White Wine

Cielo, Pinot Grigio, Italy (Glass only)	7
Josh, Chardonnay, California	8 / 26
Riebeek Cellars, Sauvignon Blanc, South Africa	8/ 26
Stone Fruit, Riesling, Germany	7 / 22
Canyon Rd, White Zinfandel, California	6 / 18
VOGA, Pinot Grigio, Italy (Bottle)	26
Grgich Hills, Fume Blanc, Napa (Bottle)	55

Red Wine

William Hill, Cabernet, California	8 / 26
Mcmanis, Merlot, California	8 / 26
Bridlewood, Pinot Noir, California	8/ 26
Dancing Bull Zinfandel, California	26
Cannonball Merlot, Sonoma	32
Newton Unfiltered Cabernet, Napa	60

Sparkling Wine

Carpene Malvolti Procecco Italy - 187ml bottle	10

DRINKS

From Our Bar Lounge

<SPECIALTIES>

Mai Tai ... 8.5

Blue Hawaii ... 8.5
Pina Colada ... 8.5
Zombie ... 8.5
Planter's Punch ... 8.75
Pineapple Passion ... 8.5
Long Island Ice Tea ... 8.75

Scorpion Bowl (for 1) ... 8.5

Big Scorpion Bowl (for 2) ... 16

Fog Cutter ... 8.5
Head Hunter ... 8.5
Pearl Harbor ... 8.5
Suffering Bustard ... 8.5
Tidal Wave ... 8.75

<MARTINIS>

Martini (Gin or Vodka) ... 10
Manhattan ... 10
Southern Comfort Manhattan ... 10
Melon Martini ... 11
Sour Apple Martini ... 11
Sake Martini ... 11
Cosmopolitan ... 12
Grey Goose Martini ... 13
Grey Goose Cosmopolitan ... 13

Choya Plum Martini ... 11
Lychee Martini ... 11
Lemon Drop Martini ...12
Godiva Chocolate Martini ... 12
Pomegranate Martini ... 12
Washington Apple Martini ... 12
Greygoose French Martini ... 13
Grey Goose Lychee Martini ... 13

<COCKTAILS>

Amaretto Sour ... 8
Black Russian ... 8
Bloody Mary ... 8
California Root Beer ... 8.5
Cape Codder ... 8
Sex on the Beach ... 8
Tequila Sunrise ... 8

Kalua Sombrero ... 8
Margarita ... 8
Midori Sour ... 8
Mojito ... 8.5
Mud Slide ... 8.5
Toasted Almond ... 8
White Russian ... 8

<FROZEN DRINKS>

Frozen Margarita ... 8
Frozen Mud Slide ... 9

Frozen Pina Colada ... 8
Frozen Strawberry Daiquiri ... 8

DRINKS

Hot Sake 熱燗

	5oz	9oz
Hot Sake 松竹梅	6.5	10
Plum Warm Sake	9 - glass	

Cold Premium Sake 冷酒

	3oz glass	9oz carafe	bottle
Yaegaki Nigori - 720ml bottle 八重垣 (Nigori Junmai - cloudy)	7	20	50 (720ml)
Horin - 300 ml bottle 鳳琳 (Junmai Dai Ginjo)	7		23 (300ml)
Sakemoto - 720 ml bottle 酒元 (Junmai)	5.5	16	38 (720ml)
Typhoon 台風	5	14	

<Bottle 720ml>

Hakutsuru Sho-Une 翔雲 (Junmai Dai Ginjo)	58
Kanbara Bride of fox 蒲原 (Junmai Ginjo)	56
Joto Junmai Ginjo 上等-純米吟醸 (Junmai Ginjo)	42

<Small bottle 300ml / Can 180ml>

Yuki No Bosha - 300ml bottle 雪の茅舎 (Junmai Ginjo)	28
Maboroshi - 300ml bottle 幻 (Junmai Ginjo)	25
Shichi Hon Yari - 300ml bottle 七本槍 (Junmai)	24
Yoshinogawa Winter Warrior - 300ml bottle 吉乃川 (Junmai Ginjo)	22
Murai Nigori - 300ml bottle 村井 (Nigori Genshu - cloudy)	19
Joto Green - 300ml bottle 上等-緑 (Junmai)	19
Bushi-do - 180ml can 武士道 (Junmai)	12
Joto - 200ml cup 上等-カップ	8

Plum Wine

Choya Plum Wine (Martini Glass)	10

Rich, sweet. Suitable as an aperitif or dessert wine. Choya is most popular plum wine in Japan.

LOCAL IPAs - Drink Local

Samuel Adams New England IPA (16oz)	7.5
Smuttynose - Finest Kind IPA (16 oz) Hampton NH.	8
Pipe Dream - West to East IPA (16 oz) Londonderry NH.	8.5

Beer (12oz bottle)

Bud Light (12oz)	4.5
Michelob Ultra (12oz)	4.5
Miller Light (12oz)	4.5
Blue Moon (12oz)	5.5
Corona (12oz)	5.5
Kirin Ichiban (12oz)	5.5
Sapporo (12oz)	5.5
Sapporo Silver (22 oz)	8
Samuel Adams (12oz) - Boston Lager - Seasonal Brew	5.5

Soft Drink

Soda - free refill (Coke, D.Coke, Sprite, Ginger Ale, Root Beer, Lemonade, Sunkist Orange Soda or Fanta Grape)	2.95
Juice (Orange, Apple or Cranberry)	3
Ramune - Japanese Soda (Original, Orange, Blueberry or Strawberry)	3
Fruit Punch	4
Milk	3
Chocolate Milk	4
S.Pellegrino Sparkling Water (750ml)	4.5
Virgin Pina Colada	6
Frozen Virgin Pina Colada	6
Frozen Virgin Strawberry Daiquiri	6

Sake Tasting 2 oz - 3 kinds $11

Horin (Dai Ginjo - clear, fruity nose) - Yaegaki Nigori (Nigori - cloudy, sweet) - Tyhoon (Honjozo - dry, smooth)

takumi
sushi & hibachi

Dinner at Hibachi Grille

All Hibachi entrée served with

< Shrimp Appetizer, Hibachi Vegetables, Miso Soup, Side Salad, Steamed Rice and Ice Cream >

Additional $2.95 for Hibachi Fried Rice instead of Steamed Rice.

Dipping sauces: Ginger Soy Sauce, Mustard sauce, Yum Yum White Sauce

<From the Land>

Teriyaki Chicken … 18.95
with Teriyaki Sauce

Sirloin Steak … 23.95
USDA Choice grade with Garlic Butter

Sliced Teriyaki Steak … 23.95
USDA Choice grade with Teriyaki Sauce

Filet Mignon … 26.95
with Garlic Butter

Rack of Lamb … 29.95
with Garlic Butter

Vegetable Dinner … 17.95
(no shrimp appetizer)

<From the Sea>

Calamari … 18.95
with Garlic Butter and Lemon Juice

Shrimp … 23.95
with Garlic Butter and Lemon Juice

Salmon … 23.95
with Garlic Butter and Lemon Juice

Tuna … 23.95
with Garlic Butter and Lemon Juice

Swordfish … 23.95
with Teriyaki Sauce

Sea Scallops … 26.95
with Garlic Butter and Lemon Juice

Chilean Sea Bass… 29.95
with Garlic Butter and Lemon Juice

< Side Orders >

Calamari … 6.95 Shrimp … 7.95 Scallops … 9.95
Hibachi Noodle … 6.95 Teriyaki Tofu … 6.95 Mixed Vegetables … 7.95
Hibachi Fried Rice without entrée order … 4.95

< For Children >

for age 12 and under

One choice of Soup or Salad

Teriyaki Chicken … 9.95
Sirloin Steak … 12.95
Salmon … 12.95
Shrimp … 12.95
Filet Mignon … 14.95
Scallops … 14.95

Dinner at Hibachi Grille

All Hibachi entrée served with

< Shrimp Appetizer, Hibachi Vegetables, Miso Soup, Side Salad, Steamed Rice and Ice Cream >

Additional $2.95 for Hibachi Fried Rice instead of Steamed Rice.

Dipping sauces: Ginger Soy Sauce, Mustard sauce, Yum Yum White Sauce

< Combinations >

Teriyaki Chicken & Calamari…21.95
Teriyaki Chicken & Salmon… 23.95
Teriyaki Chicken & Shrimp… 23.95
Teriyaki Chicken & Sea Scallops … 26.95

Sirloin Steak & Teriyaki Chicken … 25.95
Sirloin Steak & Calamari…25.95
Sirloin Steak & Salmon… 27.95
Sirloin Steak & Shrimp… 27.95
Sirloin Steak & Sea Scallops … 29.95
Sirloin Steak & Cold Water Lobster Tail … 29.95

Filet Mignon & Teriyaki Chicken … 27.95
Filet Mignon & Calamari…27.95
Filet Mignon & Salmon… 29.95
Filet Mignon & Shrimp … 29.95
Filet Mignon & Sea Scallops … 31.95
Filet Mignon & Cold Water Lobster Tail … 31.95

Shrimp & Sea Scallops … 27.95
Twin Lobster Tails … 31.95
Trio - Sirloin Steak, Chicken & Shrimp … 28.95
Seafood Combination - Cold Water Lobster Tail, Scallop, Calamari & Salmon … 31.95

Dinner for TWO people … 44.95

<Your Choices of TWO (2)>
Chicken, Sirloin Steak, Shrimp, Scallop, Tuna, Calamari, Salmon or Swordfish
(No Dublicate Choices)

Nigiri / Sashimi

	Nigiri	Sashimi
Tamago (Egg Omelet)	3.50	5.50
Kanikama (Crab Stick)	3.50	5.50
Saba (Mackerel)	4.25	6.25
Ebi (Shrimp)	4.25	6.25
Ika (Squid)	4.25	6.25
Tako (Octopus)	4.50	6.50
Suzuki (Bass)	4.50	6.50
Hirame (Fluke)	4.75	6.75
Zukesake (Marinated Salmon)	5.00	7.00
Sake (Salmon)	5.25	7.25
Smoked Salmon	5.25	7.25
Maguro (Tuna)	5.50	7.50
Hamachi (Yellowtail)	5.50	7.50
Tai (Red Snapper)	8.50	10.50
Unagi (Eel)	5.50	7.50
Anago (Sea Eel)	5.50	7.50
Hokkigai (Surf Clam)	4.75	6.75
Hotategai (Scallop)	6.50	8.50
Tobiko (Flying Fish Roe)	4.50	6.50
Tobiko w/Quail Egg	5.75	7.75
Ikura (Salmon Roe)	4.75	6.75
Ikura w/Quail Egg	6.00	8.00
Uni (Sea Urchin)	Open Price	
Uni w/Quail Egg	Open Price	
Chutoro (Marbled Tuna Belly)	Open Price	
Toro (Choice Tuna Belly)	Open Price	
Otoro (Fatty Tuna Belly)	Open Price	
Toro Aburi (Torched Tuna Belly)	Open price	

***Nigiri (with rice): 2 pieces per order**

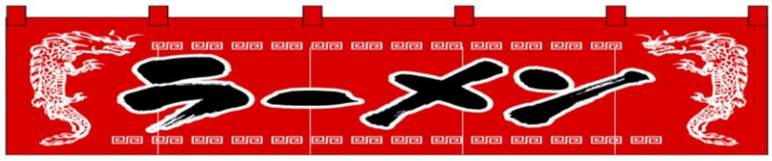
***Sashimi (without rice): 3 pieces per order**

Makimono - Rolls

Kappa (Cucumber)	4.00
Avocado	4.25
Tekka (Tuna)	5.75
Sake (Salmon)	5.50
Negihama (Yellowtail & Scallions)	5.75
Gokudo (Mackerel, Pickled Ginger, Scallions, Mountain Burdock Root & Cucumber)	5.75
Sake avo (Salmon & Avocado)	6.50
Una-Avo (Eel & Avocado)	6.75
Alaskan (Salmon, Cucumber, Avocado, & Scallions w/Bonito Flakes)	6.50
Salmon Skin (Broiled Salmon Skin, Scallions, Mountain Burdock Root & Cucumber)	6.50
Backdraft (Baked Spicy Salmon, Avocado, Cucumber & Scallions)	6.50
California (Crab Stick, Avocado, Cucumber & Flying Fish Roe)	6.50
Philadelphia (Smoked Salmon, Cream Cheese, Cucumber & Scallions)	6.50
Fashion (Eel, Avocado, Cream Cheese, Cucumber, Mountain Burdock Root & Flying Fish Roe)	7.00
Spicy Tuna (Tuna & Cucumber w/Spicy Mayo)	6.50
Spicy Salmon (Salmon & Cucumber w/Spicy Mayo)	6.50
Spicy Yellowtail (Yellowtail & Cucumber w/Spicy Mayo)	6.75
Spicy Scallop (Tairagai, Flying Fish Roe & Cucumber w/Spicy Mayo)	8.75
Caterpillar (Eel, Avocado, Cucumber & Flying Fish Roe, Rolled in the Shape of a Caterpillar)	8.75
Scorpion (Eel, Avocado, Cucumber & Flying Fish Roe covered w/Shrimp)	9.25
Futo (Egg, Eel, Crab Stick & Vegetable)	7.75
Fish'n' Roll (Fried White Fish, Lettuce, Cucumber, Avocado & Flying Fish Roe w/Mayo)	7.00
Kmeeks (Crab Stick Tempura, Eel, Cucumber, Avocado & Flying Fish Roe)	7.00
Crazy (Shrimp Tempura, Cucumber, Avocado & Flying Fish Roe w/Spicy Mayo)	8.00
Spider (Deep Fried Soft Shell Crab, Cucumber, Avocado & Flying Fish Roe w/Spicy Mayo)	11.00
B-29 (Salmon rolled w/Avocado, Cucumber, Crab Stick, Flying Fish Roe & Scallion in a Tempura Roll)	10.75
B-52 (Yellowtail rolled w/Avocado, Cucumber, Crab Stick, Flying Fish Roe & Scallion in a Tempura Roll)	11.75
Rainbow (Crab Stick, Avocado, Cucumber & Flying Fish Roe, w/Tuna, Salmon, White Fish, Yellowtail, Shrimp)	14.00
Volcano Maki (Shrimp & Avocado maki topped with Hotate Hokkai-yaki and scallions)	15.00
Dragon (Shrimp Tempura x 2, covered w/ Unagi, Avocado, Crab Stick & Flying Fish Roe)	15.00

Special Rolls

Dynamite (Snow crab, Shiitake, Cucumber, Avocado, Flying Fish Roe & Mayo wrapped in seaweed and deep fried. Unagi Sauce drizzled)	13.00
Boston (Lobster Tempura, Salmon, Lettuce, Avocado, Cucumber, Frying Fish Roe & Mayo rolled in Soy Paper. Balsamic soy sauce)	15.00



Takumi's Ramen Noodle … $12

- Miso
- Shoyu (Soy Sauce)
- Tan Tan (Spicy Sesame)
- Tonkotsu (Pork Broth)

Ramen Maki Combo … $17

(Choose your Ramen Flavor)

- Ramen + Maki Sushi

(Choose one: California, Philadelphia, Alaskan,

SakeAvo, Philadelphia, Spicy Tuna, Spicy Salmon)

<u>Extras</u>

Extra Scallion … $0.5

Extra Corn … $0.5

Extra Noodle … $2.5

Extra Hot Sesame Oil … $0.5

Extra Egg … $1

Extra Chashu Pork … $2.5