

# Taki®



Direct Importer of Wagyu  
Beef from Japan



**JETRO** Japan External Trade  
Organization

Certified by Ministry  
of Agriculture, Forestry  
and Fisheries of Japan



FONDAZIONE ITALIA GIAPPONE  
伊日財団

FOUNDED BY UMBERTO AGNELLI  
PATRONIZED BY CAMERA DEI  
DEPUTATI

# Japanese Style Entrées

<b>Gohan</b> Simple Steamed Japanese White Rice	4	<b>Miso Shiru</b> Traditional Japanese Miso Soup with Seaweeds and Chives	6
<b>Sushi Meshi</b> Japanese White Rice seasoned for Sushi	6	<b>Tofu Miso Shiru</b> Miso Soup with Raw Tofu, Seaweeds and Chives	7
<b>Edamame</b> Steamed Japanese Green Soybeans* with Salt	6	<b>Hiyayakko</b> Raw Tofu with Katsuobushi, Ginger and Chives	6
<b>Onighiri</b> Japanese Rice Balls with grilled Salmon and Umeboshi Plum; 2 pcs	9	<b>Wakamesu</b> Green Seaweeds marinated with Rice Vinegar	8
<b>Aghedashi Tofu</b>		8	
Deep-Fried Tofu with Ginger, Chives, Katsuobushi and Sauce			

# Crudités & Tartàre

<b>Tris Tartàre</b>	<b>32</b>
Salmon, Tuna* & White Fish Tartàre with Avocado; ~ 200 g	
<b>Taki Marinated Salmon</b>	<b>22</b>
Thin Slices of Salmon marinated with Ponzu Sauce	
<b>Usuzukuri</b>	<b>20</b>
Thin Slices of Sea Bass with Ponzu Sauce on the side	
<b>Shake Tartàre</b>	<b>29</b>
Salmon Tartàre with Avocado and Yuzu Ponzu Sauce; ~ 180 g	
<b>Shiromi Tartàre</b>	<b>27</b>
White Fish Tartàre with Avocado and Yuzu Ponzu Sauce; ~ 180 g	
<b>Maguro Tartàre</b>	<b>30</b>
Tuna* Tartàre with Avocado and Yuzu Ponzu Sauce; ~ 180 g	

# Sushi Mix Combo

<b>Sushi Moriawase Ume</b> 6 Nighiri • 2 Uramaki • 2 Hosomaki	<i>23</i>
<b>Sushi Moriawase Take</b> 10 Nighiri • 3 Uramaki • 3 Hosomaki	<i>35</i>
<b>Sushi Moriawase Matsu</b> 12 Nighiri • 4 Uramaki • 4 Hosomaki • 2 Gunkan	<i>51</i>
<b>Salmon Nighiri Plate</b> 7 Salmon Nighiri	<i>30</i>
<b>Sushi &amp; Sashimi Regular</b> 4 Nighiri • 4 Sashimi • 2 Uramaki • 2 Hosomaki	<i>31</i>
<b>Sushi &amp; Sashimi Medium</b> 7 Nighiri • 6 Sashimi • 2 Uramaki • 2 Hosomaki • 1 Gunkan	<i>43</i>
<b>Sushi &amp; Sashimi Deluxe</b> 12 Nighiri • 9 Sashimi • 4 Uramaki • 2 Hosomaki • 2 Gunkan	<i>70</i>

Mixed Compositions of Sushi and/or Sashimi could may include, depending on availability:  
Salmon, Sea Bass, Tuna\*, Sea Bream, Red Shrimp\*, Boiled Shrimp\*, Squid\*, Surimi\*

# Sashimi

Sliced Raw Fish

## Shake Sashimi

Salmon Sashimi; 6 pcs

30

## Shiromi Sashimi

White Fish Sashimi; 6 pcs

24

## Maguro Sashimi

Tuna\* Sashimi; 6 pcs

28

## Sashimi Mix

Mix of Sashimi; 12 pcs

40

## Sashimi Max

Imperial Mix of Sashimi; 24 pcs

71

## Shakedon

Salmon Sashimi on Sushi Rice

30

## Kaisen Chirashi

Mix of Sashimi on Sushi Rice

30

Mixed Compositions of Sashimi could may include, depending on availability:  
Salmon, Sea Bass, Tuna\*, Sea Bream, Red Shrimp\*, Boiled Shrimp\*, Squid\*, Surimi\*

# Nighiri

**Shake**  
Salmon

*10*

**Maguro**  
Tuna\*

*13*

**Shake Aburi**  
Roasted Salmon

*11*

**Maguro Aburi**  
Roasted Tuna\*

*14*

**Ika**  
Squid\*

*8*

**Amaebi**  
Red Shrimp\*

*18*

**Suzuki**  
Sea Bass

*9*

**Hotate**  
Japanese Scallop\*

*17*

**Tai**  
Sea Bream

*9*

**Ebi**  
Boiled Shrimp\*

*9*

**Unaghi**  
Roasted Eel\*

*20*

Any order of Nighiri  
is composed by 2 pieces

Taki

# Hosomaki & Oshizushi

## Kappa Hosomaki

8

Roll wrapped with Nori Seaweed;  
filled with Rice and Cucumber

## Avocado Hosomaki

9

Roll wrapped with Nori Seaweed;  
filled with Rice and Avocado

## Shake Hosomaki

13

Roll wrapped with Nori Seaweed;  
filled with Rice and Salmon

## Shiromi Hosomaki

11

Roll wrapped with Nori Seaweed;  
filled with Rice and White Fish

## Tekka Hosomaki

15

Roll wrapped with Nori Seaweed;  
filled with Rice and Tuna\*

Any order of Hosomaki  
is composed by 8 pieces

## Oshi Spicy Shake

18

Pressed Rice filled with Spicy Salmon and  
Avocado; covered with Flying Fish Roe\*  
and Tempura Flakes

## Oshi Spicy Maguro

20

Pressed Rice filled with Spicy Tuna\* and  
Avocado; covered with Flying Fish Roe\*  
and Tempura Flakes

## Oshi Beef

24

Pressed Rice filled with Seaweed cream  
and grain Mustard; covered with cooked  
grand Beef and Flying Fish Roe\*

Any order of Oshizushi  
is composed by 6 pieces

# International California Maki Fusion

## California Flowers

covered with Sesame;  
filled with Surimi\*  
and Cucumber; 8 pcs

18

## Shake Avo Uramaki

covered with Sesame; filled with  
Salmon, Avocado; 8 pcs

23

## Fuji Roll

Wrapped with Seaweed; covered with  
Cheese; filled with Salmon, Surimi\*  
and Avocado; 5 pcs

23

## California Summer Roll

covered with Strawberry, Avocado  
and Sesame; filled with Surimi\*  
and Avocado; 8 pcs

22

## California Crunchy Tempura

covered with Tempura Flakes, Sesame  
and Flying Fish Roe\*; filled with Prawn\*  
Tempura and Surimi\*; 10 pcs

28

## California Dragon

covered with Roasted Eel\*;  
filled with Surimi\*  
and Avocado; 8 pcs

38



**Shake Fry Roll**  
covered with Salmon Tartare and Chives;  
filled with Deep-Fried Breaded Salmon  
and Yuzumayo Sauce; 8 pcs

30

**Yasai Tempura Roll**  
covered with Avocado and Sauce  
Yuzumayo Sauce; filled with  
Vegetables Tempura ; 8 pcs

26

**Shiromi Zukushi Roll**  
Covered with White Fish Tartare, Yuzu  
and Ponzu Sauce; filled with White Fish,  
avocado and lime; 8 pcs

34

**Tricolore Roll**  
covered with Avocado cream;  
filled with Tuna, White Fish and  
Salmon; 8 pcs

36

**Spider Roll**  
covered with Tempura Flakes, Sesame  
and Flying Fish Roe\*; Soft Shell Crab\*,  
Spicy Salmon and Avocado\*; 10 pcs

43

# Gunkan & Temaki

## Tobiko

Rice with Flying Fish Roe\*;  
wrapped with Nori Seaweed

12

## Shake Temaki

Handroll wrapped with Nori Seaweed;  
filled with Rice and Salmon

14

## Shake Neghi

Rice with Salmon Tartàre and Chives;  
wrapped with Nori Seaweed

14

## Shake Avo Temaki

Handroll wrapped with Nori Seaweed;  
filled with Rice, Salmon and Avocado

16

## Ikura

Rice with Alaskan Salmon Roe\*;  
wrapped with Nori Seaweed

21

## Shiromi Temaki

Handroll wrapped with Nori Seaweed;  
filled with Rice and White Fish

12

## Maguro Neghi

Rice with Tuna\* Tartàre and Chives;  
wrapped with Nori Seaweed

15

## Tekka Temaki

Handroll wrapped with Nori Seaweed;  
filled with Rice and Tuna\*

15

Any order of Gunkan  
is composed by 2 pieces

Taki

Any order of Temaki  
is composed by 1 piece

# International Japanese Salads

<b>Japanese Green Salad</b> Mixed Salad with Seaweeds and Sesame dressing	<i>9</i>
<b>Tofu Salad</b> Mixed Salad with Raw Tofu and Sesame dressing	<i>15</i>
<b>Shake Avocado Salad</b> Mixed Salad with Avocado, Tomatoes, Grilled Salmon and Edamame	<i>23</i>
<b>Tuna Avocado Salad</b> Mixed Salad with Avocado, Tomatoes, Grilled Tuna*and Edamame	<i>24</i>
<b>Shakekawa Salada</b> Salad with Crispy Salmon and Ponzu Sauce	<i>13</i>
<b>Stir Fried Vegetables</b> Stir Fried Carrots, Zucchini and Savoy Cabbages	<i>9</i>

# Japanese Traditional Fish & Meat Dishes

<b>Shake Teriyaki</b> Grilled Salmon with Teriyaki Sauce	25	<b>Tori Karaaghe</b> Deep-Fried Chicken	16
<b>Shake Shioyaki</b> Grilled Salmon with Salt	25	<b>Yakitori</b> Chicken Skewers with Teriyaki Sauce; 2 pcs	16
<b>Shiromi Shioyaki</b> Grilled White Fish with Sauce on the side	22	<b>Tori Teriyaki</b> Grilled Chicken Tidbits with Teriyaki Sauce	20
<b>Shake Saikyoyaki</b> Grilled Salmon marinated with Saikyo Miso	33	<b>Tonkatsu</b> Deep-Fried Breaded Pork Tenderloin	20
<b>Ghindara Saikyoyaki</b> Grilled Black Cod marinated with Saikyo Miso	45	<b>Beef Shioyaki</b> Grilled Beef; ~ 150 g	24
<b>Kamo Roast</b>		28	
Low-temperature cooked Duck Breast			

# Gyoza & Ramen

## Yasai Gyoza

Deep-Fried Japanese Dumplings\* with Vegetables; 6 pz

12

## Gyoza Classic

Deep-Fried Japanese Dumplings\* with Vegetables and Pork; 6 pz

13

## Ebi Gyoza

Deep-Fried Japanese Dumplings\* with Vegetables and Shrimps; 6 pz

16

## Miso Ramen

Miso Broth with Pork, Chives, Naruto\*, simmered Egg and Seaweeds

17

## Shoyu Ramen

Soy Broth with Pork, Chives, Naruto\*, simmered Egg and Seaweeds

17

# Japanese Udon & Soba

<b>Yakiudon Veg</b> Japanese Stir Fried Noodles with Vegetables	<i>16</i>
<b>Yakiudon Classic</b> Japanese Stir Fried Noodles with Vegetables, Pork and Katsuobushi	<i>18</i>
<b>Shake Yakiudon</b> Japanese Stir Fried Noodles with Vegetables, Salmon and Katsuobushi	<i>25</i>
<b>Wakame Udon</b> Japanese Noodles in Umami Broth with Seaweeds and Chives	<i>16</i>
<b>Wakame Soba</b> Japanese Whole Wheat Noodles in Umami Broth with Seaweeds and Chives	<i>16</i>
<b>Zaru Soba (cold)</b> Japanese Whole Wheat Noodles with Cold Umami Broth on the side	<i>16</i>

# Yakimeshi & Donburi with Taki Umami Flavour

<b>Yakimeshi Veg</b> Japanese Stir Fried Rice with Vegetables	<i>9</i>
<b>Yakimeshi Classic</b> Japanese Stir Fried Rice with Vegetables, Chicken Frankfurter and Egg	<i>11</i>
<b>Shake Yakimeshi</b> Japanese Stir Fried Rice with Vegetables, Salmon and Egg	<i>17</i>
<b>Katsu Don</b> White Rice with Deep-Fried Breaded Pork Tenderloin, Dashi Broth, Egg and Chives	<i>22</i>
<b>Wagyu Don</b> White Rice with Japanese Beef simmered in Dashi Broth and Special Red Ginger	<i>38</i>
<b>Una Don</b> White Rice with Roasted Eel* and Teriyaki Sauce	<i>33</i>

# Japanese Tempura & Kushikatsu

<b>Cheese Kushikatsu</b> Deep-Fried Breaded Cheese Skewers with Sauce; 3 pcs	<i>12</i>
<b>Shake Kushikatsu</b> Deep-Fried Breaded Salmon Skewers with Sauce; 3 pcs	<i>20</i>
<b>Yasai Tempura</b> Japanese Deep-Fried Vegetables; 10 pcs	<i>17</i>
<b>Tempura Moriawase</b> Japanese Deep-Fried Vegetables and Prawns*; 6+2 pcs	<i>22</i>
<b>Ebi Tempura</b> Japanese Deep-Fried Prawns*; 5 pcs	<i>24</i>
<b>Soft Shell Crab</b> Japanese Deep-Fried Soft Shell Crab*; 1 pcs	<i>24</i>



# Desserts

<b>Homemade Gelato</b> • Sesame • Ginger • Green Tea • Azuki Red Beans	<i>10</i>	<b>Taki Green Tea Tiramisù</b> Savoirdi Cookies, Green Tea and Mascarpone Cream	<i>10</i>
<b>Shiro Daifuku</b> Rice Dessert* filled with Red Beans Jam	<i>10</i>	<b>Mochi Ice</b> Rice Dessert* filled with Ice Cream	<i>10</i>
<b>Sakura Mochi</b> Rice Dessert*filled with Red Beans Jam and wrapped with Cherry Leaf	<i>8</i>	<b>Yokan</b> Red Bean Japanese Dessert	<i>8</i>
<b>Dorayaki</b> Japanese Pancake* filled with Red Beans Jam	<i>10</i>	<b>Cheese Cake</b> with fresh Strawberries	<i>10</i>
<b>Matcha Cake</b> Green Tea Sponge Cake filled with Matcha Cream	<i>10</i>	<b>Mont Blanc</b> Sweetened Chestnuts Puréed, Whipped Cream and Meringue	<i>10</i>
<b>Fruit Mix</b> Fruit Platter	<i>12</i>		

## Beverages

San Benedetto 4,5  
Still or Sparkling  
650 ml

San Benedetto 4,5  
Slightly Sparkling  
750 ml

Ramune 4,5  
Japanese Soda  
Classic or Yuzu

Soft Drinks 5  
Coke • Coke Zero •  
Fanta Orange

## Beers

Asahi 6  
Lager - 330ml - 5,2°

Sapporo 6  
Lager - 330ml - 4,7

Kirin 6  
Lager - 330ml - 5,0°

## Japanese Tea

Sencha 6  
Classic Green Tea

Hojicha 6  
Toasted Green Tea

Genmaicha 6  
Green Tea with Toasted Rice

Ice Tea 5  
Sencha or Hojicha

## Wines by the Glass

House White 9  
Wine

Prosecco 8

House Red 9  
Wine

Oltrepò Pavese 12  
Classic Metodo

# Coffee, Liqueurs & Spirits

<b>Caffè Espresso</b>	<i>3,5</i>	<b>Caffè Decaffeinato</b>	<i>4</i>
<b>Umeshu</b> Classic Japanese Plum Wine	<i>7</i>	<b>Sake Sho Chiku Bai</b> Japanese Sake Hot or Cold; ~ 180 ml	<i>10,5</i>
<b>Shochu Ikkomon</b> Sweet Potatoes Distilled Liquor	<i>12</i>	<b>Shochu Towari</b> Buckwheat Distilled Liquor	<i>12</i>
<b>Akashi White Oak</b> Japanese Branded Whisky	<i>11</i>	<b>Suntory Hibiki</b> Japanese Branded Whisky	<i>20</i>
<b>Nikka Miyagikyo</b> Japanese Single Malt Whisky	<i>16</i>	<b>Suntory Royal</b> Japanese Branded Whisky	<i>16</i>
<b>Ki No Bi</b> Japanese Dry Gin	<i>17</i>	<b>Classics Liqueurs</b> Jägermeister • Montenegro • Amaro del Capo	<i>6</i>
<b>Nikka Coffey</b> Japanese Gin	<i>16</i>	<b>Roku</b> Japanese Gin	<i>16</i>
<b>Ryoma</b> Japanese Rum	<i>16</i>		

<b>Sibona</b> Grappa Barrique	<i>11</i>	<b>Berta</b> White Grappa	<i>11</i>
<b>Bortolomiol Banda Rossa</b> White Grappa	<i>10</i>	<b>Sarpa di Poli</b> White Grappa	<i>8</i>
<b>Labaude 1964</b> Cognac	<i>20</i>	<b>Labaude 1965</b> Cognac	<i>18</i>
<b>Elegantissime Cru</b> Cognac	<i>12</i>	<b>Laberdolive</b> Armagnac	<i>15</i>
<b>Dartigalongue</b> Armagnac	<i>12</i>	<b>Appleaton Estate 8</b> Rum	<i>15</i>
<b>Appleaton Estate 12</b> Rum	<i>12</i>	<b>Negroni</b> Cocktail	<i>10</i>
<b>Spritz</b> Cocktail	<i>10</i>	<b>Limoncello</b>	<i>6</i>

## NOTES ABOUT THE SAFETY OF OUR PRODUCTS

\* **Frozen products:** the products marked on the Menu with the symbol (\*) are frozen or deep-frozen at the origin of purchase, following all the rules of the law about the continuity of the cold chain and storage in our restaurant.

**Tuna:** our Tuna is mainly selected fresh, and blast-chilled in our laboratories, but sometimes, depending on seasonal availability, it could be frozen at the origin.

**Blast Chilling in our laboratories:** We inform our customers that in TAKI Japanese Restaurant it's adopted the blast chilling in the whole fresh products, both of the fishing, which will be served raw, and on some meat processing.

The fresh foods, after being processed by our Chefs, are subjected to a special rapid blast chilling with forced ventilation up to  $-45^{\circ}\text{C}$  and then subjected for a further 48 hours to static freezing at  $-50^{\circ}\text{C}$  /  $-70^{\circ}\text{C}$ , to ensure the highest quality and safety of the product, as described in our HACCP Plan with reference to the law: EC Reg. 852/04 and EC Reg. 853/04

**We inform our customers that food and beverages prepared and administered here, can contain ingredients or adjuvants considered allergens**

**List of allergenic ingredients used in this place and present Annex II of the EU Reg. No. 1169/2011**

**SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES**

The information about the presence of substances or products causing allergies or intolerances can be provided by the staff in service and you can consult the relevant documentation that will be given on request.

1 Cereals containing gluten, i.e. wheat, rye, barley, oat, emmer, kamut, their derivative strains and by-products

2 Crustaceans and products based on shellfish

3 Eggs and by-products

4 Fish and products based on fish 11 Sesame seeds and sesame seeds-based products

5 Peanuts and peanut-based products

6 Soy and soy-based products

7 Milk and dairy products (lactose included)

8 Fruits in shell, i.e. almonds, hazelnuts, walnuts, cashew, pecan, Brazil, pistachios, macadamia nuts or Queensland nuts and their by-products.

9 Celery and products based on celery.

10 Mustard and mustard-based products

11 Sesame seeds and sesame seeds-based products

12 Sulphur dioxide and sulphites in concentrations above 10 mg/kg

13 Lupine and lupine-based products

14 Molluscs and products based on molluscs

15 E129 it can negatively affect children's attention

16 E102 it can negatively affect children's attention

**If You have any food allergies and/or intolerances please inform Your Waiter**

[www.taki.it](http://www.taki.it)

Taki

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