



Takumi Japanese Bistro and Bar

Special Starters

- Raw Oyster**
Japanese white soy sauce,
Sriracha, Scallion
\$24/half dozen, \$45/one dozen
- Hokkaido Uni Nigiri**
2pcs
Topped with sea salt & fresh
wasabi
\$25
- Japanese Wagyu Nigiri (2pcs)**
\$20
- Scampi (New Zealand)**
2pcs
Topped with Truffle
\$28
- Lamb Rack Frenched (5pcs)**
Cucumber, Celery
\$38
- Wasabi Baby Scallop**
Wasabi, Truffle, Ginger soy,
Crispy rice paper, Spring mix
\$16

Sushi Bar Appetizers

- Hamachi Carpaccio** 16
Jalapeno, Yuzu dressing, Tobiko
- Crispy Rice Tuna/ Salmon** 15
Crispy rice, Tobiko, Eel sauce, Spicy mayo
- Tuna or Salmon Tartare** 16
Avocado, Baguette, Basil pesto, Tobiko, Scallion
- Ankimo** 12
Pozu sauce, Monkfish Liver, Sriracha
- Wasabi Tako** 12
Side pickled vegetable
- Amaebi Tray (30pcs)** 28
White yuzu soy sauce and scallion on the side
- Tuna Melon** 16
Truffle soy, Vinegar, Tobiko
- Salmon Apple** 15
Yuzu white soy, Mayo, Ikura, Onion
- Sakura** 16
Tuna, Salmon, Mango, Cucumber, Spring mix,
Rice paper, Ikura, Thai sauce, Sesame dressing
- Scallop Carpaccio** 17
Truffle pesto, Vinegar mayo, Chive oil

Kitchen Appetizers

- Edamame** 6
- Chawanmushi** 9
Scallop, Shiitake mushroom, Carrot, Edamame,
Hijiki seaweed, Truffle oil
- Pork Dumpling** 8
- Vege Dumpling** 8
- Fried Purple Sweet Potato** 8
- Agedashi Tofu** 8
- Takoyaki** 9
- Rock Shrimp** 12
Spicy mayo
- Shishito Peppers** 11
- Hamachi Kama** 20
Lemon, Spicy ponzu sauce
- Shrimp Tempura** 13

Soup & Salad

- Avocado Salad** 8
- Seaweed Salad** 7
- Salmon Skin Salad** 8
Cucumber, Masago, Spicy mayo, Eel sauce,
Bonito
- Spicy Kani Salad** 9
Mango, Kani, Cucumber, Spicy mayo
- Takumi Salad** 13
Raw fish, Mango, Avocado, Cucumber,
Crispy gobo, Saseme
- Miso Soup** 3
Tofu, Wakame, Green onion
- Seafood Miso Soup** 9
Clam, Scallop, Shrimp, Green onion

Sushi/ Sashimi

- Sushi 2pcs / sashimi 3pcs
Except Botan-ebi, Tobiko, Ikura
- Masaba** 8/9 **Tobiko** 8
Japanese mackerel Fish roe
- Botan-ebi** 14 **Ikura** 10
- Sake** 7/8 **Salmon roe**
- Salmon** **Toro** 14/15
- Salmon belly** 8/9 **Fatty tuna**
- Hamachi** 8/9 **Kanpachi** 9/10
Yellowtail Amberjack
- Shiro maguro** 8/9 **Tuna** 8/9
White tuna Bluefin
- Hotate** 8/9 **Madai** 9/10
Scallop Red Seabream
- Tamago Yaki** 5/6 **Unagi** 8/9
Ika 7/8 Freshwater eel
- Squid** **O-toro** 18/19
Super-fat tuna

Sushi Bar Entree

served with Miso soup or Salad

- Sushi / Sashimi Dinner** 32/35
- 10pcs assorted nigiri with tuna roll
 - 15pcs assorted sashimi
- Tuna Lover** 26
3pcs nigiri, 3 pcs sashimi, one spicy tuna roll
- Salmon Lover** 24
3pcs nigiri, 3pcs sashimi, one spicy salmon roll
- Hamachi Lover** 26
3pcs nigiri, 3pcs sashimi, one spicy yellowtail roll
- Sushi & Sashimi Combo**
(for two) 80
12pcs assorted nigiri, 15pcs sashimi, spicy tuna roll,
shrimp tempura roll
- Takumi Supreme Sashimi** 108
40 pcs chef's best selections
- Chirashi Don** 30
10pcs assorted sashimi over sushi rice with
tamago yaki
- Bara Chirashi Don** 45
15pcs supreme sashimi over sushi rice
- Unagi Don** 27
Grilled whole eel, Side pickled vegetable

Classic Makis

- California** 8 **Yellowtail Scallion** 8
- Spider** 12 **Shrimp Tempura** 10
- Snow crab** 8 **Blue crab avocado** 10
- White Tuna** 8 **Negi-toro** 12
- Eel or Tuna or Salmon** 8
/with avocado or cucumber

Spicy Crunch Makis

- Tuna** 8 **Salmon** 8
- White Tuna** 8 **Yellowtail** 8

Please inform your server of any allergies

Signature Makis

Maryland	18
<i>Blue crab, Shishito, Old bay torched, Salmon, Spicy Mayo, Rice pearls</i>	
Geisha	15
<i>Tuna, Salmon, Kani, Microgreens, Wasabi mayo, Tobiko, Cucumber Wrap, Ponzu, no rice</i>	
Takumi	19
<i>Spicy tuna, Avocado, Kombu paper, Lobster tempura, Truffle sauce</i>	
Columbia Roll	20
<i>Craw fish, Eel, Mango, Cheese, Crunchy curry, Soy paper, Salmon</i>	
Torch	19
<i>Spicy tuna, Avocado, Torched tuna, Spicy mayo, Rice pearls</i>	
Black Pearl	18
<i>Jalapeno, Chives, Avocado, Tobiko, Sriracha, Spicy white fish, Black rice</i>	
Love	18
<i>Salmon, Oshinko, Toro, Chives, Wasabi yuzu</i>	
Crazy Maki	19
<i>Salmon, Yellowtail, Jalapeno, Tuna, Honey wasabi mayo</i>	
Scallop Roll	22
<i>Tuna, White fish, Jalapeno, Cilantro, Scallop, Yuzu paste, Spicy chilil</i>	
Rainbow	14
<i>California roll, Tuna, Salmon, White tuna</i>	
Dynamite Roll	14
<i>Tuna, Salmon, White fish, Wasabi tobiko, Spicy sauce</i>	
Wild Green Roll (Tuna/ Salmon)	17/16
<i>Kimchi, Avocado, Crunch, Kani, Basil sauce, Kizami wasabi, Soy paper</i>	
Osaka Roll	19
<i>Snow crab, Asparagus, Shrimp tempura with soy paper</i>	
N.Y Maki	18
<i>Shrimp tempura, Cheese, Snow crab, Tobiko, Sweet spicy mayo</i>	

Signature Makis

Hot Mama	15
<i>Deep fried roll, Kani cheese, Salmon, White fish, Eel sauce, Spicy mayo</i>	
Dragon	14
<i>Eel, Cucumber, Topped with avocado eel sauce</i>	
Hurts	19
<i>Shrimp tempura, Eel avocado, Soy paper, asparagus</i>	
Bumblebee roll	17
<i>Cucumber, Snow crab, Tamago with fresh mango, Mango sauce, Black rice</i>	

Veggie Makis

Asparagus	6
Sweet potato	7
Avocado&cucumber	7
Tofu avocado & cucumber	7
Avocado	6
Mango acovado ...	7
Cucumber	6
Vege Combo (topcs nigiri)	25
<i>Mushroom, Avocado, Asparagus, Inari, Oshinko, One Avocado&Cucumber Roll</i>	

Ramen (Mild/Spicy)

Tonkotsu Ramen	18/19
<i>Tonkotsu broth, Chashu, Ajitama(egg), Fish cake, Bean sprout, Bamboo shoot, Nori, Wood ear, Corn, Scallion</i>	
Golden Ramen	19/20
<i>Chicken broth, Chicken katsu, Egg, Fish cake, Bean sprout, Bamboo shoot, Nori, Woodear, Corn, Scallion</i>	
Kimchi Beef Ramen (Spicy)	21
<i>Spicy garlic miso broth, Egg, Fish cake, Bean sprout, Bamboo shoot, Nori, Woodear, Corn, Scallion</i>	
Vegan Ramen	17/18
<i>Vegan broth, Bean sprout, Bamboo shoot, Nori, Woodear, Corn, Scallion, Tofu</i>	

Kitchen Entree

Japanese-Wagyu Fried Rice	36
<i>Japanese-wagyu, Onion, Mushroom, Carrot, Snow Peas, Scallion, Egg, Asparagus</i>	
Branzino	30
<i>Grilled, Lemon, Spicy ponzu sauce</i>	
Chicken Katsu	24
<i>Curry sauce, House Salad</i>	
Miso Black Cod	30
<i>Mushroom, Asparagus, Onion, Snow peas, Pepper, Tomato, Broccoli, rice</i>	

Udon Noodle Soup

<i>Fish cake, Kani, Mushroom, Bean sprout, Napa, Wood ear, Crunch, Carrot, Scallion, Snow peas, Radish</i>	
Chicken	17
Beef	18
Shrimp Tempura	18
Thai Seafood Udon Noodle	22
<i>Shrimp, Mussel, Thai chili, Bean sprout, Cilantro, Lime, Clams, Lemongrass, Curry, Coconut milk, Lemon</i>	

Teriyaki

<i>Mushroom, Asparagus, Onion, Snow peas, Pepper, Tomato, Teriyaki sauce, Broccoli, Rice</i>	
Chicken	23
Beef or Shrimp	26
Salmon	26

Donburi

<i>Served with Miso soup</i>	
Oyakodon	20
<i>Chicken Katsu, Egg, Onion, Carrot, Scallion, Corn</i>	
Gyudon	22
<i>Wagyu-beef, Egg, Onion, Scallion, Kimchi</i>	

Stir-fried Udon Noodle

Mushroom, Bean sprout, Napa, Wood ear, Carrot, Snow peas, Onion, Egg, Scallion, Green pepper

Chicken	17
Beef	18
Shrimp	18

Fried Rice

Onion, Mushroom, Carrot, Snow Peas, Scallion, Egg

Vegetable or Chicken	17
Shrimp	18
Blue Crab	19

Tempura

Served with tempura sauce, Rice

Vegetable Tempura	17
Shrimp Tempura	25
<i>7pcs shrimp tempura, 3pcs vegetable</i>	
Seafood Tempura	26
<i>2pcs shrimp tempura, 1pc lobster, 2pcs scallop, 2pcs fish, 2pcs kani & 3pcs vegetable</i>	

Dessert

MOCHI ICE CREAM	7
ICE CREAM	7
CHEESECAKE	10
MANGO CREPE CAKE	9
TAI-YAKI	10