

SALAD

~ Fresh seasonal vegetables with your choice of topping,
served with our chef's original house dressing ~

Albacore, Prawn, Scallop or Kobe Beef	12.50
Seaweed. 8.50	Vegetable 6.95

Spinach Salad

Goma-ae (boiled spinach, marinated with sweet sesame sauce).	4.95
Ohitashi (boiled spinach in light soya bonito sauce).	4.95

SOUP

Miso Soup (tofu & wakame seaweed)	2.50
Asari Miso Soup (clam).	3.95
Nameko Miso Soup (nameko mushrooms)	3.95
Yosenabe (mixed seafood, harusame, mushrooms & vegetables in hot pot)	16.95
Mushroom Dobin Mushi (seafood, mushrooms & chicken soup in kettle). . . .	15.00
Matsutake Dobin Mushi (pine mushroom soup in kettle – autumn only).	18.50

COLD APPETIZER

Fresh Oyster in Half Shell (2pcs) 5.50	Oyster Shooter 5.50
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Sunomono ~ harusame noodles, seaweed & cucumber in sweet vinaigrette sauce ~

Octopus 6.95	Prawn 5.95
King crab 7.95	

Fusion Style Sashimi Dish

Halibut Tapenade Sauce (egg yolk vinaigrette sauce with salmon roe)	15.00
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Exotic & Traditional

Nuta - Octopus, Squid or Tuna (marinated in sweet miso & vinaigrette sauce with boiled green onions).	5.95
Mozuku Kelp (fine seaweed in sweet vinaigrette sauce).	4.95
With Sea Urchin.	7.95
Uzaku (BBQ fresh water eel & cucumber in sweet vinaigrette sauce)	6.95
Tuna Yamakake (grated mountain potato, egg yolk & tuna)	9.95
Assorted Japanese Pickles	5.00

HOT APPETIZER

Edamame (<i>boiled green soybean</i>)	5.95
Gyoza (<i>5 pcs pan fried pork & vegetable dumpling</i>)	6.95

Deep Fried

Agedashi Tofu (<i>bean curd with tempura sauce</i>)	5.95
Spicy Agedashi Tofu (<i>bean curd with our original spicy sauce</i>)	5.95
Chicken Kara-age (<i>chicken marinated in our original garlic & ginger sauce</i>)	10.00
Ika Kara-age (<i>Japanese style calamari marinated in garlic & ginger sauce</i>)	12.00
Soft Shell Crab (<i>deep fried soft shell crab served with ponzu sauce</i>)	15.00

Steamed

Chawan Mushi (<i>egg custard with seafood & chicken</i>)	7.95
Asari Sakamushi (<i>clam cooked with Japanese rice wine</i>)	12.00
Asari Garlic Butter (<i>clam sautéed with garlic and butter</i>)	12.00

Robata (*BBQ*)

Tebasaki (<i>5pcs salt & peppered chicken wings</i>)	7.50
Shishamo (<i>3pcs Japanese smelt</i>)	5.50
Gindara Saikyo (<i>black cod marinated in miso & Japanese rice wine</i>)	15.00
Hamachi Kama (<i>yellowtail cheek</i>)	18.95
Unagi Kabayaki (<i>freshwater eel</i>)	12.95
Ika Maruyaki (<i>whole squid</i>)	12.00

Motoyaki (*Baked*)

Oyster Motoyaki (<i>2 pcs fresh oyster with motoyaki sauce</i>)	8.50
Scallop Motoyaki (<i>scallop, spinach & mushroom with motoyaki sauce</i>)	16.00
Crab Motoyaki (<i>king crab, spinach & mushroom with motoyaki sauce</i>)	18.00

Tempura (*Battered*)

Assorted (<i>2pcs prawns & 3pcs seasonal vegetables</i>)	9.50
Prawn (<i>4pcs</i>)	9.50
Seafood (<i>2pcs prawns, squid, king crab & fish</i>)	13.50
Sweet Potato (<i>4pcs</i>)	7.50
Vegetable (<i>5pcs seasonal vegetables</i>)	7.50
Anago (<i>fresh sea eel</i>)	13.50

Fusion Style Tempura Dish ~ with creamy spicy sauce ~

Lobster Tail	20.00	King Crab	20.00
Prawn	16.00	Scallop	18.00

LIGHTLY SEARED APPETIZER

Carpaccio ~ anchovies tapenade, garlic & ginger with a hint of hot sesame & olive oil ~
Tuna, Halibut or Salmon 15.00

Tataki ~ served with ginger, green onions & ponzu sauce ~
Tuna 12.50
Beef (thinly sliced beef) 18.50

HOT MAIN DISH

Grilled (meat) ~ served with sautéed mushrooms, seasonal vegetables & rice ~
Kobe Beef Teriyaki (thinly sliced kobe beef [wagyu] with teriyaki sauce) 28.00
Chicken Teriyaki (sliced chicken with teriyaki sauce) 18.00
Pork Shogayaki (thinly sliced pork with ginger sauce) 18.00

Grilled (seafood) ~ served with sautéed mushrooms, seasonal vegetables & rice ~
Salmon, Halibut, Scallop or Lobster Tail 28.00
Choice of one or two of the above, with Teriyaki or Beurre Blanc sauce (white butter
sauce with a hint of japanese citrus blend)

Hot Pot ~ served with raw egg & rice ~
Kobe Beef Sukiyaki 28.00
(sliced Kobe Beef, shirataki noodles, vegetables & tofu in sukiyaki sauce)

Deep Fried ~ served with fresh green salad & rice ~
Tonkatsu (pork tenderloin cutlet) 16.00
Chicken Katsu (boneless chicken cutlet) 16.00
Kaki Fry (5pcs breaded fried fresh oyster) 16.00
Ebi Fry (5pcs breaded fried prawns) 16.00
Fish Fry (5pcs breaded fried white fish) 16.00

Rice Dish ~ served with miso soup & Japanese pickles ~
Tempura Don (2pcs prawns, sea eel & vegetables) 15.00
Katsu Don (breaded pork tenderloin cutlet & onion with donburi sauce) 16.00
Unagi Ju (BBQ freshwater eel) 18.00

Noodle ~ in soup or served cold with dipping sauce ~
Inaniwa Udon (thin noodle with mushroom in soup) 12.00
Nabeyaki Udon (2pcs prawn tempura, vegetable & egg in soup) 12.00
Tenzaru Soba (cold buckwheat noodle & 2pcs prawn tempura) 12.00
Ramen 12.00
(noodle, beef, spinach, bamboo shoot, naruto & egg in soy sauce base soup)

SUSHI A LA CARTE

Deluxe Assorted Sushi (<i>1pc each, 9 kinds of sushi with California roll</i>)	30.00
Assorted Sushi (<i>1pc each, 7 kinds of sushi with tuna roll</i>)	20.00
Chirashi (<i>assortment of sashimi on sushi rice</i>)	18.00
Tekka Don (<i>tuna sashimi on sushi rice</i>)	13.50

SASHIMI A LA CARTE

Deluxe Assorted Sashimi (<i>2pcs each, 7 kinds of daily fresh sashimi</i>)	40.00
Assorted Sashimi (<i>2pcs each, 5 kinds of daily fresh sashimi</i>)	30.00
Live Lobster Sashimi (<i>served with lobster claw miso soup</i>)	<i>from</i> 38.00
Spicy Tuna Sashimi (<i>Takumi's original spicy sauce</i>)	11.95
Aji Tataki	18.95
<i>(thinly sliced Spanish mackerel, topped with green onion & ginger with ponzu sauce)</i>	

Usuzukuri ~ *the art of thinly sliced fish served with ponzu sauce* ~

Hirame (<i>halibut</i>)	15.95
Kawahagi (<i>Japanese filefish</i>)	18.95

SASHIMI

6pcs per order

Amaebi (<i>sweet prawn</i>)	14.50
Awabi (<i>abalone</i>)	20.00
Hamachi (<i>yellowtail</i>)	14.95
Hawaiian Tuna (<i>red tuna</i>)	25.00
Hirame (<i>halibut</i>)	14.95
Ika (<i>squid</i>)	11.50
Kanpachi (<i>Japanese amberjack</i>)	18.50
Saba (<i>mackerel</i>)	10.95
Salmon (<i>wild sockeye</i>)	14.95
Tako (<i>octopus</i>)	14.50
Tai (<i>red snapper</i>)	14.95
Toro (<i>tuna belly</i>)	17.50
Tuna (<i>albacore</i>)	10.95
Mirugai (<i>giant clam – geoduck</i>)	20.00
Uni (<i>sea urchin</i>)	20.00

****Ask for our Daily Specials from Japan****

SUSHI ROLL or CONE

King Crab	18.00
<i>(asparagus, avocado & tamago wrapped in king crab with creamy spicy fusion sauce)</i>	
Asparagus & Ebi <i>(asparagus & boiled prawn with mayo)</i>	4.95
B.C. <i>(BBQ salmon skin & cucumber)</i>	5.25
California <i>(crab, avocado & cucumber)</i> Imitation Crab	2.95
King Crab	8.95
Chopped Scallop <i>(chopped scallop & flying fish roe with mayo)</i>	4.95
Chopped Scallop & Ebi <i>(chopped scallop, prawn & flying fish roe with mayo)</i>	6.95
Dynamite <i>(prawn tempura, cucumber & avocado with mayo)</i>	5.95
Kappa <i>(cucumber)</i>	2.50
Negi Hama <i>(chopped yellowtail & green onion)</i>	5.95
Negi Toro <i>(chopped tuna & green onion)</i>	4.50
Rainbow	12.00
<i>(avocado, cucumber & imitation crab wrapped with assorted sashimi)</i>	
Salmon <i>(wild sockeye)</i>	3.95
Spicy Tuna <i>(tuna with our original spicy sauce)</i>	3.95
Spider <i>(soft shell crab)</i>	9.95
Sweet Potato <i>(sweet potato tempura)</i>	3.95
Tekka <i>(tuna)</i>	2.95
Vegetable <i>(mixed fresh vegetables)</i>	3.95
Unakyu <i>(BBQ freshwater eel & cucumber)</i>	5.95
Futo Maki <i>(takuwan, kanpyo, shitake, denbu & tamago)</i>	8.95
Unagi Tempura	12.00
<i>(freshwater eel tempura, avocado & cucumber wrapped with kinshi tamago)</i>	
Takumi's House Special	15.00
<i>(salmon, tuna, crab, egg, flying fish roe & avocado)</i>	
Chef's Special	18.00
<i>(freshwater eel tempura, hamachi tempura, asparagus & ebi wrapped in salmon & tuna)</i>	
Add avocado or flying fish roe <i>(to any of the above)</i>	1.00

SUSHI

(by piece)

Aji (<i>Spanish mackerel</i>)	2.95
Amaebi (<i>sweet prawn</i>)	2.50
Anago (<i>BBQ sea eel</i>)	3.95
Awabi (<i>abalone</i>)	4.00
Ebi (<i>boiled prawn</i>)	2.00
Engawa (<i>halibut fin muscle</i>)	2.50
Hamachi (<i>yellowtail</i>)	2.50
Hawaiian Tuna (<i>red tuna loin</i>)	4.50
Hirame (<i>halibut</i>)	2.50
Hotate (<i>whole scallop</i>)	2.50
Hotate with Mayo (<i>chopped scallop with mayo</i>)	2.50
Ika (<i>squid</i>)	1.95
Ikura (<i>Salmon Roe</i>)	2.50
Kanpachi (<i>Japanese amberjack</i>)	3.25
Kani (<i>King crab</i>)	3.95
Mirugai (<i>giant clam – geoduck</i>)	4.00
Negi Toro (<i>chopped toro & green onion</i>)	2.25
Saba (<i>mackerel</i>)	1.75
Salmon (<i>wile sockeye</i>)	2.50
Spicy Tuna	1.75
Madai (<i>red sea bream</i>)	3.25
Tai (<i>red snapper</i>)	2.50
Tako (<i>octopus</i>)	2.50
Tamago (<i>egg omelet</i>)	1.50
Tobiko (<i>flying fish roe</i>)	2.00
Toro (<i>tuna belly</i>)	2.95
Tuna (<i>albacore</i>)	1.75
Unagi (<i>BBQ freshwater eel</i>)	3.95
Uni (<i>sea urchin</i>)	3.95
Chu Toro (<i>medium fatty tuna</i>)	market price
Oo Toro (<i>fattest tuna belly</i>)	market price

****Ask for our Daily Specials from Japan****

DINNER SPECIALS

Shokado Dinner Box

~traditional style dinner box~

Miso Soup & Sunomono

Daily Special (*goma-ae, gindara saikyo & motoyaki*)

Tempura (*prawn & vegetable*)

Sushi or Sashimi (*tuna, salmon & tai*)

Beef or Chicken Teriyaki or Pork Shogayaki (*choice of one*)

..... 28.00

Dinner Combo (*minimum order of two*)

Miso Soup

Green Salad

Tempura (*prawn & vegetable*)

Oyster Motoyaki

Sushi (*tuna, salmon & california roll with king crab*)

Beef or Chicken Teriyaki or Pork Shogayaki (*choice of one*)

..... 32.00 per person

OMAKASE COURSE DINNER

5 Course

~We provide you with an amazing dinner of 4 dishes and a dessert~

Sunomono

Prawn & Scallop Fusion Style Tempura

Chawan Mushi

Grilled Halibut & Scallop with Beurre Blanc Sauce

Dessert

..... 45.00

7 Course

~We provide you with an amazing dinner of 6 dishes and a dessert~

Three Kinds of Appetizer

Muzuku-Su

Dobin Mushi Soup

Prawn Fusion Style Tempura

Usuzukuri (*thinly sliced sashimi*) or Carpaccio

Grilled Seafood with Beurre Blanc Sauce

Dessert

..... 70.00