso

BRUNCH MENU

TUNA GUNKA (4) 16
Seasoned chopped tuna on a crispy rice, nori, chives & sesame seeds

SHRIMP TOAST (3) 12
Grilled shrimp with Guacamole, tomato on a French Baguette

CRAB CAKE SALAD 18
Crab cake, spring mix with sauce, apple and sesame seeds

TORO TOAST 25
French toast, minced toro, sea salt, oshinko, Kaluga caviar

SAUTEED MUSSEL 16
Mussle, Thai Curry, basil, garlic, French Baguette

FRIED CHICKEN CURRY 28
Fried chicken katsu over rice, sunny side up and Japanese curry on side

TROPICAL SALMON ROLL 20
Spicy crunch salmon, cream cheese, apple roll, topped with salmon mango, salsa

BREEZY SCALLOP ROLL 20
Spicy crunch kani, avocado rolled with soy paper, topped with seasoned chop scallop with yuzu sauce and tobiko

MINI UNAGI DONURI 25
Grilled eel over sushi rice, with side oshinko, avocado, eel sauce, sesame seed

SANDWICH PLATTER 26
crab, smoked salmon, cheese, avocado sandwich with spicy mayo & eel sauce and sesame seed, with purple fries

SASHIMI BRUNCH 35
12pcs assorted sashimi over rice

*Consuming raw or undercook meats, poultry, shellfish or egg may increase your risk of foodborne illness
PLEASE LET US KNOW OF ANY FOOD ALLERGIES WE SHOULD BE AWARE OF IN PREPARATION OF YOUR MEAL

SPECIALTY COCKTAIL

- LOTUS BLOSSOM

14

Nigori sake, Tito's, lychee puree, lime juice,
- SAKE TO ME MARGARITA

15

Sake, Libelula Tequila, Combier Orange, peach puree, lime juice
- SHISO FANTASTIC

15

Junmai sake, Herradura Tequila, Yuzu juice, St. Germain, Shiso
- YUZU WHSIKEY SOUR

14

Woodford Reserve, Yuzu Syrup, Yuzu juice, Lemon Juice

SEASONAL COCKTAIL

- LYCHEE BELLINI

12

Lychee Puree, Prosecco
- MOJITO

13

(Peach | Pineapple | Passionfruit) Limon Lime Rum, Mint,Lime Juice, Syrup
- WATERMELON MARTINI

13

Luksusowa Vodka, De Pasteque Combier, Basil, Elderflower, Watermelon
- CASSIS MARGARITA

13

Libelula Tequila, Combier Cassis Liqueur, Lime Juice
- BEE'S KNEES

12

Luksusowa Vodka, Citrus Honey, Lemon
- CUCUMBER MARTINI

14

Cucumber Vodka, Chareau Aloe Liquer, Lime Juice
- PASSIONFRUIT MARTINI

14

Roku Gin, Passion fruit, Elderflower, lime juice

SAKE

- OZE X ROSE

18 | 90

720ml, Junmai Daiginjo Rose. Sweet & Rich
- AMABUKI "PINK LADY "

18 | 115

720ml. Junmai.Dry,Floral Fruity Aroma, Rhubarb
- KIKUSUI “CHRYSANTHEMUM MIST”

14 | 85

720ml, Junmai Ginjo. Semi-dry, Light-body
- BORN GOLD.

18 | 102

720ml. Junmai Daiginjo. Tropical fruit Flavor, Rich, Smooth
- ESSHU SAKURA "CHERRYBLOSSOM"

18 | 98

720ml. Ginjo. Semi-sweet, Fragrant.
- MUSASHINO SPARKLING

120

720ml. Sparkling sake, sweet, light & refreshing
- KIKUSUI NIGORI " PERFECT SNOW "

35

300ml. Unfiltered, sweet, crisp , Full-bodied, 21%abv
- DASSAI 45 " OTTER FEST "

45

300ml | 720ml . Junmai Daiginjo. Dry,Full-Bodied
- DASSAI 23 " OTTER FEST "

112 | 265

300ml | 720ml . Junmai Daiginjo. Dry,Full-Bodied
- KUBOTA "BLACK SILK "

45 | 100

300ml | 720ml . Honjozo. Crisp, Dry, Light-Bodied
- NANBU BIJIN " WHITE HEART "

120

720ml. Junmai Daiginjo. Fragrant, Crisp, Fruity Note
- KAMOTSURU TOKUSEI GOLD "GOLD BLOSSOM"

160

720ml , Daiginjo. Semi-dry, Rich, Fragrant
- TATENOKAWA KYOKUGEN " ULTRA 8 "

835

720ml. Junmai Daiginjo.Sweet&Fragrant, Delicate, 8% polish

TAKUMI FLIGHTS

- SAKE FLIGHT (FOUR)

32
- JAPANESE WHISKY FLIGHT (FOUR)

55

SPECIAL ROLL

- OUT OF CONTROL ROLL

19

Shrimp tempura, mango roll, topped W. spicy crunch tuna, avocado tobiko & eel sauce
- SUNSET ROLL

19

Salmon avocado roll, topped W. seared seasoned salmon and spicy mayo & microgreen
- HOTTER THAN SUMMER ROLL

20

Yellowtial jalapeno and cucumber roll, topped W. salmon and avocado, sriracha sauce
- FIERY

19

Spicy crunch yellowtail, avocado roll, topped w. seared black pepper white tuna & mayo
- WHITE & BLACK ROLL

17

Spicy crunch tuna, avocado roll, topped W. yellowtail, white tuna, jalapeño & sriracha
- ROCK N ROLL

16

Spicy crunch tuna roll, topped w. avocado and spicy mayo
- SIZZLING ROLL

19

Shrimp tempura, avocado mango roll, wrapped w. soy paper, top w. Kani salad. Dressed w. eel sauce & passionfruit & pineapple mayo
- CRUNCHY CAKE

18

Fried panko breaded rice cake, topped W. spicy CR tuna, jalapeño, tobiko, spicy mayo & scallion
- MEET ME IN SUMMER

23

Salmon, tuna and mango inside, topped with tuna, avocado. Dressed with passion fruit & pineapple mayo and micro green
- SUMMERLICIOUS

18

Salmon, cucumber, spring mix, mango roll, wrapped in rice paper, topped with ikura and dressed with yuzu sauce (NO RICE)
- ZESTY

22

Spicy crunch tuna, Sp. Cr. Salmon, Sp. Cr. Yellowtail & avocado roll, wrapped w. soy paper, top w. assorted sashimi, sprinkle w. rice cracker & serve w. sauce on the side (NO RICE)
- THE REAL DEAL

28

Spicy crunch salmon, avocado inside,top w. toro, king salmon and Kaluga caviar
- TAKUMI ROLL

22

Rock shrimp, mango roll, topped with kani salad, dress with mango sauce&lime zest
- WAGYU BEEF URAMAKI

31

Shrimp Tempura and asparagus roll, topped w. wagyu, shitaki mushroom & basamic
- TAKUMI NARUTO

20

Tuna, salmon, yellowtail, avocado and tobiko roll, wrapped in cucumber (NO RICE)
- 821 ROLL

17

Deep fried roll with white fish, avocado, kani, asparagus inside, top with tobiko, scallion, eel sauce & spicy mayo

MAKI ROLL / TE-MAKI

SUSHI / SASHIMI (2PCS)

BY GLASS---WHITE

WINE BY BOTTLE

AVOCADO ROLL	7
AVOCADO CUCUMBER ROLL	7
PEANUT AVOCADO ROLL	7
MIX VEGGIE ROLL	7
SWEET POTATO ROLL	7
EEL AVOCADO ROLL	9
EEL CUCUMBER ROLL	9
SHRIMP TEMPURA ROLL	9
BOSTON ROLL	8
CALIFORNIA ROLL	8
ALASKA ROLL	9
PHILADELPHIA ROLL	9
SALMON TUNA ROLL	8
WHITE TUNA ROLL	8
YELLOWTAIL SCALLION ROLL	8
TORO SCALLION OSHINKO ROLL	13
SALMON AVOCADO ROLL	9
TUNA AVOCADO ROLL	9
WHITE TUNA AVOCADO ROLL	8
SPICY CRUNCH TUNA ROLL	9
SPICY CRUNCH SALMON ROLL	9
SPICY CRUNCH YELLOWTAIL ROLL	9
SPICY CRUNCH WHITE TUNA ROLL	9
SPICY CRUNCH KANI ROLL	8
RAINBOW ROLL	16
DRAGON ROLL	16
SPIDER ROLL	14

EGG CAKE	5
BLUEFIN TUNA	12
SALMON	9
KING SALMON	11
WHITE TUNA	8
YELLOWTAIL	11
FLUKE	9
BRONZINO	8
MADAI	11
KANPACHI	11
TORO	MP
SQUID	9
SMOKE SALMON	10
EEL	9
ANAGO	11
IKURA	10
TOBIKO	9
MASAGO	8
SWEET SHRIMP	12
SCALLOP	10
OCTOPUS	9
SHRIMP KANI	8
SHIMA AJI	13
SCAMPI	MP
UNI	MP
WAGYU	MP

SHADES OF BLUE 12
Riesling, Germany

BARONE FINI 13
Pinot Grigio, Alto Adige

ECHO BAY 13
Sauvignon Blanc, New Zealand

CAVE DE LUGNY 14
Unoaked Chardonnay, France

NAPA CELLARS 13
Oaked Chardonnay, Napa Valley

BY GLASS---RED

JULIA JAMES 12
Pinot Noir, California

SPELLBOUND 12
Merlot, California

RUCA MALEN 13
Malbec, Mendoza, Argentina

JOEL GOTT 13
Cabernet Sauvignon, California

BY GLASS--SPARKLING

Avisi 11
Prosecco, Italy

SEGURA VIUDAS 11
Cava Sparkling Rose, Spain

CAVE DE LUGNY, CREMANT DE BOURGOGNE 63
Brut Rose, France

WILLAMETTE VALLEY VINEYARDS 65
Rose of Pinot Noir, Oregon

BEAU JOIE 130
Champagne Brut, France

MASI 55
Pinot Grigio, Delle Venezie, Italy

BLACK STALLION 53
Sauvignon Blanc, North Coast, California

LANGLOIS CHATEAU 80
SanCerre, Loire, France

GRAYMORE 62
Chardonnay, Edny Valley

BLACK STALLION 53
Chardonnay, Napa Valley, California

J LOHR OCTOBER NIGHT 62
Chardonnay, California

WILLAMETTE VALLEY 78
WHITE Pinot Noir, Oregon

BELLE GLOS (CLARK & TELEPHONE) 75
Pinot Noir, Santa Babara, California

ST HUBERT'S THE STAG 58
Pinot Noir, California

CA MAIOL GIOME 60
Red Blend, Italy

THREADCOUNT BY QUILT 50
Red Blend, California

FINCA NUEVA 53
Rioja, Crianza, Spain

IRON + SAND 68
Cabernet Sauvignon, Paso Robles, California

FRANCIS FORD COPPOLA 72
Cabernet Sauvignon, Alexander Valley, California

BLACK STALLION 72
Cabernet Sauvignon, Napa Valley, California

SUSHI ENTREE

Served W. miso soup

SUSHI | SASHIMI DINNER 35 | 48
8pc Assorted sushi with Tuna roll | 18pc Assorted sashimi

SUSHI SASHIMI COMBO 45
5pc sushi, 9pc sashimi and spicy tuna roll

TRI-COLOR SUSHI DINNER 40
3pc tuna, salmon,yellowtail sushi and spicy tuna roll

BARA CHIRASHI 65
Assorted sashimi over sushi rice with shrimp and tamago (W.Toro & Uni)

SALMON | TUNA FLIGHT 35 | 46
2pc king salmon sushi, 2pc aburi salmon, 2pc salmon & spicy cr salmon
2pc O-toro sushi, 2pc Chu-toro, 2pc bluefin-tuna & spicy cr tuna

BLUEFIN PARADISE 58
2pc O-toro sushi, 2pc chu-toro, 4pc bluefin tuna sashimi and a toro scallion oshinko roll

TAKUMI OMAKASE SUSHI 70
9pc Supreme selection of sushi with toro roll (W. Topping)



DRAFR BEER

- SAPPORO 7

KIRIN ICHIBAN 7
- ALLAGASH WHITE 7

KONA BIG WAVE 7
- LUGUNITAS 7

BROTHERLY LOVE 7

BOTTLE/ CAN BEER

- SAPPORO 7.5

SAPPORO 20OZ 12
- CORONA 7.5

BLUEMOON 7.5
- KIRIN 7.5

YUENGLING 6
- KIRIN LIGHT 7.5

IMPORTED BEER

- JASMINE TEA LARGER 8.5

HITACHINO YUZU LARGER 11
- PUFFED RICE PALE ALE 9.5

HITACHINO WHITE ALE 11
- HITACHINO DAIDAI IPA 12

SOFT DRINK

- PEPSI PRODUCT 3.5

HOT TEA 4.5 / POT
- ORANGE | PINEAPPLE 4

DESSERT

- COCONUT | LEMON SORBET ON SHELL 11
- COPPA GELATO 10

Pistachio | Cherry
- TIRAMISU | CARAMEL LAVA CAKE 12 | 12
- ESPRESSO CREME BRULEE 11
- CHEESECAKE 8

Yuzu | Matcha



HOT APPETIZER

- MISO SOUP 5
- TOM YUM SOUP 10

Tom yum soup base with mix vegi and chicken
- SPICY SEAFOOD SOUP 15

Spicy tom yum soup base with coconut cream, mix veggie and assorted seafood
- SPICY EDAMAME 7
- BRUSSEL SPROUT 12
- SAUTEED MUSSEL 16

Mussle,Thai Curry, basil, garlic, French Baguette
- SHRIMP SHUMAI 8

Deep fried shrimp dumplings
- PORK | VEGGIE GYOZA 8

Pan fried dumplings
- ROCK SHRIMP 16

Breaded, fried, sweet citrus sauce
- SALT PEPPER SQUID 16

Breaded, fried, sweet citrus sauce
- SHISHITO PEPPER 12

Breaded, Fried
- PURPLE FRIES 10

Deep fried organic purple yam

COLD APPETIZER

- ORGANIC GARDEN SALAD 7
- SEAWEED SALAD 7
- APPLE KANI SALAD 12
- SALMON AVOCADO SALAD 13

Mixed green salad, salmon, avocado, tobiko & yuzu wasabi
- MONEY BAG 20

Fried spicy tuna wonton with Guacamole and sweet chilli mayo
- CRISPY SPICY 20

Deep fried rice, spicy cr tuna, tobiko, scallion, eel sauce & spicy mayo
- TARTAR 17 | 19 | 19

Choice of Salmon | Tuna | Yellowtail , avocado, onion, passionfruit & pineapple mayo and yuzu wasabi dressing
- TUNA CRUDO 18

Thin tuna, fried onion, truffle oil, ponzu sauce, scallion
- SALMON DREAM 18

Seared, tobiko,scallion, yuzu wasabi sauce
- UNI SCALLOP CARPACCIO 28

truffle, truffle oil, micro green, kaluga caviar
- TORO TOAST 25

French toast,minced toro, sea salt, oshinko, Kaluga caviar
- YELLOWTAIL JALAPENO APP 20

Thin sliced yellowtail, jalapeno, yuzu ponzu, chives oil