



INTRODUCING TAKARA

"Takara", means treasure. Treasure is something valuable that is hidden away or kept in a safe place for whoever finds it in the future. This is the story of Jeannie Ni (owner) and her adventure of founding Takara.

Beginning from a very young age Jeannie has learn the art of business with her mother as she assisted her in selling produce at a local market in Asia. After many years of experience in marketing, she decided to come to America to start her very own business. She arrived in New York in 1993, and after a few years, Jeannie with her expertise in business has gotten accustomed to the new surroundings. Jeannie's younger brother Brain came to visited her after 6 years of being a sushi chef in Japan. This sparked the idea for Jeannie to create a Japanese restaurant that will bring the finest sushi and Japanese cuisine experience. During her preparation in start the business she moved to the peaceful city of Madison, Wisconsin. Shortly afterwards, Jeannie opened Takara Japanese restaurant on State Street in 2001. Her passion in business and bringing a wonderful dining experience to everyone led her to open Takara 2 on South Whitney way in 2006 and a third location in Middleton in 2014.

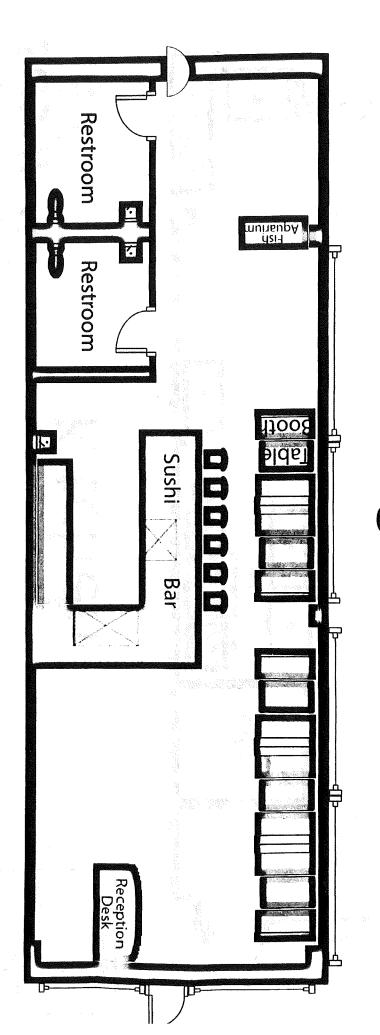
Please come and join Jeannie in extracting and discovering the treasure within the island of Japanese cuisine. She will continue to bring the best quality of sushi.

Thank you and enjoy.





Dining Area



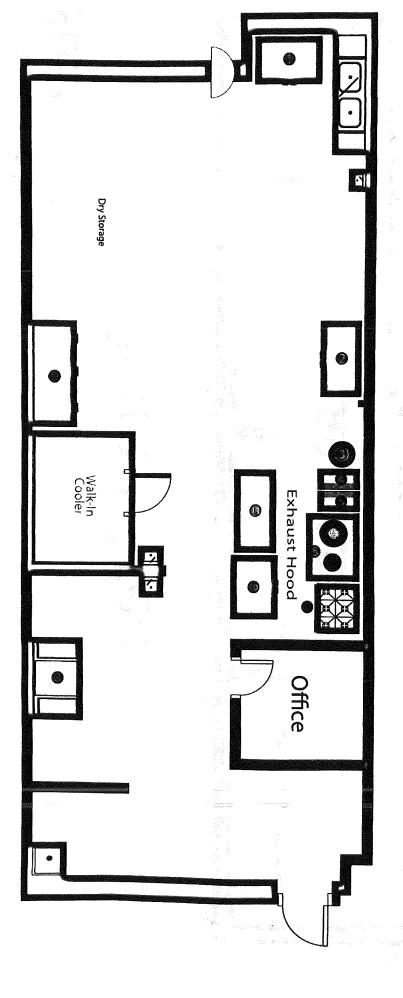
Scale = 1:50



4674 Cottage Grove Rd. Madison,WI 53716 608-698-8806

(itchen 1 - 2 Door Refrigerated Prep Table 2 - 4 Door Stand-up Freezer 3 - Table Top Nat. Gas Rice Cooker 4 - 50 LB Gas Deep Fryer 5 - 50 LB Gas Deep Fryer 6 - 2 Hole Nat. Gas Wok Range 10 - 2 Door Refrigerated Prep Table 11 - Stainless Steel Work Table 7 - 6 Burner Nat. Gas. Range w/Oven 8 - Low-Temp Dishwasher 9 - 3 Door Stand-up Freezer

Scale = 1:50



HOT

Toloments of the Date of the	Brotled yelfowtall or salmon collar, served with porzu sauce,	Hamachi Kama or Sake Kama* or	Fried Spider Deep tried soft shell crab with tempura sauce.	Fried Calamari Deep fried squid served with ponzu souce	Batter-fried shrimp and vegetables with tempura sauce.	Shrimp Tempura	A broiled beef and scallions roll served in terlyaki sauce	Beef Nagimaki	Batter-fried mixed vegetables with tempura sauce.	Vegetable Tempura	Kornoge Fried potate cake	Kutshiyaki Marimated beet on a skewer.	Edamame GF Steamed Japanese say beans.	Age Tofu Fried bear out served with fempure sauce	Talsuta Age Breaded med chicken chinks, served with ketsu sauce.	Harumake Fried spring rolls	់ និម្មាញ Steamed string dunplings	Gyoza Pan-fried pork dumplings	Yakitori Griffed chicken with onion on a skewer.	
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Takoyaki (Fried Octopus)

(4pc) 5,00

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	Sashimi* of Cher's choice of sealood or fish,	Sushi* of Tura, salmon, white lish and shrimp.	Takarajima Lovenshrimp, caviar, eel, egg, avocado and crunch.	Yellowtail sashimi with donzu seuce and Jalapeno.	Hannachi Jalapeno* or	Spicy tuna and caviar topping with mange and crunch.	Mango Tuna* or	Seared thin slices of tune or beef, served with ponzu sauce & spicy sauce,	Tuna Tataki or Beef Tataki*	Baby Tako Baby octopus with cucumber	Mixed Oshinko of Mixed Japanese pickles	Oshitashi Bolled spinach with sesame speds	
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Sulhi or Sadvini (A LA CARTE)

Price includes one plece per order.

	Red Snapper*	Toro* Blue Fin Tuna Belly	Uni Quail Egg*	Ikura Quail Egg*	Engawa* Fluke Fin	White Tuna*	Striped Bass*	Uni" Sea Urchin	Kura* Salmon Roe	Hotategal* Scalop	Masago" Snet Roe	Tobiko" Flying Fish Roe		April Berry	Kino Crah	Tako Octoous	EDI Bolled Shrimp	Inari Fried Bean Curd	Tamago Egg	
3	2.95	8.00	5.95	4.95	2.95	2.95	2.95	5.50	3,50	3.50	2.96	:::95]		7	2.75	2,25	2.25	2.28	COOKED
	Kumamoto Oyster*	Yellowtail Belly*	Salmon Belly*	Hamachi* Yellowall	Sake* Salmon	Maguro* Tuna	Hirame* Fluke	lka* Squid	Hokkigai* Surf Clam	Saba* Nackerel	Estolar* Super White Tuna	Amaebi" Jumbo Sweet String				Anago Sea Est	Kani Crab Stick	Unagita	Smoked Salmon	8
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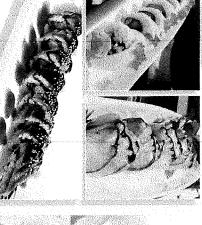
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Poles Possis R	Thet symples of combination such. One we from 50.00, 70.00 and 100.00 combo	Danakase Combo	Sughi For Twe? Eghwen places of sush and a spicy spider roll	Four turns, routh yellowlast and four animon pieces	Tri-Colorad Sushim? or	Three pieces of tuna, three yellowfull and three salmon	Tri-Colored Sushif or	Unagi Don Eel served on a hed of seasoned rice	Tekka Don" GF Sliped runa served on a bed of seasoned rice	Salke Don" GF Sliced salmon served on a bed of seasoned rice:	Eightean pieces of sashimi, eight pieces of sushi, and a dragon roll	oat*	Chirashi* GF Assorted sashimi arranged by the chefserved over rice	Sixteen pieces of sashimi, eight pieces of suish and a rainbow roll	Sushi & Sashimi Combo For Two	Eight pieces of sashimi, four pieces of sushi and a California roll	Sushi & Sashimi Combo*	Sashimi Platter* of Twelve pieces of cashimi, arrange by the chef.	Whe pieces of vegetable sushi arranged by the citef and vegetable tempura roll	Vegetable Deluxe	Nine pieces of sush arranged by the chef, and a runa roll	Sushi Deluxe* er	Sushi Regular* saven pieces of sushi and a California roll	Combination of tura, salmon and California role. Served regular or spicy, by request	Maki Combo*	Two pieces of salmon, we turn, two yellowtail, one spicy tuna roll	Takarajima Sushi
	combin 00, 70,	nbo*	品。	Bowlet		ura. Dr	USH (Server	FSliged	Sliced	of sashi		ssorted	sashim	E Co	estimi, I	3 3 3	9F* 6F	etable st	E	Shi ama	Ŗ.	Save	Salmon		mon, w	
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Roll is rolled into a cylinder with rice, Hand Roll is rolled into a cone shape with rice Extra Ginger or Sauce \$1.00 extra.

Roll on Hand Ro

Deep fried shrimp, avocado, cucumber	Philadelphia Roll Snoked salmon, avecado, cucumber	Vegetable Roll Avocado, cucumber, pickle	Spinach Roll of	Asparagus Roll cr	Cucumber Roll es	Avocado Roll &	Oshinko Roll or Pickled radish	Kampyo Roll GF utpanese squash	Crabmeat, egg, avocado, cucumber, pickled radish and squesh	Futo Roll	Negi Hamachi Roll* er yelowtail & green orions	Vegetable Tempura Roll Fried aspuragus and sweet potato	Shrimp Asparagus Roll Gr	Spicy Scallap Roll*	Spicy California Roll	Deep fried shrimp, arocado, scallions, spicy sauce, eel sauce	China Street Col	Spicy Juna Holl*	Eel Roll With cucumber or avocado	Salmon Skin Roll	Toro Negi Roll* or Tuna belly and scallions	Tuna & Yellowtail Roll* GF	Tuna Roll* GF With pucumber or avocade	Salmon Roll* GF With cucumber or avected:	Hotate Roll* & Scallop, wasabi	Smoked Salmon Roll* or	Sake Roll* or Salmon, wassibl	Tekka Roll* GF Tura, wasabi	California Holl With crabmeat mayo	アン・コート ここうじゅうじゅうじゅうりょう こうしょ 一日 こうしょうしょう はない はない ないない はない ないない はない こうしゅうしゅう しょうしょう しょうしょう しょうしゅう しょうしゃ しょうしゅう しょうしゃ しょうしゃ しょうしゃ しょうしゅう しょうしゅう しょうしゅう しょうしゅう しょうしゅう しょうしゃく しょうしゃく しょうしゃく しょうしゃく しょうしゃく しょうしゅう しょうしゃく しょうしゃく しょうしゅう しょうしゅう しょうしゅう しょうしゅう しょうしゃく しょうしゃく しゃくり しょうしゃく しゃくり しょうしゃく しょうしゃく しゃくり しょうしゃく しょうしゃく しゃくり しょく しゃくり しゃくり しゃくり しゃく しゃくり しゃく しゃくり しゃくり
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Charle Special Polls

Cite Special Roll Fanoy Salmon Roll 13.9 Deep field, smiked salmon, gream disease, in gasqui & scalarus in our chair's special sauce Shogun Roll 10.5	13.94 sauce. 10.50
flakes.	9.50 14.95
pped with turns, statracto, white fish, shrings	15.95
Spicy Spider Roll Shep fred soft shell crab, avocado, customber	10.95
mher.	2 13 25 25
crabmeat, cucumber and avocade. Toll avocado cucumber and mavo.	10.95
างก รฟก, ลงอดสด, ตนตมกิษะ, scalllons and eel sauce.	8.25
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pink say paper and topped with sel stuce, spicy sauce and mango sauce.
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ped with eel sauce, spioy sauce and margo sauce. richeese and jalapeno topped with crabmest and wassi
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Fire Fire Roll* 14.95 Shory suffron, avocacto topped with white turns, jatespeno and sweet chill sauce. Golden Oberan Roll 15.95 Deep tited roll with crabment, cream cheese, avocado and topped with searcet turns, missago, green onton, spby mayo and sel sauce. Full Moora Roll* Turns, yellowtail, mango, cucumber and avocado wrapped in scy paper 16.95
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Augicado and choose vour favorite fish	Naruto Roll*	topped with spicy tuna avocado and spicy sweet sauce.	Chapped deep fried soft shell crab, masago, eel sauce and spicy mayo	Caterpillar Roll*	and topped with crunch, mango sauce and spicy honey sauce.	luns, yellowtail, mango, cucumber and avocade wrapped in soy paper
	11.95			15.95		

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	wrighted with downaphr, tempara flake, chall's special sauce on top.	Ř			Spicy luna, set, cucumber inside, salizen, yellow bit and sticed avocado		Sploy tura, shrimp, crunch top with sploy (alapeno sauce.		The second secon
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ild), are add with white tura and caviar on lop.	non, scallon, jalepena, creum cheese roll, J with sweet chill sauce, crunch & caviar on lop. Roll*	
iar on top.	91 P	
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From: jeannie 7768 jeannie 7768 @yahoo.com

Date: Apr 2, 2021 at 8:51:17 AM

To: Jeannie jeannie 8806@gmail.com



8:41 1





UPDATED_Takarajima Dine-i...

White Wines	glass
La Marca Prosecco, Veneto, Italy A lively sparkling wine with flavors of ripe melon and green apple.	-
Estancia Chardonnay Monterey, California Crisp yet smooth with vanilla & tropical fruit flavors.	6.75
Kendall-Jackson Chardonnay, California Peach and mango flavors. Touch of oak, toast, butter, and vanilla.	8.00
Fontana Candida Pinot Grigio Veneto, Italy Crisp and fruity with flavors of stone fruit and melon.	6.50
Sea Pearl Sauvignon Blanc, Marlborough, New Zealand A perfect complement for sushi, bright lively grapefruit melon fruit flavors.	6.50
Jam Jar Moscato South Africa Juicy flavors of peach, litchi and orange blossom in a sweet and sassy style.	6.50
Red Wines	glass
Dark Horse Cabernet Sauvignon California Medium-rich with notes of black currant and dark cherry.	6.50
Nugan 3rd Generation Shiraz Australia Blackpepper, chocolate, and earthy tones. Spiced berry.	6.50
Mirassou Pinot Noir California Intense redberry balanced with delicate floral and spice.	6.50
HOUSE WINES BY COPPER RIDGE	glass
White Zinfandel, Chardonnay, Merlot, Cabernet Sauvignon	5.50

Plum Wine 5.50

Beer	Draft	12 Oz Bottle	21 Oz Bottle	Non -
Sapporo	4.00	4.00	7.00	Hot Tea Jap
Kirin Ichiban		4.00	7.00	Shirley Ten
New Glarus Spotted Cov	v 4.00	TATIO	11	Bubble Tea
Capital Amber	-	4.00		Mango, strawberry
Miller Lite		4.00		Ginger Co
Asahi Super Dry		4.00		Little Samu Ramune Ja
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				Soda Coke, die

Sake

Sake in moderate amounts is beneficial to your health.

Sake is goes well with all types of food. Sake comes in all varieties due to the unique brewing methods associated w. different low calories.

HOT SAKE

Small Bottle \$4.50, Large Bottle \$7.50

COLD SAKE







Vergatable Terryaki Sautota asontet regutables in terryaki studa Tella Terryaki Lipita Yeri bean contravo cautuet pagalables in terryaki stude. Chicken Terryaki Boiled chicken and segarables in terryaki stude. House Seafood Tempura Batter-fried shrimp, scallops, white fish and vegetables in tempura sauce. Beef, Shrimp or Salmon Terryaky* Your choice of beef, shrimp or salmon served with vegetables Shrimp Tempura Satter-fried shrimp and sauteod vegetables served with tempura souce. Tet Mignon Teriyaki* ender filet mignon served with vegetables in teriyaki sauce. .callop Teriyaki uicy scallops served with vegetables in teriyaki sauce. nicken lempura tter-fried white chicken meat and vegetables in tempura sauce. Served with Miso Soup, Salad and White Rice Complete Meals

Udon Noodles (third, white noodles) or Soba Noodles (thin, buckwheat noodles).	Udon or Soba	Chicken & strimp, beet & strimp, or chicken & beet. Served with vegetables in teriyaki sauce	Teriyaki Duo Choice of one combination:	Yasai Tame Stir-fried assorted vegetables with tolu and mushrooms.
-4	1			

Chicken Katsu or Tonkatsu four choice of chicken or pork breaded and crispy-fried,

Goth Noodles (brick, white noodles). or Soba Noodles (thin, buckwheat noodles). Served with Miso Soup or Salad. fimp Tempura Udon or Soba fimp the Noodles secund in broth
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in sesame soy sauce. Yaki Udan or Saba with regetable tempura on the side. lapanese pan-fried inpodies with your pholice of chicken, beef or vegetables

11.50

Shrimp, scallops, cratmeat, white fish and vegetables in noodle soup. Seafood Udon Strimp, crabmeat, white fish, scallops, fish cakes and vegetables 14.95 14.95

with clear noodles in broth.

Cholos of fender sliced chicken or beet with bean curd, vegetables and clear noodles in broth. Vinner Bento Special \$20.95

Lerrior: Cream Layer Cake
Lemon sponge cake with refreshing lemon mousse,
whipped topping and lemon carely sprinkes.

Strawberry Shortcake
Tender shortcake with two layers of strawberries topped with whipped cream.

Served with California Fiol, White Rice, Shumai, Miso Soup or House Salad.
and your choice of any 2 items below.

13.95	V	" •	J	7	19.95	12.95	į	14.95	18.95	15,95	14.95		19.95	20.95		16.35		14.95	06.31	2	11.98	
	Hibachi Scallops Hibachi Shrimp	Hibachi Salmon	Hibachi Steak*	Hibachi Vegetarian Hibachi Chicken	Served with		Steak*	Scallops	Shrimp	-	Chicken & Shrimp	Twin Lobster Tail	Filet Mignon*	Sword Fish	Shrimp	Scallops	Steak*	Salmon	Chicken	Vegetarian	Served with You new o	± production of the state of th
	10,50	10.50	10.50	7.50 8.95	For our guests age 10 and under the Soup, White Rice and Ice Cream	公司	7.95	8.50	8.50	Hibachi s	20.95 (35.99 (24.95 \$		-11	M,	17.95 . \$	17.8S (14.95 8	13.95	Salad, Clear Sou ubstitute your stee	The same
	Noadle Saup	Chicken Kasta	Chicken Tempura	Chicken Teriyaki Beef Teriyaki	For our guests age 10 and under. Served with Soup, White Rice and Ice Cream for deasent!	Kids Monu	White Rice	Fried Rice	Chicken	Hibachi Side Items	Chicken, Salmon & Shrimp	Lobster Tail, Scallops & Steak*32.95	Shrimp, Scallops & Calamari 27.95	llops*	eak*		Salmon & Steak*	Chicken & Steak*	Shrimp & Scallop	Shrimp & Steak*	Served with Salad, Clear Soup, Vegetables and White Rice. You may substitute your steak for flet mignan for \$4.00	Hibachi
-044	7.00	9.50	9.50	10,50 10,50	,		2.00	3.50	7.50		27.95	32.95	27.95	28.95	30.95	22.95	22.95	21.95	24.95	22.95		

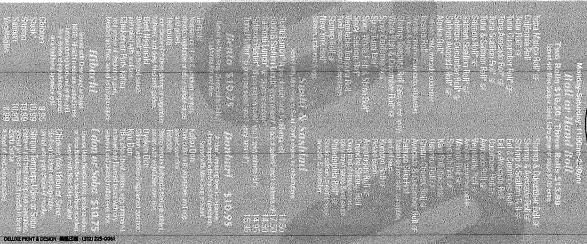
Lemon Cream Layer Cake	Hried Cheesecake With whipped green	Choice of Varilla, Chocolate, Green Tea	Choice of Vanille, Chocolate, Green lea	ice Cream	Lapanese style ica cham with six navors to choose from: Chocolate, Green fea, Vanilla, Sitzwiterry, Red Bean or Mango.	Mochi lee Cream			Hibachi Shrimp	Hibachi Scallops	Hibachi Salmon	Hlbachi Steak*	Hibachi Chicken	Hibachi Vegetarian	
inipped cas	ipped gree	een Tea.	. Ed. 168	•	irawbarry,		(For Dine	Ş	10,50	10.50	10.50	10.50	8.95	7.50	
um.	3				Red Bean or Mango.		(For Dine-In Only)	Decent		Noodle Soup	Chicken Kasta	Chicken Tempura	Beef Teriyaki	Chicken Teriyaki	
				·						٠.			44		
4.95	2 6	ć	2 20	3.50		5.50	W. T.			7 00	9.50	9.50	10.50	9.50	The same of the sa



Bubble Tea Latte
Mango, strawberry, coconut, green tea, banana

Drink

Little Samurai Genadine, orange juice, sprite





DINE-IN - CARRY-OUT - DELIVERY

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Madison, WI 53716



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