

TAKAHACHI TRIBECA

FROM SUSHI BAR



SASHIMI SP	27.00
Today's chef's selection of fish, 4 kinds (Blue Fin Chutoro, Ocean Trout, Madai and Shimaaji)	
FRESH HAMACHI SASHIMI PLATE	17.00
Wild caught Big Yellowtail (Buri) sashimi from Japan 8 pcs.	
SALMON PARTY	17.00
3 kinds of salmon sashimi : Cherry Salmon, Ocean trout, Scottish Salmon & Little bit of Ikura (Salmon Roe)	
ANAGO SUSHI SPECIAL (2 pcs)	17.00
Grilled salt water eel with tsume sauce	
SALMON TORO ABURI (2 pcs)	11.00
Seared salmon belly sushi w/ lemon and salt	
HAPPY TOGETHER ROLL	13.00
Eel, walnut and asparagus rolled in soybean paper	
NEGICHUTORO ROLL	13.00
Chopped medium fatty tuna with scallion roll	

RECOMMENDED CHEF'S SPECIAL FISH (Fish: One Piece for Sushi or Two Slices for Sashimi)

* Buri (Wild Caught Big Yellowtail)	From Japan	7.00	Blue Fin Chutoro (Med Fatty Tuna)	From NY	9.00
* Madai (Red Snapper)	From Japan	7.00	Ocean Trout	From Iceland	5.00
* Kinmedai (Golden Eye Snapper)	From Japan	7.00	Ikura (Salmon Roe)	From Japan	10.00
* Shimaaji (Striped Jack)	From Japan	7.00	* Uni (Sea Urchin)	From Japan	15.00
* Cherry Salmon	From Japan	7.00	* Anago (Salt Water Eel)	From Japan	9.00

* Note : Buri, Madai, Kinmedai, Shimaaji, Cherry Salmon, Uni and Anago, came by Airplane from Toyusu Tsukiji-Ohta, Tokyo, the famous Japanese Fish Market

FROM KITCHEN

HOT WINGS	10.00
Deep Fried Chicken Wings with special spicy sauce (5 pcs)	
DUMPLING SOUP	9.50
Pork dumpling, mushroom, bamboo shoot, spinach & carrot in spicy chicken-based soup	
SPRING ROLL	10.50
Fried pork and vegetable spring roll w/ sweet and sour fish sauce	
CURRY CHICKEN	10.00
Grilled free range chicken marinated with curry sauce, served with steam broccoli	
BUTA KAKUNI	10.00
Slow cooked simmered pork belly, served with steam broccoli and red pepper	
SPICY KARAGE	9.00
Deep fried chicken, marinated in salted koji, sake and chili garlic	
POTATO MOCHI CROQUETTE	9.50
Japanese croquette with miso, mochi and pork	
HIYA YAKKO	7.00
Home made cold tofu w/plum, ginger, scallion, bonito flakes in fish soy broth	
HAMACHI KAMA	16.00
Grilled Yellowtail collar with ponzu sauce	

SPECIAL DRINKS

YUZU SPRITZ (Japanese Citrus Sake and Yuzu Juice mixed w/ Club Soda)	(Glass) 14.00
VIRGIN YUZU SPRITZ or OKINAWA CITRUS SPRITZ (No Alcohol) (Japanese Citrus Juice or Okinawa Citrus Juice mixed w/ Club Soda)	7.00

SPECIAL DESSERT

HOME MADE BANANA SPRING ROLL	9.00
Deep fried banana, red bean, and sponge cake spring roll, served with cinnamon and chocolate cream	