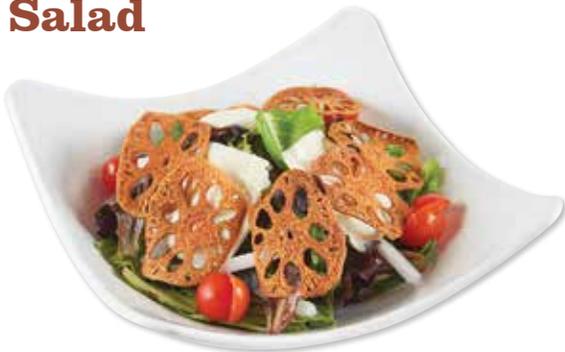


Our Rice

Why does Taro Sushi's rice taste different? We use the premium Koshihikari rice native to Niigata Prefecture of Japan grown across the Pacific in Northern California. This rice is seasoned with Shiragiku rice vinegar, the brand traditionally favored by the sushi chefs in Japan, using the secret recipe passed down to the current chef and the owner of Taro Sushi by the predecessors in his family's sushi restaurant in Japan. Making the top grade rice upstand by cooking in a high temperature gas pot, the veteran chef quickly mixes the sushi vinegar with cooked rice.



Salad



Crispy Renkon & Sukui Tofu Salad \$9
fried lotus root chip, silky tofu on mixed salad w/sesame dressing

House Salad Small \$4, Large \$6
w/ homemade ginger dressing

Mixed Seaweed Salad \$5
w/ homemade ginger dressing

Deluxe Seaweed Salad \$7.5
extra kinds of seaweed w/ homemade ginger dressing

Tofu Avocado Salad \$7.75
w/ homemade ginger dressing

Tuna Sashimi Salad \$14
seared tuna, avocado, fresh greens, daikon radish w/ homemade ginger dressing

Vegetable Appetizer \$5

EDAMAME
(served cold) / boiled soy beans

Hijiki
cooked black seaweed

Ohitashi
boiled spinach w/ dried bonito & sauce

Kabocha
boiled & seasoned pumpkin

Sukui Tofu
(served cold) / Silky tofu w/original Japanese style bonito based soy sauce



Dumplings \$5

Gyoza
steamed or fried pork dumpling

Yasai Gyoza
steamed or fried vegetable dumpling

Ebi Shumai
steamed or fried shrimp dumpling



Teppan Beef Steak \$8.5
short aged of tender top round beef w/ original red wine & soy based garlic ginger sauce



Our Miso

Taro Sushi takes pride in how our miso soup is prepared. The broth is made using a plentiful of high quality bonito flakes and carefully selected kelps shipped directly from Japan. The red and the white miso pastes are added to the broth in 7 to 3 ratios for a well-balanced flavor. Miso soup prepared from high quality ingredients is nutritious and rich in amino acids, vitamins and minerals, making it a perfect soup for your health and even for weight loss.



Red Miso + White Miso

\$3

Grilled Fish

Sabashio Yaki \$8

boiled mackerel with sea salt, served w/grated daikon radish & ponzu sauce

Homemade Gindara Saikyo yaki \$10.5

Saikyo miso marinated grilled black cod

Salmon Togarashi \$9

Grilled salmon w/ homemade spicy togarashi miso sauce



Hamachikama \$14

Grilled yellowtail color served w/ ponzu sauce on the side

Don't forget to eat the skin!



Deep Fried

Homemade Pumpkin Croquette \$5.5

using fresh Japanese kabocha pumpkin which contains lots of vitamin

Agedashi Nasu \$5.5

deep fried eggplant w/ bonito flake & original agedashi sauce

Agedashi Tofu \$6

deep fried tofu w/ bonito flake & original agedashi sauce

Kakifurui \$7

deep fried oyster

Tempura \$8

deep fried lightly battered shrimp & vegetable

Soft Shell Crab w/ Ponzu Sauce \$9

Karaage \$6

Japanese style crispy fried chicken

