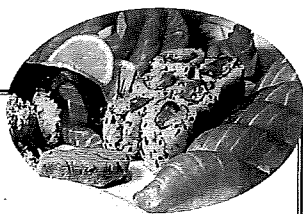


NCH

y: 11:00am-2:30pm



ROLL or HAND ROLL

Two rolls 12.50 / Three rolls 15.99

Served with Miso Soup or Salad. Extra ginger or sauce \$1 extra.

California	Spicy Tuna*	Kani Roll (Crab stick)
Tuna Roll* GF	Spicy Shrimp Tempura	Oshinko Roll GF
Tuna Cucumber* GF	Spicy White Fish & Shiso*	Pickle relish GF
Tuna Avocado* GF	Spicy Salmon*	Nato Roll (Soy bean)
Tuna Scallion* GF	Vegetable Tempura	Avocado & Cucumber GF
Tuna & Salmon* GF	Sweet potato & asparagus	Salmon Skin
Salmon Roll* GF	Shrimp Roll GF	Toasted salmon skin, cucumber, and eel sauce
Salmon Scallion* GF	New York*	Ume Shiso GF
Salmon Cucumber*GF	Salmon, crab & egg	Cucumber, mint, plum sauce GF
Salmon Avocado*	Shrimp & Cucumber GF	Kampyo Roll GF
Alaska Maki*	Shrimp & Avocado GF	Pickle squash GF
Salmon, crab, avocado, cucumber	Shrimp & Scallion GF	Asparagus Roll GF
Boston Maki GF	Eel & Cucumber	Crunchy Shrimp
Shrimp, crab, avocado, cucumber, caviar, lettuce & mayo	Eel & Avocado	Deep fried shrimp, avocado, spicy mayo sauce & eel sauce
Tempura Maki (Shrimp)	Cucumber Roll GF	
White Fish & Cucumber* GF	Avocado Roll GF	
Spicy California	Vegetable Roll GF	
	Spinach Roll GF	

SUSHI & SASHIMI

Chef's choice, no substitutions. Served with Miso Soup or Salad.

Sushi Lunch* 4 pcs of sushi* and 1 california roll	13.50
Sushi & Sashimi Lunch* 3 pcs of sushi*, 6 pcs of sashimi* & 1 california roll	19.50
Sashimi Lunch* 9 pcs of sashimi*GF	16.50
Salmon Platter* 5 pcs salmon sushi* & 1 spicy salmon roll*	16.95
Tuna Platter* 5 pcs tuna sushi* and 1 spicy tuna roll*	17.95

DESSERTS

Ice Cream	4.50	Fried Banana	5.00
Vanilla, chocolate, green tea or red bean		Mochi Ice Cream	5.95
Fried Ice Cream	5.50	Fried Cheesecake	6.00
Vanilla or green tea			

Kid's Menu

For our guests age 10 and under. Served with soup, white rice and drink (juice, milk or soda)

Chicken Hibachi	9.95	Chicken Teriyaki	9.95
Scallops Hibachi	12.95	Beef Teriyaki	11.45
Steak Hibachi	11.45	Chicken Tempura	11.00
Shrimp Hibachi	12.50	Chicken Katsu	11.00
Salmon Hibachi	12.95	Noodle Soup	9.00

Party Tray

Party Tray 1 6 regular roll, 2 special roll chef's choice	50.00
Party Tray 2 5 regular roll, 4 special roll chef's choice	75.00
Party Tray 3 6 regular roll, 6 special roll chef's choice	100.00

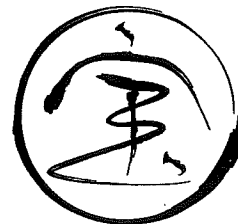
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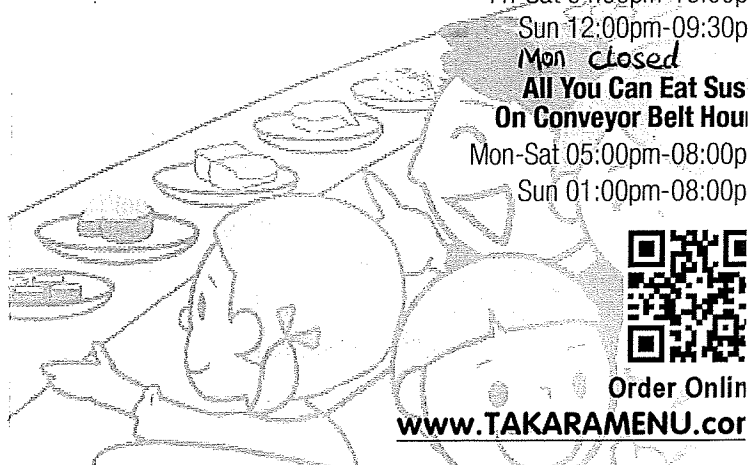
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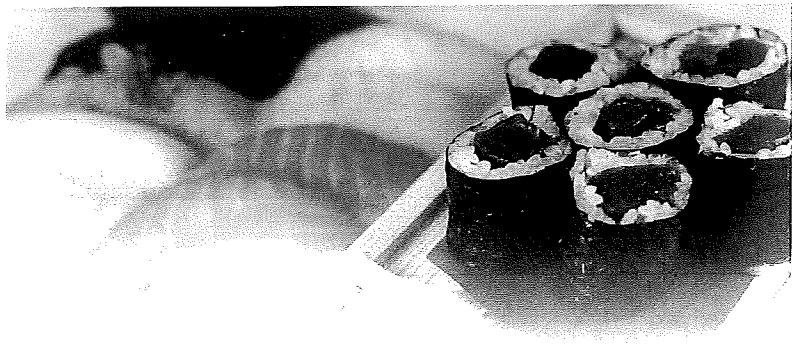
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Sushi Entrees

Served with miso soup or salad.

Takara Sushi*	20.95
Two pieces of yellowtail, two salmon, two tuna, one eel cucumber roll.	
Maki Combo*	17.95
Combination of tuna, salmon and california rolls. Served regular or spicy, by request.	
Sushi Regular* Seven pieces of sushi and a california roll	20.95
Sushi Deluxe*	22.95
Nine pieces of sushi arranged by the chef, and a tuna roll.	
Vegetable Deluxe	19.50
Nine pieces of vegetable sushi arranged by the chef & vegetable tempura roll.	
Sashimi Platter* Twelve pieces of sashimi, arrange by the chef	23.95
Sushi & Sashimi Combo*	27.95
Eight pieces of sashimi, four pieces of sushi and a california roll.	
Sushi & Sashimi Combo For Two*	57.00
Sixteen pieces of sashimi, eight pieces of sushi and a rainbow roll.	
Chirashi* Assorted sashimi arranged by the chef served over rice	20.95
Love Boat*	67.00
Eighteen pieces of sashimi, eight pieces of sushi, and a dragon roll.	
Sake Don* Sliced salmon served on a bed of seasoned rice	21.95
Tekka Don* Sliced tuna served on a bed of seasoned rice	21.95
Hamachi Don* Yellowtail served on a bed of seasoned rice	21.95
Unagi Don Eel served on a bed of seasoned rice	21.95
Tri-Colored Sushi*	21.95
Three pieces of tuna, three yellowtail and three salmon.	
Tri-Colored Sushimi* Four tuna, four yellowtail and four salmon pieces	24.95
Sushi For Two* Eighteen pieces of sushi and a spicy spider roll	45.95
Omakase Combo*	
Chef's choice of combination sushi.	
Choose from 50.00, 70.00 & 100.00 combo.	
Poke Bowl*	21.95
Choice of tuna, salmon, super white tuna or eel, sushi rice bowl with fish, caviar, avocado, cucumber, assorted, vegetable salad & chef's special sauce.	

Bento Special

Choose one of our options listed below to be served with sushi, sashimi, or a California roll. Includes a side of shrimp tempura, shumai (steamed dumplings), rice and salad. 24.95

Options:

Chicken Teriyaki	Chicken Yaki Soba
Shrimp Teriyaki	Tofu Teriyaki
Beef Teriyaki*	Salmon Teriyaki
Vegetable Teriyaki	Beef Nagimaki



Chef's Special Rolls

Fancy Salmon Roll	14.95
Deep fried, smoked salmon, cream cheese, massago & scallions in our chef's special sauce.	
Shogun Roll	11.25
Eel, shrimp tempura, cucumber, avocado, tobiko and eel sauce.	
Fashion Roll*	9.95
Shrimp, tuna, salmon, avocado, cucumber, tempura flakes and tobiko.	
Rainbow Roll*	15.95
California roll wrapped with tuna, salmon, white fish, shrimp and tobiko.	
Dragon Roll	16.95
California roll with eel and avocado, wrapped outside in a jumbo roll & tobiko.	
Spicy Spider Roll	13.50
Deep fried soft shell crab, avocado, cucumber and tobiko.	
Spicy Shrimp Tempura Roll	8.95
Deep fried shrimp, avocado, cucumber and tobiko.	
Philadelphia Roll GF	8.25
Smoked salmon, avocado, cucumber, scallions, cream cheese and tobiko.	
King Eel Roll	12.50
Eel, caviar and avocado rolled inside thin-sliced cucumber.	
Eastern Roll*	8.50
Smoked salmon, crab, cucumber and avocado, with tobiko on top.	
King Crab Roll	17.95
King crab with avocado topping with different types of tobiko.	
Lobster Tail Roll	12.95
Tempura lobster tail, avocado, cucumber, caviar and mayo.	
Naruto*	11.45
Spicy tuna, caviar, avocado and scallions rolled inside thin-sliced cucumbers.	
Rock N Roll	8.95
Toasted eel and salmon skin, avocado, cucumber, scallions, caviar and eel sauce.	
Boston Roll*GF	8.25
Shrimp, lettuce, avocado, cucumber, tobiko and mayo.	
Iso Fantastic*GF	16.95
Tuna, salmon, yellowtail, avocado, cucumber and tobiko wrapped in white seaweed.	
Puppy Love	15.50
Shrimp tempura, avocado, crabmeat, cucumber, mango, crunch and caviar wrapped with pink soy paper and topped with eel sauce, spicy sauce and mango sauce.	
Wasabi Stringer	16.50
Shrimp tempura, cream cheese and jalapeno topped with crab meat and wasabi sauce.	
Fantastic*	20.50
Crab, spicy tuna, crunch & caviar topped w. three pieces of salmon, two pieces of eel and avocado.	
Badger	17.50
Fried lobster, cucumber, avocado & asparagus, topped w. crab & crunch.	
Golden Tuna*	17.95
Spicy tuna, crunch and caviar topped with four pieces of tuna.	
Atami Roll	15.95
Spicy crunchy shrimp and caviar topped with lobster salad	
Hana Roll	16.95
Shrimp tempura, crabmeat, cream cheese, avocado, jalapeno, cucumber wrap with rice paper, top with eel sauce and wasabi sauce.	
Dream Roll*	18.95
Tuna, yellowtail, scallion, wasabi tobiko, top with super white tuna and salmon roe.	
Salmon Fire Roll	16.50
Spicy salmon, scallion, jalapeno, cream cheese roll, deep fried with sweet chili sauce, crunch & caviar on top.	
Crystal Roll*	17.50
Spicy scallop, avocado with white tuna and caviar on top	



Complete Meals

Served with miso soup, salad and white rice.

Vegetable Teriyaki Sautéed assorted vegetables in teriyaki sauce.	14.95
Tofu Teriyaki Lightly fried bean curd over sautéed vegetables in teriyaki sauce	14.95
Chicken Teriyaki Broiled chicken and vegetables in teriyaki sauce.	15.95
Beef, Shrimp or Salmon Teriyaki* Your choice of beef, shrimp or salmon served with vegetables in teriyaki sauce.	17.95
Tuna Teriyaki Tuna served with vegetables in teriyaki sauce.	20.95
Filet Mignon Teriyaki Tender filet mignon served with vegetables in teriyaki sauce.	21.95
Lobster Teriyaki Juicy lobster served with vegetables in teriyaki sauce.	25.95
Scallop Teriyaki Juicy scallops served with vegetables in teriyaki sauce.	20.95
Chicken Tempura Batter-fried white chicken meat and vegetables in tempura sauce.	15.95
Shrimp Tempura Batter-fried shrimp and sautéed vegetables served with tempura sauce.	17.95
Takara Tempura Batter-fried shrimp, scallops, white fish and vegetables in tempura sauce.	20.95
Chicken Katsu or Tonkatsu Your choice of chicken or pork breaded and crispy-fried, served with katsu sauce.	16.95
Yasai Itame Stir-fried assorted vegetables with tofu and mushrooms.	14.95
Teriyaki Duo Choice of one combination: chicken & shrimp, beef & shrimp, or chicken & beef. Served with vegetables in teriyaki sauce	21.95

Udon or Soba

Udon noodles (thick, white noodles) or soba noodles (thin, buckwheat noodles).
Served with miso soup or salad.

Shrimp Tempura Udon or Soba Shrimp with your choice of noodle, served in broth with vegetable tempura on the side.	15.95
Yaki Udon or Soba Japanese pan-fried noodles with your choice of chicken, beef or vegetables in sesame soy sauce.	13.95
Seafood Udon Shrimp, scallops, crab meat, white fish and vegetables in noodle soup.	17.95
Nabe Udon Crab sticks, chicken, egg, vegetables and shrimp tempura in noodles soup.	14.95
Yoshi Nabe Shrimp, crab meat, white fish, scallops, fish cakes and vegetables with clear noodles in broth.	16.95
Sukiyaki Choice of tender sliced chicken or beef with bean curd, vegetables and clear noodles in broth.	18.95

Hibachi

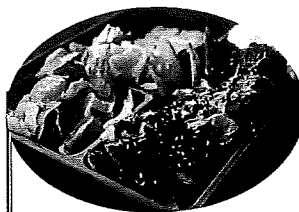
Served with salad, clear soup, vegetables and white rice.
You may substitute your steak for filet mignon for 4.00

Vegetarian	14.95	Shrimp & Scallop	25.95
Chicken	17.50	Chicken & Steak*	21.95
Salmon	18.50	Salmon & Steak*	24.95
Steak*	18.95	Scallop & Steak*	24.95
Scallops	21.50	Shrimp & Filet Mignon*	28.95
Shrimp	21.50	Lobster Tail & Steak*	31.95
Sword Fish	23.95	Surf & Turf* Lobster & Fin	33.95
Filet Mignon*	25.95	Steak, Shrimp & Scallops*	30.95
Twin Lobster Tail	32.95	Shrimp, Scallops & Calamari	28.95
Chicken & Shrimp	22.50	Lobster Tail, Scallops & Steak*	33.95
Shrimp & Steak*	25.95	Chicken, Salmon & Shrimp	27.95

Side Hibachi Items

Shrimp	8.50	Chicken	7.50
Scallops	8.50	Fried Rice	4.50
Steak*	7.95		

*whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.



BENTO

Served w/ Miso Soup, Zensai (Side Dish), California Roll and Rice.

Teriyaki Your choice of beef*, chicken, salmon, shrimp, vegetables or tofu in teriyaki sauce and grilled.	12.50
Tempura Your choice of chicken, shrimp or vegetables battered and deep fried until golden.	12.50
Beef Negimaki Broiled beef* in teriyaki sauce and rolled with scallions.	12.50
Chicken or Pork Katsu Your choice chicken or pork breaded and fried, served with Katsu sauce.	12.50

UDON or SOBA

Choose Udon noodle (thick, white noodles) or Soba noodles (thin, buckwheat noodles).
Served with Miso Soup or Salad

Chicken Yaki Udon or Soba Stir-fried chicken and vegetable served with your choice of noodle.	11.50
Shrimp Tempura Udon or Soba Battered and fried shrimp and vegetables served with your choice of noodle in broth.	11.50
Zaru Soba A bowl of cold Soba noodles.	11.50

DONBURI

A "don", meaning bowl in Japanese, of rice topped with choice of ingredients.
Served with Miso Soup or Salad.

Katsu Don Pork cutlet with vegetables and egg, served over rice	11.50
Tendon Shrimp tempura (battered & fried until gold), served w. vegetables over rice	11.50
Oyakon Don Chicken, vegetables and egg served over rice	11.50
Kyu Don Thin, sliced beef, onions, egg, simmered in sweet soy flavored sauce with dry seaweed and pickled radish over rice.	12.99

HIBACHI

Served with Clear Soup or Salad.

NOTE: Hibachi meals are cooked in the kitchen during lunch, not at the grill.
your choice of ingredients prepared on a traditional Japanese grill.

Chicken	11.95	Salmon	12.99
Steak*	12.99	Vegetables	12.99
Shrimp	12.99		

Desserts

Mochi Ice Cream Japanese style ice cream with six flavors to choose from: chocolate, green tea, vanilla, strawberry, red bean or mango.	5.95
Ice Cream Vanilla, chocolate, green tea, red bean	4.50
Fried Vanilla Ice Cream Served with whipped cream	5.50
Fried Green Tea Ice Cream Served with whipped cream	5.50
Fried Cheesecake With whipped cream	6.00
Fried Banana Topped with whipped cream	5.00
Red Velvet Layer Cake Striking red cake with rich cream cheese mousse, whipped cream and red velvet cake crumbs.	5.00
Lemon Cream Layer Cake Lemon sponge cake with refreshing lemon mousse, whipped topping and lemon candy sprinkles.	5.00

Drinks

Hot Tea Japanese green tea or jasmine	1.25	Little Samurai	2.50
Ice Tea / Lemonade	2.50	Grenadine, orange juice, sprite	
Bubble Tea Latte	4.00	Ramune Japanese Soda	2.50
Mango, strawberry, honeydew, coconut, green tea, green apple, papaya, banana		Regular or strawberry	
Ginger Cooler	3.00	Juice	2.50
Ginger syrup, lemon / lime, soda water		Orange, cranberry, pineapple, apple, tomato	
		Soda	2.50
		Coke, diet coke, sprite, ice tea, lemonade, ginger ale	

Appetizers

HOT

Takoyaki Fried octopus	6.50
Yakitori Grilled chicken with green onion on a skewer	6.50
Gyoza Pan-fried pork dumplings	6.50
Shumai Steamed shrimp dumplings	6.50
Harumaki Fried spring rolls	6.50
Tatsuta Age Breaded fried chicken chunks, served with katsu sauce	6.50
Age Tofu Fried bean curd served with tempura sauce	5.50
Edamame GF Steamed Japanese soy beans	5.50
Kushiyaki Marinated beef on a skewer	8.95
Konoge Fried potato cake	6.50
Vegetable Tempura Batter-fried mixed vegetables with tempura sauce	7.50
Beef Nagimaki A broiled beef and scallions roll served in teriyaki sauce	8.50
Shrimp Tempura Batter-fried shrimp and vegetables with tempura sauce	8.50
Fried Calamari Deep fried squid served with ponzu sauce	6.50
Fried Spider Deep fried soft shell crab with tempura sauce	9.95
Hamachi Kama or Sake Kama* GF	12.95
Broiled yellowtail or salmon collar, served with ponzu sauce.	

COLD

Oshitashi Boiled spinach with sesame seeds	6.00
Mixed Oshinko GF Mixed Japanese pickle radish	7.00
Tuna Tataki or Beef Tataki*	12.95
Seared thin slices of tuna or beef, served w/ ponzu sauce & spicy sauce	
Usuzukuri* GF Thin-sliced fluke served with ponzu sauce	11.45
Pickled Jelly Fish	8.50
Oyster Shooter GF Kumamoto oyster, quail egg and sake	8.00
Uni Shooter* GF Sea urchin, quail egg and sake	9.00
Baby Tako Baby octopus with cucumber	7.95
Spicy Tuna Avocado Martini*	15.50
Spicy tuna, avocado, mixed greens, caviar and crunch	
Mango Tuna* GF Spicy tuna and caviar topping with mango and crunch	12.95
Hamachi* GF Yellowtail sashimi with donzu sauce and jalapeno	12.95
Takara Lover Shrimp, caviar, eel, egg, avocado and crunch	12.95
Lobster Lobster salad with avocado, caviar, spicy sauce and crunch	12.95
Sushi* GF Tuna, salmon, white fish and shrimp	(4pc) 8.95
Sashimi* GF Chef's choice of seafood or fish	(6pc) 13.95
Tuna or Salmon Tar Tar* GF	12.95
Chunks of tuna or salmon with onion, topped with caviar and quail egg. Served with ponzu sauce	

Soup & Salad

Miso Soup Broth with white bean curd, seaweed and scallions	3.75
Clear Soup With mushrooms and scallions	3.75
Seafood Soup GF	8.50
Shrimp, scallops, crab meat, clams, fish cakes & vegetables	
Takara Seafood Salad*	12.95
Crab meat, shrimp, octopus & white fish with asparagus, avocado, tobiko & vegetables with a ginger dressing	
Kani Salad	7.25
Crab meat & julienne cucumbers mixed with mayo and flying fish roe	
Chuka Salad Mixed pickled seaweed with sesame seeds	6.95
House Salad	(S) 3.75 (L) 4.50
Iceberg lettuce w/ tomatoes, cucumbers & house ginger dressing.	
Squid Salad Squid pieces over fresh cucumber	8.25
Tuna Salad GF	14.00
Seared thin slices of Ahi tuna and served over spring mix	
Scallop Salad Fresh scallops, pan seared & served with spring mix	17.00
California Steak Salad*	14.00
Seared new york strip thin sliced & served with romaine lettuce, tomatoes, onions, avocado & jalapeno ranch dressing.	
Poppyseed Salad	9.00
Green mix with dry cranberries and pumpkin seeds, served with poppyseed dressing	



Sushi or Sashimi (Ala Carte)

Price includes one piece per order.

COOKED

Tamago Egg	2.95	Smoked Salmon
Inari Fried bean curd	2.95	Unagi Eel
Ebi* Boiled shrimp	3.25	Kani Crab stick
Tako Octopus	3.50	Anago Sea eel
King Crab	8.50	

RAW*

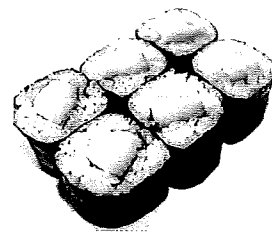
Tobiko* Flying fish roe	3.50	Amaebi* Jumbo sweet shrimp
Masago* Smelt roe	3.50	Escolar* Super white tuna
Hotategai* Scallop	3.95	Saba* Mackerel
Ikura* Salmon roe	5.50	Hokkigai* Surf clam
Uni* Sea urchin	5.95	Ika* Squid
Striped Bass*	3.95	Hirame* Fluke
White Tuna*	3.95	Maguro* Tuna
Engawa* Fluke fin	3.95	Sake* Salmon
Ikura Quail Egg*	5.95	Hamachi* Yellowtail
Uni Quail Egg*	6.95	Salmon Belly*
Toro* Blue fin tuna belly	9.00	Yellowtail Belly*
Red Snapper*	3.95	Kumamoto Oyster*

Maki or Temaki Rolls

Maki is rolled into a cylinder with rice.

Temaki is rolled into a cone shape with rice. Extra Ginger or Sauce -1.00 e.

California Roll With crab, mayo, tobiko and fish roe
Tekka Roll* GF Tuna, wasabi
Sake Roll* GF Salmon, wasabi
Smoked Salmon Roll* GF
Hotate Roll* GF Scallop, wasabi
Salmon* GF With cucumber or avocado
Tuna* GF With cucumber or avocado
Tuna & Yellowtail* GF With tobiko
Toro Negi* GF Tuna belly and scallions
Salmon Skin Roll
Eel Maki With cucumber or avocado
Spicy Tuna Roll*
Spicy Salmon Roll*



Crunchy Shrimp Roll
Deep fried shrimp, avocado, scallions, spicy sauce, eel sauce and caviar.

Spicy California Roll

Spicy Scallop Roll*

Shrimp Asparagus Roll *GF*

Vegetable Tempura Roll

Negi Hamachi Roll* *GF* Yellowtail and green onions

Futo Roll Crab, egg, avocado, cucumber, pickled radish and squash

Nato Roll *GF* Fermented soy beans

Kampyo Roll *GF* Japanese squash

Oshinko Roll *GF* Pickled radish

Avocado Roll *GF*

Cucumber Roll *GF*

Asparagus Roll *GF*

Spinach Roll *GF*

