

# 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 &amp; 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 &amp; 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 &amp; kimchee cucumbers topped with spicy tuna, sesame seeds, eel sauce</i>	23
Yuzu Kosho Roll* <i>yellowtail, cucumber &amp; garlic paste topped with avocado, yuzu kosho, spicy ponzu, micro greens</i>	21
Spicy Albacore Roll* <i>spicy albacore &amp; cucumber topped with yellowtail, avocado, fresno chili, sesame seeds</i>	23
Albacore Onion Roll* <i>tempura shrimp, asparagus &amp; 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!

## COCKTAILS

Fusion <i>svedka infused with watermelon, pineapple, melon</i>	16
"The Paakito" Ginger Lychee Mojito <i>selvaray, ginger, mint, lychee, lime</i>	16
Yuzu Margarita <i>cazadores, yuzu, grapefruit, agave, black salt</i>	17
Matcha Mule <i>grey goose, green tea, honey, lemon, ginger</i>	17
Tokyo Old Fashioned <i>frey ranch bourbon, plum, nori, bitters</i>	18
Ventura Heat <i>casamigos, strawberry, lime, serrano, agave</i>	18
Gin-Ger <i>roku gin, ginger, lime, agave, bitters</i>	17
Espresso Martini <i>el cristiano reposado, espresso, mr black</i>	19

## SAKE BY THE GLASS

Bushido Way of The Warrior "Ginjo Genshu" <i>refreshing with notes of asian pear &amp; watermelon</i>	15
Soto Outside "Junmai" <i>clean, light with apple &amp; a touch of umami</i>	17
Fukuju Blue "Junmai Ginjo" <i>drink &amp; be blessed with good fortune!</i>	19
Kubota Hekiju "Junmai Daiginjo" <i>super premium with nutmeg &amp; pear notes</i>	19
Dassai 23 Otter Festival "Junmai Daiginjo" <i>delicate &amp; silky finish with notes of peach</i>	22
Ozeki Sumo Wrestler "Unfiltered Nigori" <i>sweet &amp; creamy with hints of coconut &amp; banana</i>	10
Choya Umeshu Plum Wine	13
Ozeki Go Hot Sake (10oz)	14

## SAKE BOTTLES

Wakatake Demon Slayer "Junmai Daiginjo" <i>flavorful &amp; smooth with peach &amp; melon notes</i>	98	SUPER PREMIUM
Soto Outside "Junmai Daiginjo" <i>refreshing with subtle hints of apple &amp; lime zest</i>	100	
Ken Sword "Daiginjo" <i>elegant &amp; dry with asian pear &amp; a clean finish</i>	120	
HEAVEN "Junmai Daiginjo" <i>rich &amp; floral with summer pear &amp; red berries</i>	180	
Dassai 23 Otter Festival "Junmai Daiginjo" <i>delicate &amp; silky finish with notes of peach</i>	155	
Miyosakae Taste of Heaven "Junmai Daiginjo" <i>light &amp; smooth with pear &amp; honeydew</i>	245	
Mizuno Shirabe Flow of Water "Ginjo" <i>light &amp; clean with peach &amp; persimmon</i>	58	
Mizubasho Water Lily "Ginjo" <i>medium body with pear &amp; melon notes</i>	68	
Hakkaisan Hakkai Mountain "Junmai Ginjo" <i>subtle flavors with a hint of spice</i>	94	ROBUST
Soto Outside "Junmai" <i>clean, light with apple &amp; a touch of umami</i>	53	
Otokoyama Man's Mountain "Tokubetsu Junmai" <i>extra dry with subtle earthiness</i>	68	SWEET
Ozeki Sumo Wrestler "Unfiltered Nigori" <i>sweet &amp; creamy with hints of coconut &amp; banana</i>	38	

## SAKE MAGNUMS

Kubota Hekiju "Junmai Daiginjo" <i>super premium with nutmeg &amp; pear notes</i>	325
Dassai 23 Otter Festival "Junmai Daiginjo" <i>delicate &amp; silky finish with notes of peach</i>	385
Ozeki Sumo Wrestler "Unfiltered Nigori" <i>sweet &amp; creamy with hints of coconut &amp; banana</i>	95

## BUBBLES

Prosecco, Val d'Oca, Extra Dry, Veneto, Italy	11/44
Brut Rosé, Gérard Bertrand, France, 2018	13/52
Champagne, G.H. Mumm, France, NV	24/98
Champagne, Veuve Clicquot, France, NV	118
Brut Rosé, Veuve Clicquot, France, NV	132
Champagne, Armand de Brignac, France, NV	562
Champagne, Dom Pérignon, France, 2010	382
Brut Rosé, Dom Pérignon, France, 2006	720

## WHITE & ROSE WINE

Rosé, Daou, Paso Robles, 2020	15/60
Rosé, Whispering Angel, Provence, France, 2020	45
Rosé, Rumor, Provence, France, 2019	60
Pinot Grigio, Anterra, Italy, 2018	11/44
Pinot Grigio, Livio Felluga, Friuli, Italy, 2018	52
Sauv Blanc, Dashwood, New Zealand, 2019	13/52
Sauv Blanc, Kim Crawford, New Zealand, 2018	52
Sauv Blanc, Cakebread Cellars, Napa, 2018	72
Chardonnay, Daou Bodyguard, Santa Barbara	17/68
Chardonnay, Inception, Santa Barbara, 2018	13/52
Chardonnay, Hanzell Vineyards, Sonoma, 2015	113
Chardonnay, Foley, Santa Rita Hills, 2017	57
Chardonnay, Jordan, Russian River Valley, 2018	48
Chardonnay, Jarvis, Napa Valley, 2017	138

## RED WINE

Pinot Noir, Theresa Noelle, Sta. Rita Hills, 2019	21/84
Pinot Noir, Flowers, Sonoma Coast, 2018	75
Pinot Noir, Rochioli, Russian River Valley, 2019	138
Pinot Noir, Sanford, Santa Rita Hills, 2018	95
Pinot Noir, Patz & Hall, Carneros Napa, 2018	117
Merlot, Darioush, Napa, 2018	150
Cabernet Sauv, Stags' Leap, Napa, 2018	133
Cabernet Sauv, Roth, Alexander Valley, 2018	17/68
Cabernet Sauv, Daou Reserve, Paso Robles, 2019	26/104
Cabernet Sauv, Patrimony, Paso Robles, 2016	395
Cabernet Sauv, Groth Reserve, Napa, 2017	250
Cabernet Sauv, Joseph Phelps Insignia, Napa 2017	525
Red Blend, The Prisoner, Napa, 2019	26/104
Red Blend, Pessimist, Paso Robles, 2018	45

## BEER

Smog City IPA (16oz Draft - Torrence, CA)	8
Suntory Premium Malt's Pilsner (12.8oz Draft - Japan)	12
Sapporo (22oz bottle - Japan)	13
Kirin Light (22oz bottle - Japan)	13
Orion (21.4oz bottle - Japan)	13
Suntory Non-Alcoholic (12oz can - Japan)	7

## JAPANESE WHISKEY

### LIGHTER WITH BRIGHT FRUIT NOTES

Hibiki Harmony	18
Hibiki 17 Year	175
Nikka Miyagikyo Single Malt	58
Suntory Toki	14
Hakushu 12 Year	75
Hakushu 18 Year	175

### MEDIUM-BODIED & SPICE-FORWARD

Nikka Yoichi Single Malt	35
Yamazaki 12 Year	85

### RICH WITH DRIED FRUIT & OAK NOTES

Yamazaki 18 Year	185
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