



Lunch Menu

appetizers

edamame3 (boiled organic soy bean)	cucumber and seaweed salad4 (cucumber and seaweed served with vinegar dressing)
miso soup2	seafood cucumber salad6 (chef's choice of seafood and cucumber salad with rice vinegar dressing)
seaweed salad4 (mixed with sesame oil dressing)	sashimi appetizer (6 pieces)9.5 (choice of tuna, arctic char, hiramasa or albacore tuna)
mixed vegetable salad5.5 (tomato, cucumber, asparagus, onions, spring salad with apple dressing)	

rolls

tuna roll4.5	shrimp tempura roll7.5
avocado roll3.5	california roll5
cucumber roll3.5	spicy tuna roll6
pickled radish roll3.5	negi kampachi roll6
shiitake mushroom roll3.5	arctic char and avocado roll6
mixed vegetable roll5	philadelphia roll6

lunch combos (with salad or miso soup)

- ❖ **choice of two rolls below**.....10
 - ❖ **choice of one roll below & assorted 4 piece chef's choice nigiri**...10
 - ❖ **choice of one roll below & assorted 7 piece chef's choice nigiri**...14
 - *california roll *negi kampachi roll
 - *spicy tuna roll *arctic char roll
- (No substitutions on any combo items)

lunch entrees (with salad or miso soup)

- ❖ **chef's choice of sashimi (9 pieces)** with rice.....13
- ❖ **chirashi sushi** (chef's choice of sashimi over sushi rice).....15
- ❖ **chicken teriyaki** (with rice).....8.5

(additional miso soup on lunch combo or lunch choices \$1.00)

noodle soups (option of udon-thick flour noodles or soba-buck wheat noodles)

- ❖ **seaweed udon** (served with seaweed, green onions).....6
- ❖ **vegetable udon** (served with seasonal vegetables, tofu, bamboo shoots, green onions).....7.5
- ❖ **beef udon** (served with thinly sliced rib eye beef, broccoli, green onions).....8.5
- ❖ **chicken udon** (sliced chicken breast, broccoli, green onions).....8.5
- ❖ **cold soba** (buckwheat noodles, nori, green onions, dipping sauce).....6



Our mission at Tataki is simple: to showcase the beauty and delicacy of Japanese cuisine while respecting the sanctity and fragility of our environment. If we are to preserve the art of sushi, we must also safeguard the health and biodiversity of our oceans. With this in mind, we strive everyday to fully integrate the concept of **sustainable** dining into our menu options.