

Starters

Edamame	\$7
Choice of Regular, Garlic or Spicy.	
Shishito Peppers	\$9
with Citrus Ponzu Sauce	
Fried Rice	\$13
Choice of Shrimp, Crab, Chicken or Veg. Fried rice with bell peppers, onions, garlic, ginger, cilantro and egg.	
Tempura	\$14
Choice of Mixed Vegetables Shrimp or Tofu Deep fried and battered served with a sweet and sour sauce.	
Dumplings	\$14
Steamed or Pan fried shrimp dumplings served with miso butter.	
Cali-Mari	\$15
Calamari tossed in our special TaChido sauce with mix colored bell peppers and red onions.	
Coco Shrimps	\$15
Tempura style coconut crusted shrimp served with our three signature house sauces.	
Ahi Tuna Tartare	\$16
Cubed tuna, avocado, persian cucumbers and red onions tossed in a tangy shiso sauce with a side of Taro Chips.	
Soft Shell Crab	\$17
Tempura style soft shell crab garnished with Chive powder and served with our three house signature sauces.	
Hamachi Aguachile	\$17
Hamachi marinated in Yuzu juice with sonora chiltepin peppers, red onions and lava salt garnished micro edible flowers.	
Crispy Spicy Bites	\$17
Green onions and avocado with your choice of tuna or salmon (6 pieces deep fried).	
Oysters 1 dozen	\$30
Seasonal oysters topped with caviar and champagne mignonette.	
1/2 dozen	\$15

Tachido signature sauces:
Yuzu Koshu aioli, TaChido special house sauce and sweet and sour.

Nigiri & Sashimi		
	Nigiri	Sashimi
Salmon	\$7	\$17
Tuna	\$7	\$17
Avocado (vegan)	\$7	-
Hamachi	\$8	\$18
Ebi	\$8	\$17
Scallop	\$8	-
Uni	\$20	\$40
Wayu Sashimi	\$18/oz 2oz min	
Seared A5 Japanese wagyu, served with a side of wild mushrooms		
Nigiri: two pieces per order Sashimi: five or six pieces per order		

Entrees

TERIYAKI

\$ 20

Mixed vegetables with teriyaki sauce served with your choice of:

• Chicken

• Grilled or Fried Tofu

• Shrimp

With a side of steamed rice.

*Additional charge for seafood

PLATE

\$ 22

CHOICE OF GRILLED-BLACKENED-BAKED

Served with a side of steamed rice and veggies tossed in a garlic butter.

SALMON

AHI TUNA

SHRIMP

Items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Sushi



California	\$ 11
Red Tobico-Crab-Avocado-Cucumber	
Spicy Salmon	\$ 12
Spicy Salmon-Avocado-Cucumber	
Hand roll-\$8	
Spicy Tuna	\$ 12
Spicy Tuna-Avocado-Cucumber	
Hand roll-\$8	
Spicy Scallop	\$ 12
Spicy Scallops-Avocado-Cucumber	
Hand roll-\$8	

Speciality Rolls

Rolls may contain the following ingredients: eggs, wheat, soybean, seeds, raw fish, and shellfish. Please let us know if you have any allergies or dietary restrictions, as we may be able to take extra precautions.	
Purple Rain (v)	\$ 16
Purple shiso rice, pickled carrots, avocado, cucumber, mango and asparagus topped with edible micro flowers.	
SPICY (v) VEGAN	
Deep Fried Spice	\$ 16
Spicy salmon, avocado and cream cheese deep fried topped with eel sauce, spicy mayo and green onions.	
619	\$ 17
Tempura shrimp, cream cheese, mango and avocado with our ponzu habanero jelly.	
Sun Diego	\$ 17
Spicy shrimp, cucumber and avocado topped with seared yellowtail, spicy mayo and micro cilantro.	
Fuego 18	\$ 18
Tempura shrimp and crab topped with spicy tuna, spicy mayo, eel sauce and fresh jalapeños.	
Adams Ave	\$ 18
Crab, avocado and cucumber topped with salmon, hamachi and tuna topped with ponzu sauce and micro greens.	
El Zarape	\$ 18
Shrimp, crab, avocado topped with scallops lemon slices micro cilantro and ponzu sauce.	
Crunchy Roll	\$ 18
Tempura shrimp, crab, avocado and mango topped with crunchy tempura flakes and eel sauce.	
Dinamita	\$ 20
Crab, avocado, and cucumber topped with Dinamita tempura shrimp, tempura cremini mushrooms and tempura shishito peppers.	
Chile Relleno Roll	\$ 20
Squash blossom stuffed with bell peppers and cream cheese, shrimp and avocado Topped with homemade Chile Relleno tomato sauce wrapped in soy paper.	
El Dragon Roll	\$ 20
Tempura shrimp, crab and cucumber topped with eel, green onions and eel sauce.	
Chato Roll	\$ 22
Crab, avocado, cucumber topped with salmon, seared lemon slices, caviar and Fresno chilis and spicy mayo.	
TaChido	\$ 22
Tuna, salmon, jalapeño and avocado topped with hamachi, Togarashi, lime juice and micro greens.	
Protein Roll	\$ 23
Our tachido roll but rolled in cucumber.	
Surf and Turf	\$ 25
Lobster, avocado, tempura asparagus topped with seared rib eye and truffle aioli.	
Wagyu Roll	\$ 30
Crab, avocado and asparagus topped with seared A5 Japanese Wagyu with truffle oil and togarashi garnished with micro greens.	



TACHIDO
SUSHI

Soup & Salads

Miso Soup

Miso soup with tofu green onions and shitake mushrooms.

\$ 7

Siwey Salad

Our take on the seaweed cucumber salad.

\$ 8

Ahi Tuna Salad

Our famous ahi tuna with siwey salad

\$ 17

Sides

Shitake Mushrooms with Miso Butter \$ 9
Grilled Asparagus with garlic butter \$ 9

Dessert

Mochi: Ask your server for our daily flavors \$ 9

Wine List

— Bubbles —

	G	B
House Champagne	\$8	\$25
Prosecco, Avissi, Italy	\$10	\$37
Champagne Brut, Schramsberg, North Coast, California	-	\$80
Champagne Rose Brut, Schramsberg, North Coast, California	-	\$85

— White —

	G	B
Pinot Grigio, Sterling Vineyards, California	\$10	\$37
Chardonnay, Sea Sun, California	\$10	\$37
Riesling, Pacific Rim, Washington State	\$10	\$37
Sauvignon Blanc, Matua, Marlborough, New Zealand	\$12	\$45

— Rose —

	G	B
Rose, Matua, Marlborough, New Zealand	\$10	\$37

— Red —

	G	B
Sangria	\$10	-
Merlot, Sterling Vineyards, California	\$10	\$37
Cabernet Sauvignon, Daou, Paso Robles, California	\$15	\$57
Pinot Noir, Daou, Central Coast, California	\$15	\$57



Sake List

Cold Sake

	300 ml	750 ml
Creamy Nigori, Momokawa "Pearl" Rich & Creamy	\$20	\$40
Creamy Nigori, Momokawa Organic Rich, Creamy & Silky	\$20	\$40
Junmai Ginjo, Momokawa Diamond, Med Dry & Crisp	\$20	\$40
Junmai, Tozai "Living Jewel" Light & Easy	\$22	\$45
Creamy Junmai Nigori, Tozai "Snow Maiden" Creamy & Full Bodied	\$22	\$45
Ginjo, Tozai "Well of Wisdom" Sog & Silky	\$30	\$60

Sparkling Sake

	250 ml	300 ml
Yuzu Sparkling, Hana Awaka	\$20	-
Peach Sparkling, Hana Awaka	\$20	-
Sparkling, Hou Hou Shu "Blue Clouds"	-	\$25
Rose Sparkling, Hou Hou Shu "Rose Clouds"	-	\$25

Flavored Sake

	300 ml
Pineapple Nigori, Ozeki, Creamy/Rich/Sweet	\$25
Strawberry Nigori, Ozeki, Creamy/Rich/Sweet	\$25
Coconut Lemongrass Nigori, Moonstone, Creamy/Velvet/Fruity	\$25

House Sake (Hot)

	300 ml
Tan-Rei by Ozeki	\$8

Beer

Local Draft \$9 Bottle \$8

Non Alcoholic Beverages

Canned Soda \$4 | Green Tea \$4 | Water bottle \$4 | 1 L Water \$8