

As of February 2010, Tataki Sushi Bar will no longer offer yellowfin tuna (maguro). Instead, we are focusing our energy on identifying more resilient and plentiful sources of seafood. This will increase the overall sustainability of our operation and help to keep our menu free of mercury and other contaminants found in large, long-lived predatory fish like yellowfin and bluefin tuna.

We encourage you to try the many other sustainable options available here at Tataki. Thank you for working with us to prove that sushi can exist in harmony with our oceans rather than at their expense.

Please scroll to the following page for our current menu.



Our mission at Tataki is simple: to showcase the beauty and delicacy of Japanese cuisine while respecting the sanctity and fragility of our environment.

Welcome to Tataki; enjoy your meal.

starters

edamame	4	shrimp ceviche	10
boiled organic soy beans		shrimp, onion, yuzu served on futomaki chips	
baked mussels	6	baked sanma	6
baked mussels topped with spicy aioli (allow 10 minutes)	7	sauri (mackerel pike) with sea salt (allow 10 minutes)	
crab croquette	7	cold spinach	4
crispy cakes with crab, sweet potato, and vegetables	7	boiled spinach in soy broth, bonito flakes	11
deep fried calamari		albacore tuna poke	2.5
seasoned with salt and pepper		tri-style poke	
		fresh oyster	
		oyster on the half shell served with ponzu sauce	

soup and salads

miso soup	3	sea change salad	4
seaweed salad	4	shaved daikon topped with jellyfish and tobiko	
sesame oil dressing		ocean salad	5
mixed vegetable salad	7	cucumber, ocean seaweed, vinegar dressing	
mixed greens, tomato, asparagus, cucumber, red onions, apple dressing	13	seafood salad	6.5
tuna tataki salad		chef's choice of seafood, seaweed with rice vinegar dressing	
seared albacore tuna with mixed greens, spicy miso sauce			

sashimi plates

sashimi taster	chef's choice (6 pieces)	11
sashimi regular	chef's choice (12 pieces)	20
sashimi deluxe	chef's choice (20 pieces)	35

nigiri plates

nigiri sampler	chef's choice (5 pieces)	11
nigiri enthusiast	chef's choice (9 pieces)	19

tataki specials

katsuo tataki	seared skipjack tuna, sweet mustard sauce	12
albacore tataki	seared albacore tuna, garlic sauce	14
kurodai tataki	seared black sea bream, avocado, jalapeno-ponzu sauce	12
scallop tataki	seared Hokkaido scallops, citrus aioli, rice crackers, lemon zest	12
char carpaccio	arctic char, capers, yuzu citrus sauce	32
tataki deluxe	chef's choice of seared fish (20 pieces) with a variety of dipping sauces	17
silver and green	chef's choice hikari mono (silver-skinned fish) plate	

rolls (6 pieces)

tuna roll	5	philadelphia roll	7
california roll	6	smoked salmon, avocado, cream cheese	
spicy tuna roll	7		
gari saba roll	6	divisaderoll	6.5
futomaki	7	albacore and avocado, masago	
spinach, egg, shiitake mushroom, gourd		arctic char and avocado roll	6
shrimp tempura roll	7.5		

specialty rolls (8 pieces)

tataki roll	5 varieties of seared fish, cucumber, avocado, assorted tobiko, sweet sauce	13
rainbow	california roll with 5 varieties of fish	13
extinguisher	albacore tuna, avocado, habanero masago, spicy aioli	13
pacific sunrise	cucumber wrap with 4 varieties of fish, garlic ponzu sauce (no rice)	12
spicy tempura	shrimp tempura, spicy albacore tuna, jalapeno, masago	13
49er	masago, avocado roll topped with arctic char and lemon	13
early bird	asparagus, avocado roll topped with seared filet mignon and pineapple	11
mix-it-up	spicy albacore tuna, crab, avocado-citrus sauce	11
double-double	tempura-fried spicy albacore roll, masago, green onions, sesame seeds	11
golden state	spicy scallop, minced apple roll, seared albacore tuna, avocado, yuzu tobiko	15
green dragon	shrimp tempura roll, faux-nagi, avocado, wasabi tobiko	15

2 credit card maximum per table
18% added to tables of 6 or more

happy hour

Nightly until 7 p.m.; dine-in only

Drink specials

Kin-san-gria	\$5
<i>house sangria made with Riesling, sake and fresh fruits</i>	
large Sapporo beer	\$4
small Sapporo beer	\$2.5
small Asahi beer	\$2.5

Rolls

crunchy* california roll

crunchy* spicy tuna roll

**topped with tempura crisps and sweet sauce*

arctic char/avocado roll

sweet potato tempura roll

mixed vegetable roll

cucumber, avocado, asparagus, carrot, spinach, radish sprouts

choose your price: *cut roll (5 pieces) \$4.5 or hand roll \$3*

a favorite

crispy calamari	\$4.5
<i>spicy dipping sauce</i>	

vegetarian menu

(v) ~ vegan; (*v) ~ can be made vegan

seaweed salad	4
<i>sesame seed oil dressing</i>	
mixed veggie salad (v)	6
<i>mixed greens, tomato, cucumber, asparagus, red onion, apple dressing</i>	
ocean salad (v)	5
<i>cucumber, ocean seaweed, vinegar dressing</i>	
tri-vegetable sampler	8.5
<i>lotus root tempura, roasted potato, spicy burdock root</i>	

starters

cold tofu (*v)	4
<i>sesame seeds, bonito, soy broth</i>	
sweet potato croquette	5.5
<i>crispy cakes, onions, carrots</i>	
cold spinach (*v)	4
<i>boiled spinach, bonito, soy broth</i>	

rolls

(6 pieces each)

avocado roll (v)	4	sweet potato tempura roll	5
pickled radish roll (v)	4	cucumber roll (v)	4
shiitake roll (v)	4	mixed veggie roll (v)	6
futomaki	7	<i>asparagus, avocado, carrot, spinach, radish sprouts</i>	
<i>spinach, egg, gourd, shiitake mushroom</i>		vegan cali roll (v)	7.5
veggie philly roll	8.5	<i>bean curd, vegan mayo, avocado</i>	
<i>smoked bean curd, avocado, cream cheese</i>		spicy tofuna roll(v)	7.5
		<i>spicy bean curd, cucumber</i>	

specialty rolls

(8 pieces each)

ratatouille roll	<i>eggplant, carrot, zucchini and bell pepper tempura topped with crispy garlic</i>	9
reggae roll (*v)	<i>asparagus tempura, cucumber, topped with avocado, tomato slices and shredded pumpkin</i>	11
hot potato roll	<i>sweet potato tempura roll topped with spicy tofuna</i>	12