

TAKATO

TSUMAMI

Kuro Edamame – \$9
Black Edamame, sea salt

Spicy Edamame – \$12
Chili Garlic

Wagyu Galbi Sliders – \$20
Caramelized teriyaki onion

Crispy Tuna – \$14
Spicy aioli, masago

Crispy Brussels Sprouts – \$12
Kimchi vinaigrette

Short Rib Kimchi Taco – \$16
Kimchi aioli, asian slaw

Wagyu Pastrami – \$42
Cornichons, shiitake, pink peppercorn

Duck Bao Bun – \$16
Maple teriyaki, cucumber

Wagyu Gyoza – \$24
Spicy onion ponzu

Mushroom Gyoza – \$17
Sweet soy, fresno pepper

AGEMONO

Mushroom Tempura – \$13
*King oyster, shiitake,
maitake*

Angry Chicken – \$16
Garlic, ginger, gochujang

Rock Shrimp Tempura – \$20
Cilantro aioli

Seabass Croquettes – \$18
Ube, spicy honey aioli

SOUP & SALAD

Takato Salad – \$12
*Baby gem lettuce, gochugaru soy dressing,
parmesan*

Heirloom Tomato Salad – \$16
Sweet chili lime dressing, panko goat cheese

Seaweed Salad – \$10
Dosazu, sesame seeds

Miso Soup – \$6
Wakame, tofu, scallion

ITAME MONO

Shrimp Fried Rice – \$21
Edamame, eggs, onion

Vegetable Fried Rice – \$18
Edamame, shiitake, cabbage

Short Rib Jabche – \$25
*Sweet potato noodles,
braised galbi, egg*

Kimchi Fried Rice – \$24
Beef, kimchi, crispy nori

SEA

Ora King Salmon – \$34
Sweet corn puree, lemon zest

Lobster – MP
Yuzu shiso butter

Chilean Seabass – \$39
*Carrot & parsnip puree,
heirloom tomato salad*

Grilled Branzino – \$28
Lemon herb oil, mango kimchi

LAND

Wagyu Skirt Steak – \$34
Wasabi chimichurri

A5 Wagyu Hot Stone – \$80
*Sea salt, fresh wasabi,
shichimi*

Kobe Wagyu Striploin – \$125
Truffle butter, asparagus

Wagyu Bulgogi – \$34
Mushroom, onion, soy, garlic

Lamb Chop – \$36
Cucumber tahini



TAKATO

SUSHI BAR

Chef Choice Sashimi* - \$65
Caviar add on - \$120

Chef Choice Nigiri * - \$65
Caviar add on - \$120

COLD APPETIZER

Tuna Tartar*- \$26
Avocado puree, chili soy

Rainbow Ceviche* - \$34
*salmon, white fish, scallop, yuzu
lime gochujang*

Hot Hamachi* - \$24
Yuzu soy , serrano pepper

A5 Wagyu Tartar * - \$45
Truffle aioli, brioche

Salmon Tataki* - \$25
Truffle ponzu, shaved black truffle

Oysters*(5) - \$26
Ponzu granita, apple, serrano

MAKI MONO

Spicy Tuna* - \$16
Kaiware, tobiko, tenkatsu

Salmon Avocado* - \$15
Kizami wasabi, tenkatsu

California - \$16
Avocado, blue crab, tobiko

Shrimp Tempura - \$16
Avocado, kaiware, mentaiko aioli

Eel and Avocado - \$16
Cucumber, shiso

NIGIRI & SASHIMI

Otoro* - \$26
Fatty tuna

Maguro* - \$16
Tuna

Sake* - \$14
Ora King salmon

Hamachi* - \$16
Yellowtail

Kanpachi* - \$20
Amberjack

Hirame* - \$16
Fluke

Kinmedai* - \$20
Golden Eye Snapper

Shime Saba* - \$17
Japanese mackerel

Shima Aji* - \$18
Stripped Jack

Ebi* - \$12
Shrimp

Hotate* - \$18
Hokkaido scallop

Tako* - \$14
Octopus

Unagi* - \$14
Fresh water eel

Ikura* - \$16
Salmon roe

Tamago - \$12
Sweet omelet

Ika* - \$12
Cuttle Fish

Uni* - \$36
Japanese Sea Urchin

SPECIALTY NIGIRI

Maguro Foie Gras* - \$24
Tuna, shiso, tare

Smoked Wagyu* - \$42
A5 Japanese beef, uni, caviar

Hokkiado* - \$38
Hotate, uni, crispy nori

Lizzie-San* - \$38
Toro, uni, caviar, scallion

Aburi Sake* - \$24
Torched Salmon belly, truffle

Takato Dynamite* - \$40
King salmon, Baked snow crab

Spicy Yellowtail* - \$16
*Kizami wasabi, serrano, tempura
flakes*

Negi Toro* - \$18
Fatty tuna, scallion

Negi Hama* - \$16
Yellowtail, scallion

Vegetable - \$12
Kanpayo, yamagobo, avocado

Yasai Maki - \$20
Avocado, asparagus, tomato confit

Soft Shell Crab - \$18
Tobiko, chili garlic aioli

Dragon Maki - \$24
*Shrimp tempura, eel, avocado,
bonito flakes*

Kimchi Tuna* - \$26
Tuna, kimchi, avocado, cucumber

TAKATO

THE SHIKOKU WAY OF LIFE

Signature Cocktails - \$17

Shikoku Margarita

Tequila, Amaras mezcal, pineapple, passion fruit, agave

Fugu Cup

Volcan Tequila blanco, watermelon, Thai basil, lime, ginger

Oku Martini

Ketel One vodka, pineapple, lemon, black pepper, basil

Indo Sour

Kikori whiskey, apple & clove, Lo-fi sweet vermouth

Korean Zombie

Rum, Soju, grapefruit juice, passion fruit, Korean plum, lime

Bonsai Mule

Thai chili infused vodka, mango, lime, ginger beer

Japanese Hugo

St Germain, sake, shiso and prosecco

Sarang- hae Colada

Vodka, lychee, coconut, cranberry bitters, rose water

Mezcal Mai Tai

Candied Papaya infused Mezcal, amaretto, pineapple

Hana Martini

Roku gin, lychee, lavender, lemon

Mura Mojito

Diplomatico rum, Lillet, dessert pear, mint

WINE By The Glass

Bubbles by the Glass

Zonin, Extra Dry, Prosecco DOC, Italy	14
Flines, Sparkling Rose, Loire Valley, France	15
Domaine Carneros by Taittinger, Brut Rose, Caneros, California, USA	20
Taittinger, Brut, Champagne, France	20
Veuve Cliquot, Yellow Label, Brut, Champagne, France	26

White Wines by the Glass

2020 Paradosso, Pinot Grigio, Trevezeie, Italy	14
2020 Paco & Lola, Albarino, Rias Baixas, Spain	16
2021 The Ned, Sauvignon Blanc, Marlborough, New Zealand	16
2020 Sancerre, Sauvignon Blanc, Loire Valley, France	18
2018 Trimbach, Riesling, Alsace, France	20
2018 Terrazas, Chardonnay Reserva, Mendoza, Argentina	16
2019 Stags Leap, Chardonnay, Napa, California, USA	17
2020 Jean-Philippe Marchand, Chablis, Chardonnay, Cote-d'or, France	30
2020 Darioush, Viognier, Napa, California, USA	30

Red Wines by the Glass

2019 Ponzi, Pinot Noir, Willamette, Oregon, USA	17
2019 Cloudy Bay, Pinot Noir, Marlborough, New Zealand	20
2019 Twomey, Pinot Noir, Russian River, Sonoma, California, USA	30
2020 Domaine Pierre Caboché, Chateaufeuf du Pape, Rhone, France	22
2018 Trentadue, La Storia, Merlot, Alexander, California, USA	18
2020 Mollydooker, The Boxer, Shiraz, McLaren Vale, Australia	18
2019 Caymus, Cabernet Sauvignon, Napa, California, USA	26
2016 Groth, Cabernet Sauvignon, Oakville, Napa, California, USA	28
2018 Darioush, Caravan, Napa, California, USA	30

Rose Wines by the Glass

2020 Enlightenment, Bobal, Vino de la Tierra de Castilla, Spain	14
2020 Channe, Rose, Cotes de Provence, France	16
2019 Rock Angel, Rose, Cotes de Provence, France	20
2019 Ciavolich, Fosso Canelli, Montepulciano, Abruzzo, Italy	25

SAKE

Suigei "Drunken Whale"	\$12
Rihaku Nigori Junmai	\$15
Amabuki Rose Junmai	\$15
Midorikawa Junmai Ginjo	\$15
Oze Rose Junmai Daiginjo	\$16
Ten To Chi Junmai Daiginjo	\$17
Dassai 45 Junmai Daiginjo	\$18

BEER

Sapporo / Sapporo Light	\$8
Kirin, Kirin Light	\$8
Asahi	\$8
Coedo Shiro <i>Wheat</i>	\$9
Coedo Beniaka <i>Sweet Potato</i>	\$9
Coedo Ruri, <i>Pilsner</i>	\$9

TAKATO

THE SHIKOKU WAY OF LIFE

VODKA

Amass	15
Ketel One	15
Tito's	15
Belvedere	16
Grey Goose	16
Haku	16
Nikka Coffey	18
Stoli Elite	22

GIN

Beefeater	15
Bombay Sapphire	15
Tanqueray	15
Nolet Gin	15
The Botanist	16
Roku	16
Sipsmith	16
Amass	16
Hendrick's	16
Tanqueray 10	18
Nikka Coffey	18
Gin Mare	20
Gvine	22
Yuzu Gin	22
Monkey 47	25

TEQUILA

Vida Mezcal	16
Volcan Blanco	16
Don Julio Blanco	16
Patron Silver	16
Casamigos Blanco	16
Lobos Joven	16
Maestro Dobel	16
Hiatus Blanco	16
Don Fulano Blanco	16
Lobos Reposado	17
Patron Reposado	18
Don Julio Reposado	20
Amaras Cupreata Mezcal	20
Amaras Reposado Mezcal	20
Casamigos Mezcal	20
Casamigos Reposado	20
Volcan Reposado	20
Patron Anejo	20
Hiatus Anejo	20
Volcan Anejo	22
Don Fulano Reposado	22
Casamigos Mezcal	22
Don Julio Anejo	25
Casamigos Anejo	25
Cincoro Blanco	25
Don Fulano Anejo	25
Cincoro Reposado	30
Komos Reposado	30
Cincoro Anejo	30
Don Julio Primavera	35
Don Julio 1942	50
Casa Dragones Anejo	50
Clase Azul Reposado	50
Reserva De La Familia Extra Anejo	65
Casa Dragones Extra Anejo	70
Komos Extra Anejo	80

JAPANESE WHISKEY

Suntori Toki	16	Ichiros	30
Iwai Mars	18	Nikka Malt	29
Nikka Days	18	Hibiki Harmony	40
Kikori	20	Shibui 10	50
Iwai Tradition	20	Hakushu 12	60
Peak Bihoku	20	Yamazaki 12	75
Malt Kojiki	20	Teitassa 30	100
Umiki Ocean	22	Yamazaki 18	150
Akashi	22		
Hatosaki	24		
Nikka Grain	28		

WHISKEY

Crown Royal	15
Maker's Mark	15
Jack Daniels	15
Jameson	15
Bushmills	15
Misunderstood	15
Woodinville Rye	16
Maker's Mark 46	16
Bulleit Bourbon	16
Bulleit Rye	16
Woodford Reserve	18
Michter's	18
Basil Hayden's	18
Angel's Envy	20
Whistle Pig Rye 10 year	22
Widow Jane 10 year	22

COGNAC

Hennessy VS	20
Remy Martin VSOP	25
Hennessy VSOP	30
Remy Martin XO	35
Hennessy XO	50
Louis XIII 1oz.	200
Louis XIII 2oz.	400

SCOTCH

Dewar's	15
JW Black Label	16
Glenlivet 12	18
Glenmorangie 10	18
Glenmorangie 14	20
Oban 14	25
Balvenie 12	25
Glenfiddich 12	25
Macallan 12	28
Balvenie 14	30
Glenfiddich 14	30
Glenmorangie 18	30
Macallan 18	50
JW Blue Label	60

RUM

Bacardi	15
Captain Morgan	15
Leblon Cachaca	15
Brugal 1888	15
Mount Gay	15
Coconut Cartel	15
Appleton Estate	17
Zacapa 23	17
Diplomatico	20
Zacapa XO	30

OTHERS

Baileys Sambuca	15
Disaronno Amaro	15
Nonino Aperol	15
Campari	15
Pisco Caravedo	15
Licor 43	15
Grand Marnier	15
Fernet Branca	15
Frangelico	15
Yellow Chartreuse	16

TAKATO

Our Bubbles by the Glass

Zonin, Extra Dry, Prosecco DOC, Italy
Flines, Sparkling Rose, Loire Valley, France
Domaine Carneros by Taittinger, Brut Rose, Carneros, California, USA
Taittinger, Brut, Champagne, France
Veuve Cliquot, Yellow Label, Brut, Champagne, France

And Now, White Wine by the Glass

2020 Paradosso, Pinot Grigio, Italy
2020 Paco & Lola, Albarino, Spain
2021 The Ned, Sauvignon Blanc, Marlborough, New Zealand
2020 Montagu, Sauvignon Blanc, Sancerre, Loire Valley, France
2018 Trimbach, Riesling, Alsace, France
2018 Terrazas, Chardonnay Reserva, Mendoza, Argentina
2019 Stags Leap, Chardonnay, Napa Valley, USA
2019 Jean-Philippe Marchand, Chablis, Gevrey-Chambertin, Cote-d'or, France
2020 Darioush, Viognier, Napa Valley, California, USA

Followed by, Red Wine by the Glass

2019 Ponzi, Pinot Noir, Willamette Valley, Oregon, USA
2019 Cloudy Bay, Pinot Noir, Marlborough, New Zealand
2019 Twomey, Pinot Noir, Russian River, Sonoma County, California, USA
2020 Domaine Pierre Caboché, Chateauneuf du Pape, Rhone, France
2020 Mollydooker, The Boxer, Shiraz, McLaren Vale, Australia
2020 Trentadue, La Storia, Merlot, Alexander, California, USA
2019 Caymus, Cabernet Sauvignon, Napa Valley, California, USA
2016 Groth, Cabernet Sauvignon, Oakville, California, USA
2018 Darioush, Caravan, Napa, California, USA

And Then, Rose Wine by the Glass

2020 Enlightenment, Bobal, Vino de la Tierra IGP, Spain
2020 Channe, Rose, Cotes de Provence, France
2019 Rock Angel, Cotes de Provence, France
2019 Ciavolich, Fosso Canelli, Montepulciano, Abruzzo, Italy

Finally... After Dinner Selections

Penfolds, Grandfather 20 year, Rare Tawny, Australia
2018 Chateau Laribotte, Sauternes, Preignac, France
2018 Disznoko, Tokaj, Royal Tokaji, Hungary
Yuzu Sake

	Sake by the Glass & Carafe	
	Suigei "Drunken Whale" <i>Tokubetsu Junmai</i>	12/21
14/56	Midorikawa "Green River" <i>Junmai</i>	15/29
15/64	Ten To Chi "Heaven on Earth" <i>Junmai Daiginjo</i>	17/48
20/80	Dassai 45 <i>Junami Daiginjo</i>	18/50
20/80	Amabuki, Rose Sake <i>Junmai</i>	15/35
26/120	Oze Rose, Rose Sake <i>Junmai Daiginjo</i>	16/50
	Rihaku "Dreamy Clouds" <i>Nigori Sake, Junmai</i>	16/55

16/64
16/64
18/72
20/80
16/64
17/68
30/120
30/120

Small Format Sake Bottles

	Kiminoi "Emperors Well" <i>Junmai Ginjo</i>	300ml	38
	Kakurei <i>Junmai Ginjo</i>	300ml	44
17/68	Hakuryu "White Dragon" <i>Daiginjo</i>	300ml	76
20/80	Dassai 23 "Otter Festival" <i>Junmai Daiginjo</i>	300ml	90
30/120	Kikusui "Perfect Snow" <i>Unfiltered, Nigori Sake</i>	300ml	39
		500ml	52
	Ichisima "Karen Coy" <i>Junmai</i>		

17/68
20/80
30/120
22/88
18/72
18/72
26/170
28/112
30/120

14/56
16/64
20/80
25/100

26/160
18/75
20/120
15/84

Champagne & Sparkling Wine by the Bottle

2017 Gramona La Cuvee Brut, Corpinnat, Corazon del Penedes, Spain	100
Ca' del Bosco, Franciacorta, Cuvee Prestige, Lombardy, Italy	100
2012 Louis Roederer, Cristal, Brut, Champagne, France	540
Moet & Chandon Brut, Brut Reserve, Champagne, France	130
Moet & Chandon Brut, Brut Rose, Champagne, France	140
Dom Perignon, Brut, Champagne, France	350
Krug, Grand Cuvee Brut, Champagne, France	415
Veuve Cliquot Brut, Brut Rose, Champagne, France	130
Laurent Perrier, Cuvee Rose, Champagne, France	130
Charles Heidsieck, Rose Reserve, Brut Rose, Champagne, France	130
Ruinart Brut, Brut Rose, Champagne, France	165
Billecart-Salmon Brut, Brut Rose, Champagne, France	180

Rose Wine by the Bottle

2020 Les Sarrins, Rose, Cotes de Provence, France - 45
2020 Chateau Miraval, Rose, Cotes de Provence, France - 70
2020 Chateau Minuty, Rose, Cotes de Provence, France - 65
2020 Bodvar no 8, Rose, Cotes de Provence, France - 75
2018 Rose, Sancerre, Loire, France - 65
2020 Bila-Haut, Rose, IGP Pays d'Oc, France - 40
2021 Fattoria Sardi, Rosato, Toscana IGT, Italy - 50

Natural Wine by the Bottle

2019 Ancestral Brut, Chenin Blanc, Loire, France - 60
2019 Fabien Jouves, Les Agudes, Vin de France, Loire, France - 70
2019 Bodegas Cueva, Orange Wine, Spain - 70
2020 Petracavollo, Fiano, Puglia, Italy - 70
2019 Julien Merle, Gamay, Beaujolais, France - 65

Junmai/Honjozo

Suigei, "Drunken Whale" Tokubetsu Junmai, 1800ml 200
Gentle rice notes, perfect acidity with a fine finish
Tensei, "Endless Summer" Tokubetsu Honjozo, 720ml 76
Green apple aromas with crisp acidity & salty melon

Junmai Ginjo/Ginjo

Tozai, "Well of Wisdom" Ginjo, 720ml 75
Watermelon, honeydew, soft & silky texture
Toko, "Sunrise" Junmai Ginjo, 720ml 85
Light and bone dry with a great umami finish
Ryujin Nama, "Dragon God" Ginjo, 720ml 85
Fruit-forward, sweet, with a silky mouthfeel
Midorikawa "Green River" Junmai, 720ml 85
Melon & toasted vanilla notes, umami finish
Fukucho, "Moon on Water" Junmai Ginjo, 720ml 95
Creamy feel, with notes of pear & fuji apple

Junmai Daiginjo/Daiginjo

Haikkasan, "Eight Peaks" Junmai Daiginjo, 720ml 110
Delicate aromas with a fine clean finish
Onda 48, Junmai Daiginjo, 720ml 90
Gentle earthy-rice notes, balanced acidity with a fine finish
Nanbu Bijin, "Southern Beauty" Junmai Daiginjo, 720ml 120
Notes of strawberry, peach, pear, and apricot
Takatenjin, "Soul of Sensei" Junmai Daiginjo, 720ml 120
Clean honeydew aromas, with a touch of earth
Ten To Chi, "Heaven on Earth" Junmai Daiginjo, 720ml 105
Light & savory with notes of chestnuts, rice, & toast
Ginja Shizuki, "Devine Droplets" Junmai Daiginjo, 720ml 165
Refreshing with notes of pineapple, peach, and lily
Kirin-Zan, Junmai Daiginjo, 720ml 210
Light, dry, refined, and beautifully balanced
Tentaka, "Silent Stream" Junmai Daiginjo, 720ml 285
Smooth, balanced, with light melon notes
Dassai 45, Junmai Daiginjo, 720ml 105
Medium bodied, with a slight sweetness & floral aromas
Dassai 23, "Otter Festival" Junmai Daiginjo, 720ml 300
Notes of grapes, flowers, and strawberries
Tatenokawa 18, "True Gem" Junmai Daiginjo, 720ml 350
Aromatic & complex flavor, essence of luxury
Tasturiki Nihon No Sakura, Junmai Daiginjo, 720ml 475
Golden cherry blossom, full body, and delicate

Specialty Sake

Daimon, "Road to Osaka" Tokubetsu Nigori, 720ml 80
Gentle rice notes, balanced acidity, and a fine finish
Amabuki, Ginno Kurenai, Rose, 720ml 80
Beautiful rose hues, crippy, and good acidity
Oze Rose, 720ml 105
Tart & sweet, with a flavor of wild strawberries
Tsukasabotan, Yuzu, 720ml 84

White Wine by the Bottle

2015 Chateau Pape Clement, Pessac-Leeognan, Bordeaux, France - 370
2019 Jean-Philippe Marchand, Meursault, Gevrey-Chambertin, Cote-d'or, France - 160
2020 Domaine Bouchard, Chardonnay, Pouilly-Fuisse, France - 85
2019 Saint Cosme, White Wine, Condrieu, Rhone, France - 190
2020 Jardin Suspendu, Condrieu, White Wine, Rhone, France - 180
2018 J Bretaudeau, Muscadet, Loire Valley, France - 66
2020 Rietsch, Riesling-Gewurztraminer, Alsace, France - 80
2020 Domaine Zind-Humbrecht, Gewurztraminer, Alsace, France - 65

2021 Honig, Sauvignon Blanc, Napa, California, USA - 55
2019 Illumination, Sauvignon Blanc, Napa & Sonoma, California, USA - 70
2018 Ashes & Diamonds, Semillon & Sauvignon Blanc, Napa, California, USA - 90
2020 Rochioli, Sauvignon Blanc, Sonoma, California, USA - 100
2019 Hartford Court, Chardonnay, Russian River, California, USA - 85
2109 Beringer Reserve, Chardonnay, Napa, California, USA - 85
2020 Cakebread, Chardonnay, Napa, California, USA - 90
2019 Far Niente, Chardonnay, Napa, California, USA - 120
2019 Flowers, Chardonnay, Napa, California, USA - 150

2017 Penfolds, Bin 51, Riesling, Eden, Australia - 85
2019 Penfolds, Bin 311, Chardonnay, South Australia, Australia - 90
2019 Cape Mentelle, Sauvignon Blanc & Semillon, Margaret River, Australia - 50
2020 Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand - 65

2020 Skouras, Moscofilero, Greece - 55
2020 Ciavolich, Aries, Pecorino, Abruzzo, Italy - 70
2019 La Scolca, Cortese, Gavi di Gavi, Piedmont, Italy - 120
2020 Gramona, Gessami, White Wine, Sant Sadurni d'Anoia, Spain - 60
2018 El Vinculo Alejaren, Airen, La Mancha, Spain - 60
2019 Txakoli, Inazio Umuzola, Spain - 60
2019 Nik Weis, Riesling, Qualitatswein, Mosel, Germany - 60

Red Wine by the Bottle

2019 Penfolds, Bin 407, Cabernet Sauvignon, South Australia, Australia - 160
2018 Penfolds, Bin 389, Cabernet Shiraz, South Australia, Australia - 140
2016 Penfolds, St Henri, Shiraz, South Australia, Australia - 200
2017 Escarpment, Pinot Noir, Martinborough, New Zealand - 85
2017 Cloudy Bay, Pinot Noir, Central Otago, New Zealand - 140

2019 Laetitia, Pinot Noir, Arroyo Grande, California, USA - 60
2020 Belle Glos, Pinot Noir, Russian River, California, USA - 80
2019 Paul Hobbs, Pinot Noir, Russian River, Sonoma, California, USA - 90
2019 Cakebread, Pinot Noir, Anderson, California, USA - 110
2018 Domaine Serene, Pinot Noir, Willamette, Oregon, USA - 130

2018 Nickel & Nickel, Merlot, Oakville, California, USA - 150
2018 Selby, Merlot, Sonoma, California, USA - 70
2018 Darioush, Merlot, Napa, California, USA - 150
2018 Darioush, Caravan, Napa, California, USA - 120

2019 Daou, Bodyguard, Paso Robles, California, USA - 80
2018 Keplinger, Vermillion, Sonoma & Sierra Foothills, California, USA - 75
2019 Keplinger, Sumo, Amador, California, USA - 150
2020 Troublemaker, Central Coast, California, USA - 60
2020 Presqu'ile, Syrah, Santa Barbara, California, USA - 50

2021 Bonanza, Cabernet Sauvignon, California, USA - 50
2019 Juggernaut, Cabernet Sauvignon, Hillside Cab, California, USA - 75
2018 Stags Leap, Cabernet Sauvignon, Napa, California, USA - 105
2017 Groth, Cabernet Sauvignon, Oakville, California, USA - 112
2018 Pride, Cabernet Sauvignon, Napa & Sonoma, California, USA - 160
2019 Cakebread, Cabernet Sauvignon, Napa, California, USA - 160
2019 Chappellet, Cabernet Sauvignon, Napa, California, USA - 170
2017 Silver Oak, Cabernet Sauvignon, Alexander, California, USA - 170
2018 Shafer, One Point Five, Cabernet Sauvignon, Napa, California, USA - 175
2019 Nickel & Nickel, Cabernet Sauvignon, Oakville, California, USA - 200
2016 Stags Leap, The Leap, Napa, California, USA - 200
2017 Silver Oak, Cabernet Sauvignon, Napa, California, USA - 250
2018 Opus One, Napa, California, USA - 530

2014 Bouchard Pere & Fils, Pinot Noir, Pommard, Burgundy, France - 145
2015 Bouchard Pere & Fils, Pinot Noir, Nuits-Saint-Georges, Burgundy, France - 170
2018 Domaine Faiveley, Pinot Noir, Mercurey, Burgundy, France - 120
2019 Ducru-Beaucaillou, Le Petit Ducru, Saint-Julien, Bordeaux, France - 100
2018 Chateau Haut-Bailly, Bordeaux, France - 350
2016 Chateau Duhart-Milon, Grand Cru Classe, Bordeaux, France - 375
2015 Carillon d'Angelus, Saint Emilion Grand Cru, Bordeaux, France - 400
2009 Chateau Lascombes, Grand Cru Classe, Bordeaux, France - 450

2018 Terrazas, Grand Malbec, Mendoza, Argentina - 80
2016 Terra Remota, Camino, Emporda, Spain - 85
2016 Numanthia, Tempranillo, Toro, Spain - 80
2017 El Vinculo, Tempranillo, La Mancha, Spain - 65
2018 Alion, Tempranillo, Ribera del Duero, Spain - 120



TAKATO

HAPPY HOUR MENU

MONDAY - THURSDAY

4PM - 6PM

Edamame	\$5
Spicy edamame with chili garlic	\$6
Angry Chicken	\$8
Pork Kimchi Gyoza	\$8
Rock Shrimp tempura	\$10
Oysters	\$18
Salmon avocado roll	\$9
Spicy tuna roll	\$9
Rosaluna Spritz	\$8
Shikoku Margarita	\$8
Japanese Hugo	\$8
Rose Wine	\$7
White Wine	\$7
Red Wine	\$7
Kirinzan Junmai Sake	\$6
Sapporo, Sapporo light	\$5



TAKATO

DESSERT MENU

Strawberry Cheesecake Bingsu \$15

Shaved Ice, Graham Cracker, Sweet Cheese Foam

Oishii Amaro \$17

strawberry infused Jura scotch, Lo-Fi gentian amaro

Sweet Potato Tiramisu \$12

Ube Mascarpone Cheese, Genoise Cake

Espresso Martini \$17

Ketel One vodka, Well's coffee, vanilla coffee liquor

Chocolis Chocoreto Chocolate \$14

Lava Cake, Passion Fruit, Chocolate Ice Cream

Penfolds Grandfather Port \$26

Takato Fondue \$21

Fruits, Pound Cake, Marshmallow

Sauternes, Chateau Laribotte \$18

Sushi Ice Cream \$12

Rice Crispies, Vanilla Ice Cream, Chocolate Sauce

Hennessy XO \$45

Seasonal Sorbet \$12

Chef's Assorted Mochi \$12

Chef's Choice Dessert Platter \$50

TAKATO

HEALTHY CONNECTION

Green Machine Smoothie — \$10

Spinach, banana, strawberries, and almond milk

Floridian Smoothie — \$10

Mango, key lime juice, banana, yogurt, and fresh squeezed orange juice

Açai Bowl — \$15

Açai blend, hemp seeds, granola, banana, flax seeds, berries, and honey

Homemade Yogurt & Granola — \$12

Honey, rolled oats, coconut, flax seeds, and hemp seeds

MORNING ENERGY

Veggie Omelet — \$16

Peppers, mushroom, onion and cheddar . Served with Breakfast potatoes.

Meat Lovers Omelet — \$18

Bacon, sausage, chorizo, and cheddar. Served with breakfast Potatoes

*Lox — \$20

Smoked salmon, focaccia toast, capers, red onions, creamcheese

Short Rib Benedict — \$18

English muffin, Braised short rib, poached eggs and yuzu hollandaise sauce. Served with potatoes

Avocado Toast — \$16

Smashed avocado spread, tomatoes, Scrambled eggs, and spicy aioli on multi grain bread

Crunchy French Toast — \$16

Toasted Texas Toast dredged in crushed corn flakes, with syrup and berries

Buttermilk Waffles — \$15

Golden crispy waffle with syrup and berries

Two Eggs Any Style — \$16

Over easy, over medium, poached, over hard, or scrambled. Served with breakfast potatoes

BREAKFAST EXTRAS

Breakfast Potatoes — \$6

Applewood Bacon — \$6

Pork Sausage Link(2) — \$6

Chicken Sausage Link(2) — \$7

Chocolate Croissant — \$7

Fresh Fruit Platter — \$18



****Please no menu substitutions****

*The Florida Department of Health advises that consuming raw or undercooked seafood or shellfish may increase your risk of food borne illness.