



**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.

Welcome to Tataki; enjoy your meal.

### starters

#### **edamame**

boiled organic soy  
beans

#### **baked mussels**

baked mussels  
topped with spicy  
mayo sauce  
(allow 10 minutes)

#### **crab croquette**

deep fried mixed  
crab, sweet potato,  
vegetables with  
sweet sauce

#### **ahi tuna poke**

tri-style tuna poke

#### **baked sanma**

baked saury  
(mackerel pike)  
with sea salt  
(allow 10 minutes)

#### **cold spinach**

boiled spinach in  
soy broth, bonito  
flakes

#### **beef carpaccio**

thin-sliced filet  
mignon with onion  
sauce

#### **fresh oyster**

oyster in a half  
shell served with  
ponzu sauce

### soup and salads

#### **miso soup**

#### **seaweed salad**

sesame oil dressing

#### **mixed vegetable salad**

tomato, cucumber,  
asparagus, red  
onions, spring salad  
with apple dressing

#### **tuna tataki salad**

seared tuna with  
mixed greens, spicy  
miso sauce

#### **sea change salad**

shaved daikon  
topped with  
jellyfish and  
tobiko

#### **ocean salad**

cucumber and  
ocean seaweed  
served with  
vinegar dressing

#### **seafood salad**

chef's choice of  
seafood and  
seaweed with  
rice vinegar  
dressing

### sashimi

#### **sashimi taster**

choice of tuna, arctic char,  
amberjack, albacore tuna (6 pieces)

#### **sashimi regular**

chef's choice of the day (12 pieces)

#### **sashimi deluxe**

chef's choice of the day (20 pieces)

Side order: Rice \$2.00

tataki specials

<b>katsuo tataki</b>	seared skipjack tuna with garlic sauce
<b>albacore tataki</b>	seared albacore tuna sashimi with garlic sauce
<b>kampachi tataki</b>	slices of seared albacore jack and avocado with jalapeno ponzu sauce
<b>tuna tataki</b>	seared yellowfin tuna with tataki sauce
<b>arctic char carpaccio</b>	thin-sliced arctic char topped with capers, yuzu citrus sauce
<b>tataki deluxe</b>	chef's choice of seared fish (20 pieces) with variety of dipping sauce
<b>chef choice of nigiri</b>	an assortment of 5 pieces an assortment of 9 pieces

rolls

<b>tuna roll</b>		<b>philadelphia roll</b>
<b>california roll</b>		(smoked salmon, avocado, cream cheese)
<b>spicy tuna roll</b>		<b>divisaderoll</b> (choice of tuna or amberjack, avocado, masago)
<b>gari saba roll</b>		
<b>futomaki</b>	(spinach, egg, shiitake mushroom, gourd)	
<b>shrimp tempura roll</b>		<b>arctic char and avocado roll</b>

specialty rolls

<b>tataki roll</b>	cucumber, avocado roll topped with 5 varieties of seared fish, assorted tobiko, sweet sauce
<b>rainbow</b>	california roll topped with 5 varieties of fish
<b>extinguisher</b>	spicy amberjack topped with avocado, habanero masago, hot sauce
<b>pacific sunrise</b>	cucumber wrap with 4 varieties of fish, tataki sauce (no rice)
<b>spicy tempura</b>	shrimp tempura roll topped with spicy tuna, jalapeno
<b>49er</b>	masago, avocado topped with arctic char and lemon
<b>early bird</b>	asparagus and avocado wrapped with filet mignon and pineapple slices
<b>mix-it-up</b>	spicy tuna roll topped with crab meat with avocado citrus sauce
<b>double-double</b>	tempura and spicy tuna sprinkled with sesame seeds and a few secret
<b>golden state</b>	our all-local tribute to California: spicy scallop with minced apple topped with albacore tuna, avocado and 24k gold flakes

dessert

<b>coffee jello</b>	with kahlua cream sauce
<b>green tea cheesecake</b>	with strawberry sauce
<b>kinako mochi</b>	with sweet soy powder
<b>red bean pearl</b>	with green tea flavor

## Vegetarian menu

### starters and salad

#### **miso soup**

#### **seaweed salad**

sesame oil dressing

#### **mixed vegetable salad**

tomato, cucumber, asparagus, red onions, spring salad with apple dressing

#### **ocean salad**

cucumber and ocean seaweed served with vinegar dressing

#### **cold spinach**

boiled spinach in soy broth, bonito flakes

#### **cold tofu**

served with light soy sauce

#### **sweet potato croquette**

deep fried sweet potato, onions carrots and celery

#### **tri-vegetable sampler**

lotus root tempura, skewered potato, spicy burdock root

### rolls

#### **avocado roll**

#### **pickled radish roll**

#### **cucumber roll**

#### **shiitake mushroom roll**

#### **sweet potato roll**

#### **mixed vegetable roll**

#### **futomaki**

spinach, egg, gourd shiitake mushroom

### specialty vegetarian dishes

#### **spicy tofuna roll**

spicy tofuna with cucumber

#### **vegan cali roll**

bean curd mixed with vegan mayo and avocado

#### **veggie philly roll**

smoked bean curd, avocado and cream cheese

#### **ratatouille roll**

fried eggplant, carrot, zucchini, bell pepper tempura, topped with minced garlic

#### **reggae roll**

asparagus tempura, cucumber, topped with avocado, tomato and shaved pumpkin

#### **hot potato roll**

sweet potato tempura topped with spicy tofuna and sweet sauce

#### **vegetarian enthusiast**

9 pieces of cut rolls and 5 pieces of vegetarian nigiri sushi (14 pieces)