

Takí®



Direct Importer of Wagyu
Beef from Japan



JETRO Japan External Trade
Organization

Certified by Ministry
of Agriculture, Forestry
and Fisheries of Japan



FONDAZIONE ITALIA GIAPPONE

伊日財団

FOUNDED BY UMBERTO AGNELLI
PATRONIZED BY CAMERA DEI
DEPUTATI

Japanese Style Entrées

Gohan

Simple Steamed
Japanese White Rice

4

Miso Shiru

Traditional Japanese Miso Soup
with Seaweeds and Chives

6

Sushi Meshi

Japanese White Rice
seasoned for Sushi

6

Tofu Miso Shiru

Miso Soup with Raw Tofu,
Seaweeds and Chives

7

Edamame

Steamed Japanese Green
Soybeans* with Salt

6

Hiyayakko

Raw Tofu with Katsuobushi,
Ginger and Chives

6

Onighiri

Japanese Rice Balls with grilled
Salmon and Umeboshi Plum; 2 pcs

9

Wakamesu

Green Seaweeds marinated
with Rice Vinegar

8

Aghedashi Tofu

Deep-Fried Tofu with Ginger, Chives,
Katsuobushi and Sauce

8

Crudités & Tartàre

Tris Tartàre

Salmon, Tuna* & White Fish Tartàre with Avocado; ~ 200 g

32

Taki Marinated Salmon

Thin Slices of Salmon marinated with Ponzu Sauce

22

Usuzukuri

Thin Slices of Sea Bass with Ponzu Sauce on the side

20

Shake Tartàre

Salmon Tartàre with Avocado and Yuzu Ponzu Sauce; ~ 180 g

29

Shiromi Tartàre

White Fish Tartàre with Avocado and Yuzu Ponzu Sauce; ~ 180 g

27

Maguro Tartàre

Tuna* Tartàre with Avocado and Yuzu Ponzu Sauce; ~ 180 g

30

Sushi Mix Combo

Sushi Moriawase Ume

6 Nighiri • 2 Uramaki • 2 Hosomaki

23

Sushi Moriawase Take

10 Nighiri • 3 Uramaki • 3 Hosomaki

35

Sushi Moriawase Matsu

12 Nighiri • 4 Uramaki • 4 Hosomaki • 2 Gunkan

51

Salmon Nighiri Plate

7 Salmon Nighiri

30

Sushi & Sashimi Regular

4 Nighiri • 4 Sashimi • 2 Uramaki • 2 Hosomaki

31

Sushi & Sashimi Medium

7 Nighiri • 6 Sashimi • 2 Uramaki • 2 Hosomaki • 1 Gunkan

43

Sushi & Sashimi Deluxe

12 Nighiri • 9 Sashimi • 4 Uramaki • 2 Hosomaki • 2 Gunkan

70

Mixed Compositions of Sushi and/or Sashimi could may include, depending on availability:
Salmon, Sea Bass, Tuna*, Sea Bream, Red Shrimp*, Boiled Shrimp*, Squid*, Surimi*

Sashimi

Sliced Raw Fish

Shake Sashimi

Salmon Sashimi; 6 pcs

30

Shiromi Sashimi

White Fish Sashimi; 6 pcs

24

Maguro Sashimi

Tuna* Sashimi; 6 pcs

28

Sashimi Mix

Mix of Sashimi; 12 pcs

40

Sashimi Max

Imperial Mix of Sashimi; 24 pcs

71

Shakedon

Salmon Sashimi on Sushi Rice

30

Kaisen Chirashi

Mix of Sashimi on Sushi Rice

30

Mixed Compositions of Sashimi could may include, depending on availability:
Salmon, Sea Bass, Tuna*, Sea Bream, Red Shrimp*, Boiled Shrimp*, Squid*, Surimi*

Nighiri

Shake
Salmon

10

Maguro
Tuna*

13

Shake Aburi
Roasted Salmon

11

Maguro Aburi
Roasted Tuna*

14

Ika
Squid*

8

Amaebi
Red Shrimp*

18

Suzuki
Sea Bass

9

Hotate
Japanese Scallop*

17

Tai
Sea Bream

9

Ebi
Boiled Shrimp*

9

Unaghi
Roasted Eel*

20

Any order of Nighiri
is composed by 2 pieces

Taki

Hosomaki & Oshizushi

Kappa Hosomaki
Roll wrapped with Nori Seaweed;
filled with Rice and Cucumber

8

Avocado Hosomaki
Roll wrapped with Nori Seaweed;
filled with Rice and Avocado

9

Shake Hosomaki
Roll wrapped with Nori Seaweed;
filled with Rice and Salmon

13

Shiromi Hosomaki
Roll wrapped with Nori Seaweed;
filled with Rice and White Fish

11

Tekka Hosomaki
Roll wrapped with Nori Seaweed;
filled with Rice and Tuna*

15

Any order of Hosomaki
is composed by 8 pieces

Oshi Spicy Shake
Pressed Rice filled with Spicy Salmon and
Avocado; covered with Flying Fish Roe*
and Tempura Flakes

18

Oshi Shake
Pressed Rice filled with Surimi* and
Avocado, covered with Salmon

22

Oshi Spicy Maguro
Pressed Rice filled with Spicy Tuna* and
Avocado; covered with Flying Fish Roe*
and Tempura Flakes

20

Oshi Maguro
Pressed Rice filled with Surimi* and
Avocado, covered with Tuna*

24

Oshi Unaghi
Pressed Rice filled with Surimi* and
Avocado, covered with Roasted Eel*

26

Any order of Oshizushi
is composed by 6 pieces

Gunkan & Temaki

Tobiko

Rice with Flying Fish Roe*;
wrapped with Nori Seaweed

12

Shake Temaki

Handroll wrapped with Nori Seaweed;
filled with Rice and Salmon

14

Shake Neghi

Rice with Salmon Tartàre and Chives;
wrapped with Nori Seaweed

14

Shake Avo Temaki

Handroll wrapped with Nori Seaweed;
filled with Rice, Salmon and Avocado

16

Ikura

Rice with Alaskan Salmon Roe*;
wrapped with Nori Seaweed

21

California Temaki

Handroll wrapped with Nori Seaweed;
filled with Rice, Surimi*, Cucumber
and Avocado

9

Maguro Neghi

Rice with Tuna* Tartàre and Chives;
wrapped with Nori Seaweed

15

Shiromi Temaki

Handroll wrapped with Nori Seaweed;
filled with Rice and White Fish

12

Tekka Temaki

Handroll wrapped with Nori Seaweed;
filled with Rice and Tuna*

15

Any order of Gunkan
is composed by 2 pieces

Any order of Temaki
is composed by 1 piece

International California Maki Fusion

California Flowers covered with Sesame; filled with Surimi* and Cucumber; 8 pcs	18	Shake Avo Uramaki covered with Sesame; filled with Salmon, Avocado; 8 pcs	23
Fuji Roll Wrapped with Seaweed; covered with Cheese; filled with Salmon, Surimi* and Avocado; 5 pcs	23	California Salmon Roll covered with Salmon and Sesame; filled with Surimi* and Cucumber; 8 pcs	34
California Summer Roll covered with Strawberry, Avocado and Sesame; filled with Surimi* and Avocado; 8 pcs	22	Arcobaleno covered with mixed Fish* and Sesame; filled with Surimi* and Cucumber; 8 pcs	36
California Crunchy Tempura covered with Tempura Flakes, Sesame and Flying Fish Roe*; filled with Prawn* Tempura and Surimi*; 10 pcs	26	California Dragon covered with Roasted Eel*; filled with Surimi* and Avocado; 8 pcs	38
Spider Roll covered with Tempura Flakes, Sesame and Flying Fish Roe*; filled with Surimi*, Soft Shell Crab*, Spicy Salmon and Avocado*; 10 pcs		43	

International Japanese Salads

Japanese Green Salad Mixed Salad with Seaweeds and Sesame dressing	9
Tofu Salad Mixed Salad with Raw Tofu and Sesame dressing	15
Shake Avocado Salad Mixed Salad with Avocado, Tomatoes, Grilled Salmon and Edamame	23
Tuna Avocado Salad Mixed Salad with Avocado, Tomatoes, Grilled Tuna*and Edamame	24
Shakekawa Salada Salad with Crispy Salmon and Ponzu Sauce	13
Stir Grilled Vegetables Stir Grilled Carrots, Zucchini and Savoy Cabbages	9

Japanese Traditional Fish & Meat Dishes

Shake Teriyaki Grilled Salmon with Teriyaki Sauce	25	Tori Karaaghe Deep-Fried Chicken	16
Shake Shioyaki Grilled Salmon with Salt	25	Yakitori Chicken Skewers with Teriyaki Sauce; 2 pcs	16
Shiromi Shioyaki Grilled White Fish with Sauce on the side	22	Tori Teriyaki Grilled Chicken Tidbits with Teriyaki Sauce	20
Shake Saikyoyaki Grilled Salmon marinated with Saikyo Miso	33	Tonkatsu Deep-Fried Breaded Pork Tenderloin	20
Ghindara Saikyoyaki Grilled Black Cod marinated with Saikyo Miso	45	Beef Shioyaki Grilled Beef; ~ 150 g	24
Kamo Roast Low-temperature cooked Duck Breast		28	

Gyoza & Ramen

Yasai Gyoza

12

Deep-Grilled Japanese Dumplings* with Vegetables; 6 pz

Gyoza Classic

13

Deep-Grilled Japanese Dumplings* with Vegetables and Pork; 6 pz

Ebi Gyoza

16

Deep-Grilled Japanese Dumplings* with Vegetables and Shrimps; 6 pz

Miso Ramen

17

Miso Broth with Pork, Chives, Naruto*, simmered Egg and Seaweeds

Shoyu Ramen

17

Soy Broth with Pork, Chives, Naruto*, simmered Egg and Seaweeds

Japanese Udon & Soba

Yakiudon Veg

Japanese Stir Fried Noodles with Vegetables

16

Yakiudon Classic

Japanese Stir Fried Noodles with Vegetables, Pork and Katsuobushi

18

Shake Yakiudon

Japanese Stir Fried Noodles with Vegetables, Salmon and Katsuobushi

25

Wakame Udon

Japanese Noodles in Umami Broth with Seaweeds and Chives

16

Wakame Soba

Japanese Whole Wheat Noodles in Umami Broth with Seaweeds and Chives

16

Zaru Soba (cold)

Japanese Whole Wheat Noodles with Cold Umami Broth on the side

16

Yakimeshi & Donburi with Taki Umami Flavour

Yakimeshi Veg

Japanese Stir Fried Rice with Vegetables

9

Yakimeshi Classic

Japanese Stir Fried Rice with Vegetables, Chicken Frankfurter and Egg

11

Shake Yakimeshi

Japanese Stir Fried Rice with Vegetables, Salmon and Egg

17

Katsu Don

White Rice with Deep-Fried Breaded Pork Tenderloin, Dashi Broth, Egg and Chives

22

Wagyu Don

White Rice with Japanese Beef simmered in Dashi Broth and Special Red Ginger

38

Una Don

White Rice with Roasted Eel* and Teriyaki Sauce

33

Japanese Tempura & Kushikatsu

Cheese Kushikatsu

Deep-Fried Breaded Cheese Skewers with Sauce; 3 pcs

12

Shake Kushikatsu

Deep-Fried Breaded Salmon Skewers with Sauce; 3 pcs

20

Yasai Tempura

Japanese Deep-Fried Vegetables; 10 pcs

17

Tempura Moriawase

Japanese Deep-Fried Vegetables and Prawns*; 6+2 pcs

22

Ebi Tempura

Japanese Deep-Fried Prawns*; 5 pcs

24

Soft Shell Crab

Japanese Deep-Fried Soft Shell Crab*; 1 pcs

24

Desserts

Homemade Gelato • Sesame • Ginger • Green Tea • Azuki Red Beans	7	Taki Green Tea Tiramisù Savoirdi Cookies, Green Tea and Mascarpone Cream	9
Shiro Daifuku Rice Dessert* filled with Red Beans Jam	7	Mochi Ice Rice Dessert* filled with Ice Cream	9
Sakura Mochi Rice Dessert* filled with Red Beans Jam and wrapped with Cherry Leaf	7	Yokan Red Bean Japanese Dessert	7
Dorayaki Japanese Pancake* filled with Red Beans Jam	7	Cheese Cake with fresh Strawberries	7
Matcha Cake Green Tea Sponge Cake filled with Matcha Cream	9	Mont Blanc Sweetened Chestnuts Puréed, Whipped Cream and Meringue	7
Strawberry Parfait Custard, milk cream, Classic Biscuit jocund , sponge cake, Strawberries and Strawberry's coulis	9	Mela Stregata Hazelnut Semifreddo, covered with Chocolate	7

White Chocolate Mousse	9	Hazelnut and Caramel Cake	9
White chocolate and vanilla mousse, marron glacé mousse, azuki beans jam, almond dacquoise		Hazelnut mousse, milk chocolate ganache, salted caramel, almond and hazelnut crumble	
Mixed Fruits	10		
Mix of fresh fruits			

Beverages

San Benedetto 4,5
Still or Sparkling
650 ml

San Benedetto 4,5
Slightly Sparkling
750 ml

Ramune 4,5
Japanese Soda
Classic or Yuzu

Soft Drinks 5
Coke • Coke Zero

Beers

Asahi 6
Lager - 330ml - 5,2°

Sapporo 6
Lager - 330ml - 4,7

Kirin 6
Lager - 330ml - 5,0°

Japanese Tea

Sencha 6
Classic Green Tea

Hojicha 6
Toasted Green Tea

Genmaicha 6
Green Tea with Toasted Rice

Ice Tea 5
Sencha or Hojicha

Wines by the Glass

House White 9
Wine

Prosecco 8

House Red 9
Wine

Pinot Nero 12

Coffee, Liqueurs & Spirits

Caffè Espresso	3,5	Caffè Decaffeinato	4
Umeshu	7	Sake Sho Chiku Bai	10,5
Classic Japanese Plum Wine		Japanese Sake Hot or Cold; ~ 180 ml	
Yuzu no Kimochi	9	Shochu Towari	12
Yuzu Liquor		Buckwheat Distilled Liquor	
Shochu Ikkomon	12	Classics Liqueurs	6
Sweet Potatoes Distilled Liquor		Jägermeister • Montenegro • Amaro del Capo	
Sibona	11	Berta	11
Grappa Barrique		Grappa Bianca	
Akashi White Oak	17	Nikka Miyagikyo	16
Japanese Whisky		Japanese Branded Whisky	
Ki No Bi	17	Suntory Hibiki	20
Japanese Dry Gin		Japanese Branded Whisky	
Nikka Coffey	16	Suntory Royal	16
Japanese Gin		Japanese Single Malt Whisky	
Ryoma	16	Roku Gin	16
Japanese Rum		Japanese Gin	

NOTES ABOUT THE SAFETY OF OUR PRODUCTS

* **Frozen products:** the products marked on the Menu with the symbol (*) are frozen or deep-frozen at the origin of purchase, following all the rules of the law about the continuity of the cold chain and storage in our restaurant.

Tuna: our Tuna is mainly selected fresh, and blast-chilled in our laboratories, but sometimes, depending on seasonal availability, it could be frozen at the origin.

Blast Chilling in our laboratories: We inform our customers that in TAKI Japanese Restaurant it's adopted the blast chilling in the whole fresh products, both of the fishing, which will be served raw, and on some meat processing.

The fresh foods, after being processed by our Chefs, are subjected to a special rapid blast chilling with forced ventilation up to -45° C and then subjected for a further 48 hours to static freezing at -50°C / -70°C, to ensure the highest quality and safety of the product, as described in our HACCP Plan with reference to the law: EC Reg. 852/04 and EC Reg. 853/04

If You have any food allergies and/or intolerances please inform Your Waiter

We inform our customers that food and beverages prepared and administered here, can contain ingredients or adjuvants considered allergens

List of allergenic ingredients used in this place and present Annex II of the EU Reg. No. 1169/2011

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

The information about the presence of substances or products causing allergies or intolerances can be provided by the staff in service and you can consult the relevant documentation that will be given on request.

- 1 Cereals containing gluten, i.e. wheat, rye, barley, oat, emmer, kamut, their derivative strains and by-products
- 2 Crustaceans and products based on shellfish
- 3 Eggs and by-products
- 4 Fish and products based on fish
- 11 Sesame seeds and sesame seeds-based products
- 5 Peanuts and peanut-based products
- 6 Soy and soy-based products
- 7 Milk and dairy products (lactose included)
- 8 Fruits in shell, i.e. almonds, hazelnuts, walnuts, cashew, pecan, Brazil, pistachios, macadamia nuts or Queensland nuts and their by-products.
- 9 Celery and products based on celery.
- 10 Mustard and mustard-based products
- 11 Sesame seeds and sesame seeds-based products
- 12 Sulphur dioxide and sulphites in concentrations above 10 mg/kg
- 13 Lupine and lupine-based products
- 14 Molluscs and products based on molluscs
- 15 E129 it can negatively affect children's attention
- 16 E102 it can negatively affect children's attention