



Takumi is a fresh, fun and flavorful scene
THAT OFFERS THE FRESHEST SUSHI AND THE MOST FUN HIBACHI TABLES.

Takumi sushi bar is our intimate 8-seat sushi counter serving a curated omakase sushi dinner to satisfy your taste buds. We serve Edomae-style Sushi to the purists and enthusiasts alike. Our ingredients are sourced directly from Toyosu Fish Market in Tokyo to ensure that we always deliver the highest quality and authentic taste. A reservation will not only secure you a spot, but it will help our Executive chef prepare for each day and create particular sushi experiences for each guest. Please let us know when you reserve if you have any food allergies or aversions of particular fish so that we can take the best care of you.



www.takumihibachi.com



▪ SOUP スープ

Blonde Miso Soup | 2.5

Soybean broth w. wakame seaweed & tofu

🍱 Spicy Seafood Soup | 8

Tofu, egg, assorted seafood & zucchini

Japanese Clear Soup | 2.5

Mushroom, scallion & crispy onion

🍱 Takumi Dumpling Soup | 6

Spinach, scallion, & crispy onion

TAKUMI
DUMPLING
SOUP



▪ SALADS サラダ

House Salad | 4.5

Garden greens w. house ginger dressing

Seaweed Salad | 6

Marinated seaweed & Japanese spices

Avocado Salad | 7

Garden greens, tomato & aged balsamic vinegar

Kani Salad | 7

Shredded crab, tobiko, crunch, cucumber & mango with spicy aioli

🍱 Tuna or Salmon Sashimi Salad* | 10

Garden greens, avocado & wasabi yuzu

🍱 Poke Salad* | 12

Tuna, Salmon, Avocado, Diced mango, Shibazuke pickles, Edamame, Seaweed salad with spicy yuzu dressing

* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness, especially if you have certain medical conditions.

Food Allergies?

If you have a food allergy, please speak to the owner, manager, chef or your server.



VIETNAMESE
EGGPLANT
FRIES

▪ HOT TASTINGS 熱い・前菜

🍽️ Slow-cooked Baby Back Ribs | 12

Cucumber & tamarind chili glazed

🍽️ Vietnamese Eggplant Fries | 9

Spicy mayo & pickled vegetable

Takumi Popcorn Chicken | 10

Salt, pepper, Japanese yuzu aioli

Spicy Tuna Gyoza | 11

6 pcs of crispy spicy tuna dumpling, homemade guacamole & Thai mango chili sauce

🍽️ Peking Duck Dumpling | 10

Crispy shallot & hoisin lime sauce

Wagyu Beef Meatballs | 12

Japanese 7 spice, melted cheese & ginger soy glazed

Thai Crab Cakes | 13

With asian slaw, honey mustard, mango salsa

🍽️ Short Ribs & Bone Marrow | 12

Pulled beef, toast & teriyaki sauce

SLOW-COOKED
BABY BACK RIBS





TOAST

■ SHORT RIBS &
BONE MARROW

▪ COLD TASTINGS 冷製前菜

Truffle White Tuna* | 11

Guacamole, cashew nut, tobiko & truffle ponzu

☞ New Style Yellowtail Jalapeno* | 12

Melon ball, cucumber, fresh wasabi & truffle ponzu

Tuna or Salmon Pizza* | 13

Guacamole, rice crackers, tobiko, & jalapeno w. wasabi aioli

☞ Takumi Sushi Taco | 7

Pan-seared yellowtail, lettuce, scallion & ponzu

Tuna / Salmon / Yellowtail Tartare* | 14

Avocado, crispy shallot, quail egg, wonton chips & Japanese dressing

☞ Shooting Stars | 13

Spicy crab, shrimp, mango, jalapeno, avocado, lettuce wrapped with clear rice paper w. yuzu sauce

TRUFFLE
WHITE
TUNA



SUSHI
BOMB



SALMON
TARTARE



☞ Sushi Bomb* | 14

Tuna, salmon, yellowtail & white tuna avocado & mango salsa

Seafood Ceviche* | 12

Assorted seafood, cilantro & Amarillo sauce

Kumamoto Oyster* | 18

Half dozen of oysters, cocktail sauce, ponzu & tabasco

☞ Toro Sushi Cake* | 15

Panko crusted sushi rice, guacamole, topped with chopped toro, truffle oil, Asian herb sauce

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SEAFOOD
CEVICHE





AVOCADO



■ TAKUMI
SUSHI TACO



GYOZA



SOFT SHELL
CRAB TEMPURA

■ CLASSIC APPETIZERS 前菜

Eda-mame | 5

Spicy Eda-mame | 6

*Steamed Japanese soybeans w. sea salt
Togarashi Parmesan*

Gyoza or Veg Gyoza | 6

Japanese Pan-fried dumpling

Shrimp Shumai | 5

Steamed shrimp dumpling

Japanese Spring Roll | 5

*Crispy fried vegetable spring roll
w. sweet & sour dipping sauce*

Yakitori | 6

*Chicken or beef grilled skewers glazed
w. teriyaki sauce*

Crispy Calamari | 9

Sweet Thai dressing w. mango

Shrimp or Chicken Tempura | 8

Lightly crispy fried w. vegetables

Beef Negimaki | 9

*Broiled thin-slice steak wrapped around
scallion in teriyaki sauce*

☞ Rock Shrimp Tempura | 10

Tossed w. spicy creamy sauce

Crispy Duck | 11

*Boneless roasted duck w. cucumber,
lime, mint & hoisin reduction*

☞ Soft Shell Crab Tempura | 12

Guacamole, sweet Thai chili sauce

ROCK SHRIMP
TEMPURA



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if a person in your party has a food allergy*

SUSHI OR SASHIMI A LA CARTE

One piece sushi /
Two pieces sashimi
(some exceptions)

すし さしみ

TUNA

Ahi Tuna* <i>(Big eye)</i>	3.5
Super White Tuna* <i>(Escolar)</i>	3.5
Pepper Tuna*	3.5
Blue Fin Toro*	8

SALMON

Scottish Salmon* <i>(Sake)</i>	3
Smoked Salmon*	3
Wild Salmon*	4

YELLOWTAIL

Yellowtail* <i>(Hamachi)</i>	3.5
Amber Jack* <i>(Kampachi)</i>	5

ROE

Salmon Roe* <i>(Ikura)</i>	4
Flying Fish Roe* <i>(Tobiko)</i>	3
Black Caviar*	3
Wasabi Caviar*	3



WHITE FISH

Striped Bass* <i>(Suzuki)</i>	3
Fluke* <i>(Hirame)</i>	3
Mackerel* <i>(Saba)</i>	3
Japanese Red Snapper* <i>(Madai)</i>	4
Shima Aji*	6

SHELL FISH

Crab Sticks <i>(Kani)</i>	3
Jumbo Shrimp <i>(Ebi)</i>	3
Red Clam* <i>(Hokigai)</i>	4
Squid* <i>(Ika)</i>	3
Octopus <i>(Tako)</i>	3
Sea Scallop* <i>(Hotate)</i>	4
Sweet Shrimp* <i>(Boton Ebi)</i>	5
Sea Urchin* <i>(Uni)</i>	7
Alaskan King Crab	8

OTHERS

Omelette <i>(Tamago)</i>	2.5
Fresh Water Eel <i>(Unagi)</i>	4

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SUSHI BAR

ENTRÉE

寿司

Served w. miso soup
or green salad

Maki Combo A* | 15

Tuna avocado, salmon avocado &
yellowtail jalapeño roll

Maki Combo B* | 16

Spicy tuna, spicy salmon & spicy yellowtail

Maki Combo C | 16

California roll, Tokyo roll, shrimp tempura roll

☞ Takumi Style Handroll Combo* | 15

Spicy tuna, jumbo lump crab meat, yellowtail
jalapeno, salmon & mango salsa

Sushi Platter* | 22

9 pcs assorted sushi w. tuna roll or California roll

Chirashi* | 22

Assorted variety of fish over sushi rice

Sashimi Platter* | 23

18 pcs of chef's selected sashimi
w. exotic presentation

Tricolor Sushi* | 25

3 pcs of salmon, 3 pcs of tuna & 3 pcs of yellowtail
w. tricolor roll.

Tricolor Sashimi* | 27

6 pcs of tuna, 6 pcs of salmon, 6 pcs of yellowtail
sashimi w. exotic presentation

SASHIMI
PANDORA BOX



Sushi Sashimi Platter for One* | 26

12 pcs of sashimi, 5 pcs of sushi &
spicy crunch tuna avocado roll

Sushi Sashimi Platter For Two* | 60

18 pcs of sashimi, 10 pieces of sushi
w. two chef's selection special roll

Sushi For Two* | 48

18 pcs sushi w. two chef's selection special roll

☞ Sashimi Pandora Box* | 28

Dive into adventure with the chef's selection
of the most fresh assorted fish, unique sauce
& paired toppings that come together for a
perfect sashimi entrée.

☞ Omakase* | 75 / 120 or up

"Omakase" is a traditional Japanese dining
style gives the chef creative freedom to provide
customers a memorable dining experience based
on availability, budget, taste and seasonality.
A signature sample of "Takumi", Advanced
Reservation highly recommended.

☞ Chef's Tasting Classic | 45

(Sushi bar only)

Served w. soup & salad of the day, 6 pcs
premium sushi & one signature roll

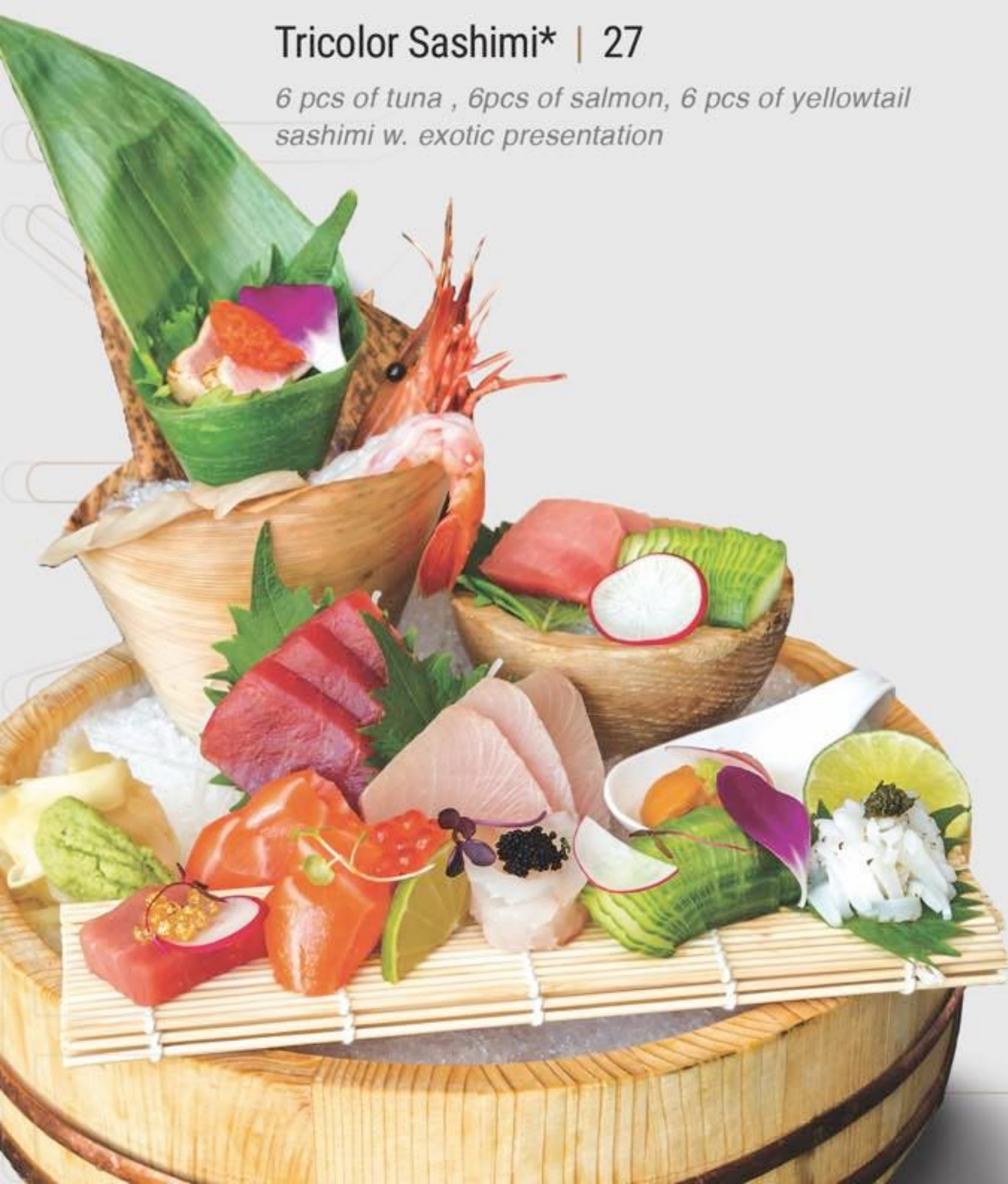
☞ Chef's Tasting Indulgent | 70

(Sushi bar only)

Served w. soup, salad & appetizer of the day,
10 pcs premium sushi & one signature roll

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☞ Indicates Recommended by Takumi





YELLOWTAIL

CRA
B
M
E
A
T

SPICY
TUNA

SALMON

■ TAKUMI STYLE
HANDROLL COMBO

CLASSIC ROLLS / HAND ROLLS

おいしい

RAW

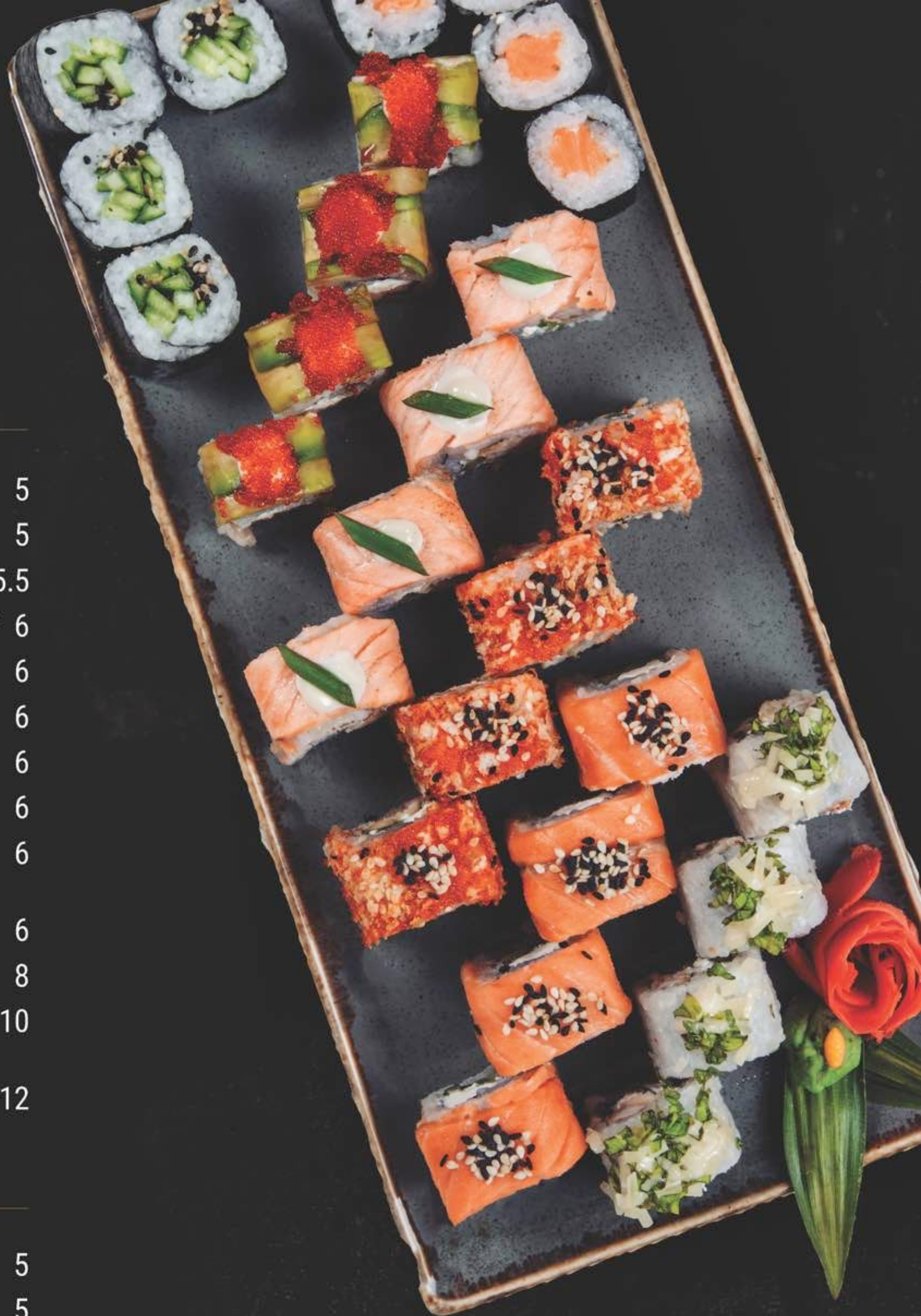
Tuna Roll*	5
Salmon Roll*	5
Yellowtail Scallion Roll*	5.5
Spicy Tuna / Salmon / Yellowtail Roll*	6
Tuna (Avocado / Cucumber) Roll*	6
Salmon Avocado Roll*	6
Salmon Jalapeno Roll*	6
Pepper Tuna Avocado Roll*	6
Alaskan Roll*	6
<i>Salmon, avocado & cucumber</i>	
Yellowtail Jalapeno Roll*	6
Spicy Crunchy Scallop Roll*	8
Negi Toro Roll*	10
<i>Bluefin Toro and scallion</i>	
Rainbow Roll*	12

COOKED

California Roll	5
Boston Roll	5
Shrimp (Avocado / Cucumber) Roll	5
Salmon Skin Roll	5
<i>Salmon skin & cucumber</i>	
Philadelphia Roll	6
<i>Smoked salmon, cream cheese & cucumber</i>	
🍣 Tokyo Roll	7
<i>Spicy crunchy shrimp and crab meat</i>	
Eel (Avocado / Cucumber) Roll	7
Chicken Tempura Roll	7
Shrimp Tempura Roll	7
Spider Roll	11
<i>Soft shell crab tempura, spring mix & cucumber</i>	
Dragon Roll	12
<i>Eel, cucumber top w. avocado</i>	
King Crab Avocado Roll	13

Food Allergies?

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VEGETABLE MAKI

Cucumber Roll	4
Avocado Roll	5
Peanut Avocado Roll	5
Sweet Potato Tempura Roll	6
AAC Roll	6
<i>Asparagus, avocado & cucumber</i>	
🍣 Purple Obsession Roll	8
<i>Purple potato tempura, purple forbidden rice, coconut shavings with sweet soy glazed</i>	

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AVANTAGE

▪ SIGNATURE ROLLS

Substitution in roll + \$1

brown rice / black rice / soy paper

Sunny Roll (no rice) | 15

INSIDE: bread crumbs crusted mango, salmon

TOPPED: spicy salmon & black tobiko

SAUCE: kabayaki sauce & spicy aioli

Low Carb Roll (no rice) | 14

INSIDE: tuna, salmon, yellowtail, guacamole, asparagus

TOPPED: wrapped w. cucumber

SAUCE: ponzu sauce

Westfield Roll | 15

INSIDE: tempura lobster

TOPPED: lobster salad, mango sliced

SAUCE: eel sauce & mango puree

☞ Fancy Toro Roll | 16

INSIDE: spicy tuna, mango & shrimp tempura

TOPPED: lobster salad & toro

SAUCE: sweet soy glazed & mango sauce & chopped wasabi sauce



MAY ROLL



FANCY TORO ROLL

Dynamite Roll | 15

INSIDE: shrimp tempura, eel & avocado

TOPPED: lobster salad

SAUCE: spicy remoulade & sweet soy glazed

☞ Angry Dragon Roll | 15

INSIDE: shrimp tempura & spicy tuna

TOPPED: yellowtail, avocado & jalapeno

SAUCE: yuzu wasabi

☞ Amazing Tuna Roll | 15

INSIDE: spicy tuna, avocado

TOPPED: seared tuna

SAUCE: spicy mayo, wasabi mayo & eel sauce

American Dream Roll | 13

INSIDE: rock shrimp tempura & avocado

TOPPED: kani & lobster salad

SAUCE: spicy mango sauce

☞ Untouchable Roll | 14

INSIDE: spicy salmon, tuna & avocado

TOPPED: tuna, salmon & yellowtail

SAUCE: yuzu miso & sweet soy glazed & mango salsa

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Land & Sea Roll | 14

INSIDE: salmon, tuna & avocado
TOPPED: seared filet mignon & scallion
SAUCE: wasabi aioli & homemade wagyu beef sauce

Yellowtail Surfer Roll | 15

INSIDE: yellowtail Jalapeno tempura
TOPPED: blue fin tuna sashimi
SAUCE: avocado salsa

Veggie Rainbow | 13

INSIDE: cucumber, avocado, asparagus & sweet potato
TOPPED: mango, sundried tomato, avocado
SAUCE: yuzu salt

May Roll | 15

INSIDE: shrimp tempura, spicy tuna & fresh pineapple
TOPPED: white tuna & mango
SAUCE: sweet soy glazed & strawberry mango sauce

Takumi Roll (w. black rice) | 15

INSIDE: lobster tempura, avocado
TOPPED: lobster salad, pepper tuna
SAUCE: eel sauce, spicy mayo

Fashion Lady Roll | 15

INSIDE: spicy king crab, shrimp tempura, sliced apple, kumho soybean paper wrapped
TOPPED: pepper tuna & avocado
SAUCE: tomato onion salsa

Summer Spark Roll | 14

INSIDE: spicy tuna
TOPPED: avocado, diced tuna & mango
SAUCE: yuzu wasabi

TAKUMI ROLL



FASHION LADY ROLL



YELLOWTAIL SURFER ROLL



KITCHEN ENTRÉES アントレ

Served w. white rice & miso soup or salad

Chef's Selections

Tokyo Style Crispy Chicken | 17

Seasonal vegetable & honey soy glazed

Spicy Crabmeat Crusted Filet Mignon | 28

Kabayaki hibachi vegetables, spicy crabmeat with Maui onion butter soy sauce

Oven-Baked Atlantic Salmon | 19

Caramelized onions, mushroom ragout & truffle soy

King of the Sea | 28

Lobster tail, shrimp, scallop, tempura pumpkin, sautéed medley vegetables & miso butter sauce

Saikyo Miso Chilean Sea Bass | 28

Sautéed seasonal vegetable, black coconut sticky rice & orange miso sauce

TERIYAKI 照り焼き

Served w. miso soup or salad, also comes with mashed potato & seasonal vegetables. Our teriyaki sauce is made from 100% molasses sugar

Tofu Teriyaki | 14

Organic Chicken Breast Teriyaki | 17

Angus Steak Teriyaki | 20

Shrimp Teriyaki | 19

Norwegian Salmon Teriyaki | 17

TEMPURA 天ぷら

Served w. white rice & miso soup or salad

Vegetable Medley Tempura | 14

Organic Chicken Breast Tempura | 15

Shrimp & Vegetable Tempura | 17

KING OF THE SEA



RICE & PASTA

Ginger Crab Fried Rice | 14

Melted leeks, shallots & shredded kani

Pineapple Fried Rice | 12

Choice of: chicken / shrimp

Japanese Fried Rice | 9

Choice of: chicken / shrimp / steak / vegetable

Tempura Udon Soup | 12

Noodle soup

Nabeyaki Udon Soup | 13

Chicken, egg, seasonal vegetable & two pcs shrimp tempura on the side

Seafood Udon Soup | 14

Stir Fried Noodle | 12 (Yaki Udon / Soba Noodle)

Choice of: vegetable / chicken / shrimp / steak

Seafood Stir Fried Noodle | 14 (Yaki Udon / Soba Noodle)

Tonkotsu Black | 14

Pork chashu, soft boiled eggs, kikurage & sweet corn

Tonkotsu Spicy Miso | 14

Assorted seafood, soft boiled eggs, kikurage & sweet corn



FILET
MIGNON

SPICY
CRAB MEAT

■ SPICY CRABMEAT
CRUSTED FILET
MIGNON

HIBACHI 烤肉

Served with clear soup,
green salad, 2 pcs hibachi
shrimp (cooked together),
hibachi vegetable & one
bowl of steamed white rice.

\$2 Extra to upgrade to hibachi fried rice / noodle.
\$3 Extra to upgrade to green tea soba noodle

Single Item Dinner

Vegetable <i>(No Shrimp)</i>	15
Chicken	17
Salmon	21
Shrimp	21
Scallop	23
Filet Mignon*	26
T-bone Steak <i>(16 oz)</i>	27
Angus Steak*	23
Chilean Sea Bass	27

Combination Dinner

Chicken & Shrimp	22
Chicken & Scallop	23
Chicken & Salmon	23
Shrimp & Scallop	24
Angus Steak & Chicken*	23
Angus Steak & Scallop*	25
Angus Steak & Salmon*	24
Angus Steak & Shrimp*	24

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Connoisseur Delight

Filet Mignon & Chicken*	25
Filet Mignon & Salmon*	26
Filet Mignon & Shrimp*	26
Filet Mignon & Scallop*	27
Filet Mignon & Lobster*	32
Lobster & Chicken	29
Lobster & Shrimp	30
Lobster & Steak*	30
Twin Lobster Tails	35
Ocean's Treasure <i>Shrimp, scallop, lobster</i>	36
Land & Sea* <i>Filet mignon, lobster, shrimp, scallop</i>	48

Hibachi Side Order

(must order w. entrée)

Chicken <i>(5oz)</i>	6
Shrimp <i>(6 pcs)</i>	9
Sirloin Angus Steak* <i>(5oz)</i>	10
Hibachi Fried Rice	4
Scallop <i>(5oz)</i>	11
Filet Mignon* <i>(5oz)</i>	13
Lobster <i>(5oz)</i>	14
Hibachi Noodle	4

A La Carte Sides

Brown Rice	2
Sushi Rice	3
Black Rice	3
Mashed Potato	6
Sautéed or Steamed Veg.	8

Children's Menu

FOR CHILDREN AGE 12 OR UNDER

All entree comes with: 1 pc hibachi shrimp
+ soup / salad + steamed white rice

Chicken / Angus Steak	12
Shrimp / Scallop / Salmon	12
Vegetable <i>(no shrimp)</i>	12
Filet Mignon	15



Lunch Specials are available MONDAY – SATURDAY: until 3:00PM *EXCEPT HOLIDAYS

▪ LUNCH ROLLS SPECIAL

ANY 2 ROLLS \$9 | ANY 3 ROLLS \$13

Served w. miso soup or green salad w. ginger dressing

RAW

Tuna Roll
Salmon Roll
Yellowtail Scallion Roll
Philadelphia roll
Tuna Avocado Roll
Salmon Avocado Roll
Seared Tuna Scallion
Spicy Tuna Roll
Spicy Crunch Salmon Roll
Alaska Roll

COOKED

Boston Roll
Eel Avocado Roll
Shrimp Tempura Roll
Tokyo Roll
California Roll
Eel Cucumber Roll
Chicken Tempura Roll
Shrimp Avocado Roll

VEGETARIAN

AAC Roll
Peanut Avocado Roll
Avocado Roll
Sweet Potato Tempura Roll
Cucumber Roll
Avocado Cucumber Roll

▪ SUSHI SASHIMI LUNCH

Served w. miso soup or green salad w. ginger dressing

Sushi Lunch* 12
6 pcs of assorted sushi & California roll

Sushi Sashimi Combo* 15
6 pcs assorted sashimi, 4 pcs assorted sushi & tuna roll

Sashimi Lunch* 14
12 pcs of assorted sashimi

Chirashi Lunch* 13
Assorted sashimi over sushi rice

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▪ HIBACHI LUNCH

\$2 extra for Hibachi fried rice or Hibachi noodle.
\$3 extra for gluten free Shirataki noodle

Served w. clear soup, green salad, hibachi vegetable & steamed white rice.

Vegetable (no shrimp)	8	Salmon	11	Filet Mignon*	14
Chicken	9	Shrimp	12	Combo Lunch	16
*Angus Steak	12	Scallop	12	Your choice of two items: chicken / angus steak / shrimp / scallop / salmon	

▪ LUNCH BOX \$13

SET 1

BEEF NEGIMAKI

Served with white rice, miso soup, kani salad, spring roll, California roll & mixed fruits

SET 2

SHRIMP & SCALLOP TERIYAKI

Served with white rice, miso soup, kani salad, spring roll, California roll & mixed fruits

SET 3

CHICKEN KATSU / CHICKEN TERIYAKI

Served with white rice, miso soup, kani salad, spring roll, California roll & mixed fruits

SET 4

VEGETABLE TEMPURA MEDLEY / SHRIMP & VEGETABLE TEMPURA

Served with white rice, miso soup, seaweed salad, spring roll, Avocado roll & mixed fruits

SET 5

BEEF TERIYAKI

Served with white rice, miso soup, kani salad, spring roll, California roll & mixed fruits

SET 6

SALMON TERIYAKI

Served with white rice, miso soup, kani salad, spring roll, California roll & mixed fruits



• POKÉ
BOWL
ポークボウル

LUNCH

Any 2 proteins \$11
Any 3 proteins \$13

DINNER

Any 2 proteins \$17
Any 3 proteins \$22

1

CHOOSE YOUR BASE

Sushi rice
Brown rice
Purple rice

Mix green
Green tea soba \$1 extra

2

PICK YOUR PROTEIN

Organic tofu
Organic chicken
Tuna
Salmon
Yellowtail
Shrimp

White tuna
Spicy tuna
Spicy salmon
Spicy yellowtail
Spicy kani
White fish tempura

3

ADD MIX-INS

Edamame
Seaweed salad
Sweet corn
Pickled ginger
Jalapeno
Kani salad
Calamari salad

Scallion
Onion
Shibazuke pickles
Cucumber
Beet
Avocado
Diced mango

4

CHOOSE A FLAVOR

Sesame shoyu
Spicy aioli
Wasabi dressing
Fresh ponzu
Sweet kabayaki

Yuzu citrus
Gluten-free soy sauce
Spicy mango
Spicy yuzu
Sriracha Aioli

5

TOPPINGS

Sesame seeds
Coconut shavings
Fish egg
Kizami seaweed

Shredded purple potato tempura
Furikake
Fish flake



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