

# COMPLETE DINNERS

PREPARED, COOKED, AND SERVED RIGHT AT YOUR TABLE BY OUR HIBACHI CHEFS

ALL DINNERS INCLUDE: SOUP A LA JAPANESE, TAKAOKA SALAD, HIBACHI SHRIMP APPETIZER, HIBACHI VEGETABLES & TEA. ALL DINNERS SERVED WITH STEAMED RICE (SUBSTITUTE FRIED RICE FOR \$2)

TERIYAKI SALMON BEST AROUND	\$25
YELLOW FIN TUNA STEAK JOHNNY C'S FAVORITEBEST SEARED RARE	\$26
JAPANESE STIR-FRY a variety of vegetables with your choice of chicken or shrimp	\$23
SHRIMP HIBACHI SEARED AND SIMPLY SEASONED FOR BEST FLAVOR	\$28
CHICKEN HIBACHI TENDER MORSELS GRILLED WITH SESAME SEASONING	\$20
STEAK SUKIYAKI THINLY SLICED JAPANESE STYLE BEEF	\$23
SCALLOPS TEPAN SENSATIONAL SEAFOOD WITH THE TAKAOKA TOUCH	\$27
HIBACHI STEAK PRIME NEW YORK CUT SIZZLED TO PERFECTION	\$25
STEAK TAKAOKA a delmonico a la japanese	\$25
FILET MIGNON HIBACHI  DELICATELY SEASONED HEART OF THE TENDERLOIN	\$28
LOBSTER SAMURAI TWIN SOUTH AFRICAN COLD WATER LOBSTER TAILS - ABSOLUTELY GREAT TASTE	\$42
SRF 極 SNAKE RIVER FARMS KOBE RIBEYE \$42	
SNAKE RIVER FARMS  SNAKE RIVER FARMS SKIRT STEAK  \$35	

INTENSELY MARBLED WITH ROBUST BEEF FLAVOR

# COMBINATIONS

# 高岡 TAKAOKA SPECIAL DINNER 高岡

A WONDERFUL COMBINATION OF FILET MIGNON AND LOBSTER TAIL SERVED WITH SOUP A LA JAPANESE, TAKAOKA SALAD, HIBACHI SHRIMP APPETIZER, HIBACHI VEGETABLES, RICE, TEA, AND PLUM WINE \$40

\$29
\$25
\$27
\$29
\$27
\$29

IF YOUR FAVORITE COMBINATION IS NOT LISTED, PLEASE LET US KNOW... \_ WE WILL BE HAPPY TO MAKE IT FOR YOU!

# A LA CARTE

HIBACHI SHRIMP APPETIZER	\$12	SOUP A LA JAPANESE	\$3
TAKAOKA SALAD	\$3	STEAMED RICE	\$1.5
FRIED RICE	\$3.5	ICE CREAM	\$3

# TO TAKE HOME

1/2 PINT - \$4 1 PINT - \$7

GINGER SAUCE MUSTARD SAUCE SALAD DRESSING

WE ARE VERY HAPPY TO SERVE YOU, AND HOPE YOU ENJOY YOUR TIME WITH US! TAKAOKA IS ALSO AVAILABLE FOR DAYTIME PRIVATE PARTIES...ASK A MANAGER FOR INFORMATION.

THANKS FOR COMING, WE HOPE TO HAVE YOU BACK AGAIN SOON!





# COCKTAILS

#### MAI-TAI

RUM, CRÈME DE BANANA, APRICOT BRANDY, CHERRY BRANDY - 8.

#### TAKAOKA SPECIAL

A JAPANESE STYLE WHISKY SOUR WITH SUNTORY TOKI JAPANESE WHISKY - 9.

#### SAKURA

GIN SOUR WITH A TROPICAL TOUCH - 8.

#### BANZAI

A DELIGHTFUL BLEND OF RUM, BRANDY, AND CREAM - 8.

#### GREEN TEA

JAMESON, PEACH BRANDY, SOUR - 9.

#### THE SLIME

PATRON, MIDORI, SOUR - 9.

STRAWBERRY DAIQUIRI - 9.

#### PIÑA-COLADA

A FANTASTIC TREASURE FROM THE FAR EAST - 9.

#### MARGARITA

CLASSIC LIME, STRAWBERRY, OR BLUE RASPBERRY - 9.

LONG ISLAND - 10.

#### MARTINIS

LEMON DROP, BLUEBERRY, CHOCO-MOCHA, KIWI-RAZ - 9.

#### PURPLE HAZE

IMPORTED DIRECTLY FROM ACROSS THE PARKING LOT - 8.

# WINE

PLUM WINE - 5.

CHARDONNAY - 7.

PINOT NOIR - 8.

WHITE ZINFANDEL - 7.

MOSCATO - 7.

MERLOT - 7.

PINOT GRIGIO - 8.

SAUVIGNON BLANC - 8.

## SAKE

HOT SAKE
TRY IT "BOMB-STYLE" WITH
A JAPANESE BEER - 7.

HAKUTSURU
SAYURI NIGORI
UNFILTERED, NATURALLY
SWEET WITH A REFRESHING
AROMA (300ML) - 15./BOTTLE

HAKUTSURU
JUNMAI GINGO
FLOWERY FRAGRANT, WELLBALANCED SMOOTHNESS
(300ML) -18./BOTTLE

YUKI NIGORI LYCHEE UNFILTERED LYCHEE SAKE (375ML) -21./BOTTLE

YUKI NIGORI WHITE PEACH UNFILTERED WHITE PEACH SAKE (375ML) -21./BOTTLE

## BEER

HITACHINO NEST ALE
HITACHINO RED RICE ALE
KIUCHI GINGER BREW
SAPPORO

ASAHI SUPER DRY

BLUE MOON

YUENGLING

BELL'S TWO HEARTED

CORONA

NEWCASTLE

SAM ADAMS

STELLA ARTOIS

BUD LIGHT

BUDWEISER

MICHELOB ULTRA

COORS LIGHT

MILLER LITE

O'DOUL'S

### SPIRITS

ABSOLUT STOLICHNAYA KETEL ONE SMIRNOFF GREY GOOSE

TANQUERAY BEEFEATER BOMBAY SAPPHIRE

CAPTAIN MORGAN MYERS'S DARK MALIBU BACARDI

1800 REPOSADO PATRON JOSE CUERVO

GLENLIVET CHIVAS JOHNNY WALKER BLACK DEWARS

BASIL HAYDEN JIM BEAM
MAKER'S MARK
WOODFORD RESERVE
CROWN ROYAL JAMESON
JACK DANIEL'S V.O.
CANADIAN CLUB
SEAGRAM'S 7 FIREBALL

GRAND MARNIER
COURVOISIER KORBEL

#### SOFT DRINKS

\$2

PEPSI DIET PEPSI SIERRA MIST MOUNTAIN DEW LEMONADE RASPBERRY TEA UNSWEETENED TEA KIDDIE COCKTAIL

#### FRUIT JUICES

\$2.5

PINEAPPLE CRANBERRY ORANGE

#### NON-ALCOHOLIC DRINKS

\$6

PIÑA COLADA STRAWBERRY DAIQUIRI