

# Starters

- Edamame** \$9  
Choice of Regular, Garlic or Spicy.
- Shishito Peppers** \$9  
with Citrus Ponzu Sauce
- Fried Rice** \$15  
Choice of Shrimp, Crab, Chicken or Veg. Fried rice with bell peppers, onions, garlic, ginger, cilantro and egg.
- Tempura** \$15  
Choice of Mixed Vegetables Shrimp or Tofu Deep fried and battered served with a sweet and sour sauce.
- Dumplings** \$17  
Steamed or Pan fried shrimp dumplings served with miso butter.
- Cali-Mari** \$17  
Calamari tossed in our special TaChido sauce with mix colored bell peppers and red onions.
- Coco Shrimps** \$17  
Tempura style coconut crusted shrimp served with our three signature house sauces.
- Crispy Spicy Bites** \$17  
Green onions and avocado with your choice of tuna or salmon (6 pieces deep fried).
- Ahi Tuna Tartare** \$18  
Cubed tuna, avocado, persian cucumbers and red onions tossed in a tangy shiso sauce with a side of Taro Chips.
- Soft Shell Crab** \$18  
Tempura style soft shell crab garnished with Chive powder and served with our three house signature sauces.
- Hamachi Aguachile** \$20  
Hamachi marinated in Yuzu juice with sonora chiltepin peppers, red onions and lava salt garnished micro edible flowers.
- Tuna Crudo** \$25  
Tuna, watermelon radish, pickled fresno chilies, seasonal citrus garnished with basil and thai basil oil.
- Poke Bowl** \$25  
Tuna, salmon, and hamachi, with a side of pickled veggies, sushi rice, seaweed salad all topped with fresh avocado and crispy shallots.
- Tiradito Especial** \$25  
Salmon and Tuna in our zesty aguachile citrus ponzu with pickled serranos.
- Oysters 1 dozen** \$28  
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	\$8	\$18
Tuna	\$8	\$18
Avocado (veg)	\$8	-
Hamachi	\$8	\$18
Ebi	\$9	\$19
Scallop	\$9	-
Wagyu Sashimi	\$22/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

Mixed vegetables with teriyaki sauce served with your choice of:

- Chicken \$ 22
- Grilled or Fried Tofu \$ 22
- Shrimp \$ 25

## PLATE \$ 27

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.

TACHIDO SUSHI

# Sushi



- California** \$13  
Red Tobico-Crab-Avocado-Cucumber
- Spicy Salmon** \$14  
Spicy Salmon-Avocado-Cucumber  
Hand roll-\$10
- Spicy Tuna** \$14  
Spicy Tuna-Avocado-Cucumber  
Hand roll-\$10
- Spicy Scallop** \$14  
Spicy Scallops-Avocado-Cucumber  
Hand roll-\$10

## 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** \$ 17  
Spicy salmon, avocado and cream cheese deep fried topped with eel sauce, spicy mayo and green onions.
- 619** \$ 18  
Tempura shrimp, cream cheese, mango and avocado with our ponzu habanero jelly.
- Sun Diego** \$ 18  
Spicy shrimp, cucumber and avocado topped with seared yellowtail, spicy mayo and micro cilantro.
- Crunchy Roll** \$ 18  
Tempura shrimp, crab, avocado and mango topped with crunchy tempura flakes and eel sauce.
- Fuego 18** \$ 20  
Tempura shrimp and crab topped with spicy tuna, spicy mayo, eel sauce and fresh jalapeños.
- Adams Ave** \$ 20  
Crab, avocado and cucumber topped with salmon, hamachi and tuna topped with ponzu sauce and micro greens.
- El Zarape** \$ 20  
Shrimp, crab, avocado topped with scallops lemon slices micro cilantro and ponzu sauce.
- Dinamita** \$ 22  
Crab, avocado, and cucumber topped with Dinamita tempura shrimp, tempura cremini mushrooms and tempura shishito peppers.
- El Dragon Roll** \$ 22  
Tempura shrimp, crab and cucumber topped with eel, green onions and eel sauce.
- TaChido** \$ 23  
Tuna, salmon, jalapeño and avocado topped with hamachi, Togarashi, lime juice and micro greens.
- Protein Roll** \$ 23  
Our tachido roll but rolled in cucumber.
- Chato Roll** \$ 25  
Crab, avocado, cucumber topped with salmon, seared lemon slices, caviar and Fresno chilis and spicy mayo.
- Surf and Turf** \$ 27  
Lobster, avocado, tempura asparagus topped with seared rib eye and truffle aioli.
- Wagyu Roll** \$ 35  
Crab, avocado and asparagus topped with seared A5 Japanese Wagyu with truffle oil and togarashi garnished with micro greens.





TACHIDO  
SUSHI

## Soups & Salads

Miso  
Siwey Salad  
Ahi Tuna Salad

\$9  
\$9  
\$18

Mushrooms  
Asparagus

\$10  
\$10

## Sides

## Dessert

\$10

## Wine List

### - Bubbles -

House Champagne  
Prosecco

\$8 \$25  
\$10 \$37

### - Rose -

Dao Rose

G B  
\$12 \$40

### - White -

Pinot Grigio  
Chardonnay  
Riesling  
Sauvignon Blanc

G B  
\$12 \$45  
\$12 \$45  
\$12 \$45  
\$12 \$45

### - Red -

Sangria  
House Merlot  
House Cabernet  
Cabernet Sauvignon, Dao, Paso Robles, California  
Dao, Central Coast, California  
Pinot Noir, Belle Glos Clark & Telephone

G B  
\$10 -  
\$12 \$45  
\$12 \$45  
\$15 \$57  
\$15 \$57  
\$15 \$57



## - Sake List -

### Cold Sake

300 ml 720 ml

Hakutsuru Sayuri Nigori *sweet & rich*  
Kurosawa Nigori *sweet & rich*  
Kurosawa Junmai Kimoto *full bodied*

\$20 \$40  
\$20 \$40  
\$22 \$45

### House Sake (Hot)

Small Large

Tan-Rei by Ozeki

\$8 \$12

### Sparkling Sake

250 ml

Ozeki Hana Awaka Sparkling  
Ozeki Hana Sparkling- Peach  
Ozeki Hana Sparkling- Yuzu  
Ozeki Hana Sparkling- Mixed Berry

\$20  
\$20  
\$20  
\$20

### Flavored Sake

300 ml

Ozeki Nigori Strawberry  
Ozeki Nigori Pineapple

\$20  
\$20

## Beer

Local Draft \$9 Bottle \$8

## Non Alcoholic Beverages

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