Tiki Taka

sushi • tapas • bar

Signature Cocktails and Mocktails

WHITE ORCHID 24
GREY GOOSE • LYCHEE
ST. GERMAIN

BLACK SESAME 20
SESAME INFUSED EL
TESORO REPOSADO
BLACK SESAME DEMERARA
BORGETTI • ESPRESSO

HIKARI HIGHBALL 19
HENDRICKS • YUZU • HONEY
YUZU LIME FEVER TREE

MATCHA MARTINI 20
BOTANIST • VANILLA
BROWN SUGAR MATCHA
OAT MILK

BUSHIDO OLD FASHIONED 24
WOODFORD RESERVE
KIKORI WHISKEY
SG IMO SHOCHU
DEMERARA • ANGOSTURA

CASA UBE 20
COCONUT WASHED
PATRON SILVER
COINTREAU • UBE

NAGOMI 18
MAESTRO DOBEL REPOSADO
DEL MAGUEY MEZCAL
GIFFARD D'ESPELETTE
GREEN TEA

KYOTO SMOKE 19
DEL MAGUEY VIDA MEZCAL
PLUM SAKE • BITTERS

OAK & VELVET 21
BUFFALO TRACE BOURBON
VANILLA • GREEN TEA
DAIYAME 25 SHOCHU
CHERRY BITTERS

CUCUMBER NORI MARTINI 16
CUCUMBER NORI
INFUSED TITO'S VODKA
PICKLED GINGER SHRUB
DRY VERMOUTH

YEAR OF THE DRAGON 14
SEEDLIP NOTAS DE AGAVE • LIME
DRAGON FRUIT • GINGER BITTERS

MOONLIT LAVENDER 14
SEEDLIP GROVE 42 • LEMON
LAVENDER • CINNAMON

SHIZUKU 16
LYRE'S DRY GIN • YUZU
PEAR • FEVER TREE TONIC

FUJI FOG 16
HOUSE TEA BLEND • LYCHEE
LEMON • LIME • PLUM
CLARIFIED WITH COCONUT MILK

Beer and Seltzer

- HEINEKEN 9
- SAPPORO 10
- KIRIN ICHIBAN 10
- KIRIN LIGHT 10
- MICHELOB ULTRA 9
- COORS LIGHT 9
- SAMUEL ADAMS 9
- CORONA EXTRA 9
- CORONA PREMIER 9
- WHITE CLAW — MANGO
- HIGH NOON — PINEAPPLE, WATERMELON, PASSIONFRUIT
- -196 10 — STRAWBERRY LEMON GRAPEFRUIT

Wines by the glass

Sparkling

	6oz	
CANVAS — SPARKLING BRUT, CALIFORINA, USA	13	
MICHELE CHIARLO NIVOLE — MOSCATO, PIEMONTE, ITALY	16	
TAITTINGER LA FRANÇAISE — CHAMPAGNE BRUT, REIMS, FRANCE	30	
MASCHIO ZERO — ALCOHOL FREE SPARKLING WHITE, VENETO, ITALY	10	

White

	6oz	9oz
CANVAS — PINOT GRIGIO, VENETO, ITALY 2022	13	20
CANVAS — CHARDONNAY, CALIFORNIA, USA 2022	13	20
WHITEHAVEN — SAUVIGNON BLANC, MARLBOROUGH, NZ 2025	16	24
BODEGAS "LA CANA" — ALBARIÑO, RIAS BAIXAS, SPAIN 2023	18	27
BODEGAS "AVANCIA" — GODELLO, GALICIA, SPAIN 2021	23	35

Red

	6oz	9oz
CANVAS — PINOT NOIR, CALIFORNIA, USA 2022	13	20
CANVAS — CABERNET, CALIFORNIA, USA 2022	13	20
DAOU — CABERNET SAUVIGNON, PASO ROBLES, CA 2021	20	30
BODEGAS 'ARUMA' — MALBEC, MENDOZA, ARGENTINA 2022	14	19
TORRES CRIANZA — TEMPRANILLO BLEND, RIOJA, SPAIN 2019	16	24

Rosé

	6oz	9oz
MAISON ST. AIX — GRENACHE BLEND, PROVENCE, FRANCE 2022	15	23
VIARAE — SPARKLING ROSÉ, VENETO, ITALY NV	16	24

Zero Proof

8 each

- ATHLETIC BREWING COMPANY HAZY IPA
- MOCKTAIL CLUB CAPRI SPRITZ
- HEINEKEN LAGER 0.0
- MOCKTAIL CLUB BALI BREEZE

Sake Flights

JUNMAI FLIGHT 21
Shichi Hon Yari - Seven Spearsmen
Junmai Ginjo - Yuki No Bosha - Cabin in the Snow
Junmai Daiginjo - Takatenjin - Soul of the Sensei

NIGORI FLIGHT 15
Hakutsuru - Little Lilly
Tozai - Snow Maiden
Shichi Hon Yari - Winter Warrior

BYO JOTO FLIGHT 23
CHOICE OF 3
The Blue One - Nigori
The Citrus One - Yuzu
The Plum One - Junmai
The Green One - Junmai
The One with Clocks - Junmai Daiginjo

SAKE BOMB 20
Ginjo - Bushido Way of the Warrior
CHOICE OF 2
Sapporo | Kirin Ichiban | Kirin Light

Sangria

TINTO 17
RED WINE | BRANDY
BLACKBERRY | ORANGE
LEMON | TRIPLE SEC
CLUB SODA

BLANCO 17
WHITE WINE | BRANDY
LYCHEE | PINEAPPLE
LEMON | ORANGE
RASPBERRY | TRIPLE SEC
CLUB SODA

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness

an automatic gratuity of 20% will be added to parties of 6 or more

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Small Plates

EDAMAME 8
sea salt | furikake

BABY GEM SALAD 12
shaved fennel | citrus | manchego | marcona almonds | sherry vinaigrette

PAPAS BRAVAS 13
black garlic aioli | togarashi | scallion

BACON WRAPPED DATES 17
beef bacon | valdeon cheese

IBERICO TOAST 14
pan de cristal | fig jam | shaved manchego | lemon oil

CUCUMBER SUNOMONO 11
shoyu | red onion | chili crunch | sesame

CHARRED MAITAKE MUSHROOMS 14
roasted garlic | lemon | togarashi

CHICKEN SATAY 15
tare | peanut sauce | scallion

Large Plates

TOKYO TAN TAN RAMEN 22
shoyu tamago | nori | bok choy | tan tan pork | scallion

CHICKEN KATSU CURRY 24
sushi rice | japanese curry | potatoes | carrots

SPICY PEANUT RAMEN 21
crushed peanut | bell pepper | mushroom | lime | cilantro

BRAISED BEEF ROPA VIEJA 27
manzanita olives | sweet peppers | crispy plantains | rice

BENTO BOX 25
chicken katsu | cucumber sunomono | california roll | sushi rice

CHILLED SOBA NOODLES 20
buckwheat noodles | edamame | cucumber
carrot | napa cabbage | yuzu-shoyu dressing

Sashimi* (5pc)

CHOICE OF: TUNA | SALMON
YELLOWTAIL | TIGER SHRIMP
UNAGI | CRAB 22

Nigiri* (2pc)

CHOICE OF: TUNA | SALMON
YELLOWTAIL | TIGER SHRIMP
UNAGI | CRAB 14

Classic Sushi*

CALIFORNIA ROLL 19
red crab | avocado | cucumber | tobiko

TUNA MAKI 16
tuna | nori

PHILLY ROLL 18
salmon | cream cheese | cucumber

SPICY ROLL 19
choice of: spicy tuna | spicy salmon
spicy yellowtail | spicy shrimp | spicy crab

Signature Sushi*

TIKI TAKA 26
red crab | tuna | yellowtail | avocado
cucumber | tobiko | spicy mayo | eel sauce

CARDINAL 26
spicy tuna | spicy crab | seared yellowtail
avocado | jalapeño | yuzu ponzu | sriracha

LA GAMBA 26
tempura shrimp | seared tiger shrimp
tobiko | cucumber | special mayo | eel sauce |

SUKI ROLL 24
spicy salmon | seared salmon belly
asparagus | lemon | scallion

CHIRASHI 28
chef's choice of fish and accompaniments
served over sushi rice

Veggie Rolls

AVOCADO | CUCUMBER | CARROT | ASPARAGUS 14

AVOCADO 13

CUCUMBER 10

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