

TAISHO

Sherman Oaks

JAPANESE RESTAURANT | BAR

BITES

Crispy Brussels Sprouts <i>truffle oil, truffle salt</i>	14
Edamame <i>sea salt</i>	8
Shishito Peppers <i>sesame garlic soy</i>	13
Cucumber Kimchee Sunomono <i>chili peppers, rice vinegar</i>	8
Little Gems <i>yuzu, sesame, ginger dressing</i>	12
Artichoke Salad <i>yuzu, truffle, dry miso, parmesan cheese</i>	19

NEW-STYLE SASHIMI

Salmon Dry Miso* <i>yuzu, dried miso, olive oil</i>	22
Tuna Avocado* <i>wasabi soy, truffle oil, arugula, shaved parmesan</i>	23
Yellowtail Serrano* <i>yuzu soy, serrano peppers</i>	23
Seared Albacore* <i>crispy onions, garlic ponzu</i>	22
Kumamoto Oysters* <i>ponzu, green onion, momiji (add caviar: 16)</i>	25
Tai Yuzu Kosho* <i>chili peppers, yuzu, sea salt</i>	25

CRISPY RICE

Truffle Avocado	15
Spicy Tuna*	18
Spicy Salmon*	18

HOT DISHES

Garlic Green Beans <i>haricot verts, soy garlic</i>	12
Tempura Cauliflower <i>spicy miso glaze, mushrooms, asparagus</i>	15
Miso Eggplant <i>japanese eggplant, sweet miso</i>	14
Tofu Toban-Yaki <i>shiitake & oyster mushrooms, soy, yuzu, butter</i>	19
Rib Eye-Wrapped Asparagus <i>soy mirin sauce</i>	20
Crispy Chicken <i>soy garlic marinade, cilantro aioli</i>	16
Wagyu Gyoza <i>chili ponzu</i>	22
Filet Mignon Japonais <i>soy garlic</i>	24
Spicy Kurobuta Fried Rice <i>8-hour braise, runny egg</i>	22
Popcorn Tempura Shrimp <i>spicy miso glaze, mushrooms, asparagus</i>	23
Lobster Noodles <i>whole lobster tail, sesame, garlic, butter</i>	43

ROBATA-YAKI

Street Corn	6	VEG
Brussels Sprouts	4	
Avocado	9	
Kobe Black Pepper	14	LAND
Bacon & Asparagus	6	
Chicken Wings	6	
Chicken & Green Onion	6	
Chicken Meatball	7	
Quail Eggs*	6	
Pork Belly	8	
Lamb Chop	9	
Short Ribs	19	
A-5 Wagyu Short Ribs	49	
A-5 Wagyu NY Strip (3oz)	65	
Salmon	7	SEA
Seabass	10	
King Crab Leg (2pc)	29	
Shrimp & Bacon	12	
Lobster	17	
Lobster & Wagyu	29	

SUSHI/SASHIMI

TAISHO Chef's Choice Sushi (5pc)*	24
Big Eye Tuna*	10/20
Salmon*	9/18
Yellowtail*	10/20
Albacore*	9/18
Red Snapper*	10/20
Chef's Daily Selection*	MP

SUSHI ROLLS

Salmon Truffle Roll* <i>spicy tuna & cucumber topped with salmon, truffle ponzu, truffle salt, sesame seeds</i>	23
Lobster Roll <i>baked lobster, asparagus, miso hollandaise</i>	25
Sweet & Spicy Crab Roll* <i>crab, avocado & kimchee cucumbers topped with spicy tuna, sesame seeds, eel sauce</i>	23
Yuzu Kosho Roll* <i>yellowtail, cucumber & garlic paste topped with avocado, yuzu kosho, spicy ponzu, micro greens</i>	21
Spicy Albacore Roll* <i>spicy albacore & cucumber topped with yellowtail, avocado, fresno chili, sesame seeds</i>	23
Albacore Onion Roll* <i>tempura shrimp, asparagus & spicy mayo topped with albacore, crispy onion, truffle soy</i>	23
Baked Crab Hand Roll <i>baked crab wrapped in soy paper</i>	14

*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!