

TAISHO

Sherman Oaks

JAPANESE RESTAURANT | BAR

BITES

Crispy Brussels Sprouts <i>truffle oil, truffle salt</i>	16
Edamame <i>sea salt</i>	10
Shishito Peppers <i>sesame garlic soy</i>	15
Cucumber Kimchee Sunomono <i>chili peppers, rice vinegar</i>	9
Seaweed Salad <i>cucumber, little gems, sesame</i>	14
Little Gems <i>yuzu, sesame, ginger dressing</i>	13
Spinach Salad <i>shaved parmesan, dry miso, truffle vinaigrette</i>	17

NEW-STYLE SASHIMI

Salmon Dry Miso* <i>yuzu, dried miso, olive oil</i>	24
Tuna Avocado* <i>wasabi soy, truffle oil, arugula, shaved parmesan</i>	24
Yellowtail Serrano* <i>yuzu soy, serrano peppers</i>	25
Seared Albacore* <i>crispy onions, garlic ponzu</i>	24
Kumamoto Oysters* <i>ponzu, green onion, momiji (add caviar: 16)</i>	26
Tai Snapper Carpaccio* <i>yuzu kosho, lime juice, truffle salt</i>	26

HOT DISHES

Garlic Green Beans <i>haricot verts, soy garlic</i>	14
Tempura Cauliflower <i>spicy miso glaze, mushrooms, asparagus</i>	17
Miso Eggplant <i>japanese eggplant, sweet miso</i>	16
Tofu Toban-Yaki <i>shiitake & oyster mushrooms, soy, yuzu, butter</i>	20
Rib Eye-Wrapped Asparagus <i>soy mirin sauce</i>	21
Crispy Chicken <i>soy garlic marinade, cilantro aioli</i>	18
Wagyu Gyoza <i>chili ponzu</i>	23
Vegetable Gyoza <i>chili ponzu</i>	16
Filet Mignon Japonais <i>soy garlic</i>	26
Spicy Kurobuta Fried Rice <i>8-hour braise, runny egg</i>	23
Popcorn Tempura Shrimp <i>spicy miso glaze, mushrooms, asparagus</i>	25
Lobster Noodles <i>whole lobster tail, sesame, garlic, butter</i>	44
Crispy Whole Striped Bass <i>sweet chili sauce</i>	75

ROBATA-YAKI

Street Corn	8	VEG
Brussels Sprouts	5	
Avocado	10	
Kobe Black Pepper	16	LAND
Bacon & Asparagus	7	
Chicken Wings	7	
Chicken & Green Onion	7	
Chicken Meatball	9	
Quail Eggs*	7	
Pork Belly	10	
Lamb Chop	11	
Short Ribs	22	
A-5 Wagyu Short Ribs	55	
A-5 Wagyu NY Strip (3oz)	68	
Salmon	8	SEA
Seabass	12	
King Crab Leg (2pc)	30	
Shrimp & Bacon	14	
Lobster	18	
Lobster & Wagyu	30	

CRISPY RICE

Truffle Avocado	16
Spicy Tuna*	19
Spicy Salmon*	19

SUSHI/SASHIMI

TAISHO Chef's Choice Sushi (5pc)*	28
Wagyu*	21/42
Toro*	19/38
Big Eye Tuna*	12/24
Salmon*	11/22
Yellowtail*	11/22
Albacore*	11/22
Red Snapper*	12/24
Black Snapper*	14/28
Hokkaido Scallop*	18/36
Sea Urchin*	19/38

SUSHI ROLLS

Salmon Truffle Roll* <i>spicy tuna & cucumber topped with salmon, truffle ponzu, truffle salt, sesame seeds</i>	24
Lobster Roll <i>baked lobster, asparagus, miso hollandaise</i>	26
Sweet & Spicy Crab Roll* <i>crab, avocado & kimchee cucumbers topped with spicy tuna, sesame seeds, eel sauce</i>	24
Yuzu Kosho Roll* <i>yellowtail, cucumber & spicy mayo topped with avocado, yuzu kosho, yuzu soy, micro greens</i>	22
Spicy Albacore Roll* <i>spicy albacore & cucumber topped with yellowtail, avocado, fresno chili, sesame seeds</i>	24
Albacore Onion Roll* <i>tempura shrimp, asparagus & spicy mayo topped with albacore, crispy onion, truffle soy</i>	24
Baked Crab Hand Roll <i>baked crab wrapped in soy paper</i>	15

*Consuming raw or undercooked meats, fish, shellfish & egg products may increase the risk of food-borne illness; please tell your server about any dietary allergies or restrictions. To help defray the rising wages & benefits in California, a 3% service fee is added to each check. A 20% gratuity will be added to parties of 6+. Thank you for your support!