

# RESTAURANT WEEK 2025

DINNER \$55 PRE FIXE

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## FIRST

### YUZU WAKAME TAKO

Yuzu, dashi, pickled kelp  
(wakame),  
octopus, mixed greens,  
tomato, baby radish,  
toasted sesame

OR

### CRUNCHY GARLIC TUNA TATAKI

Crunchy garlic, seared black-  
peppered tuna, mixed greens,  
baby radish, toasted sesame

## SECOND

### HAMACHI CRUDO

Yellowtail, house  
citrus soy sauce,  
jalapeño, baby  
sprouts, baby radish

OR

### SALMON TOFU

Salmon, salmon caviar,  
tofu sauce, baby sprouts,  
toasted sesame

## THIRD

### NIGIRI AND CHOPPED EEL

Tuna, salmon white  
fish, and steamed  
shrimp nigiri with eel  
scallion roll

OR

### SEAFOOD TEMPURA

2pc shrimp. 2pc eel,  
1 pc sweet potato,  
eggplant, and lotus  
root

## FOURTH

### UMAMI SALMON

Sweet soybean-  
marinated salmon  
yuzu, squash puree,  
baby sprout, and  
baby radish

OR

### KIN RAMEN

Blend of pork  
(tonkatsu), chicken,  
and smoky dashi  
broth with chashu, fish  
cakes, and spinach

## DESSERT

Yuzu Cream + \$5

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# TAKARA 14