



Do not sharpen your samurai sword after one of these!

All cocktails hand-crafted with fresh herbs and fresh squeezed lemon and lime juices

SIGNATURE COCKTAILS 13

RED TAIL DRAGON

Absolut Mandarin, Fresh Citrus, Strawberries

SAMURAI SLICE

Patron Silver, Japanese Cucumber, Lime

MIKADO MAI TAI

Cruzan Light, Lahaina Rum, Triple Sec, Orange, Pineapple, Grenadine

BANZAI BLOSSOM

Captain Morgan White Rum, Malibu, Midori, Strawberry, Pineapple

ENERGIZER

Double Cross Vodka, Red Bull, Your Choice of Blueberry, Cranberry or Regular, Served on the Rocks

VOLI SKINNY MINI

Voli Lemon Vodka, Veev Acai Spirt, Agave, Fresh Lime

MIKADOTINIS 15

ZENNTINI

Absolut Peach, Peach Schnapps, Pineapple, Pomegranate

DRAGONFLY

Absolut Hibiskus, Blue Curacao, Lime

FORBIDDEN KISS

Absolut Mandrin, Cointreau, Lemon, Cucumbers

ACAI SKINNY COSMO

Veev Acai Spirit, Cointreau, Cranberry, Lime

GRAPEFRUIT COSMO

Absolut Ruby Red, Cointreau, Lime

WATERMELONTINI

Ultimat Vodka, Watermelon Schnapps, Lemon

GINGERDROP

Ketel One Citroen, Canton Ginger, Lemon

	2 oz	Bottle	Btl Size
HORIN (Junmai Daiginjo) Mild fruity aroma with notes of cantaloupe, honeydew, & honeysuckle	15	62	300ml
ECHIGO (Junmai Ginjo) A unique balance of ingredients gives this sake a unique savoriness	12	40	720ml
MOMOKAWA DIAMOND (Junmai Ginjo) Off-dry with melon and tropical fruit.	8	24	300ml
KATANA (Junmai Ginjo) Dry and sharp quintessential old-school saké	9	60	720ml
NIGORI "CRAZY MILK" (unfiltered) Rich sweet coconut with tropical fruit	8	30	375ml
MOMOKAWA (ORGANIC NIGORI) The ONLY all natural, organic USDA certified saké	10	38	375ml
WINTER WARRIOR (Junmai Ginjo) Aromatic, complex tropical & floral tones	13	52	720ml
MURAI (Nigori Genshu) Super premium old style, partially filtered rich & creamy	14	65	300ml
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TY KU SAKE BLACK (Junmai Ginjo) Gold Medal & 5 Star Diamond Award Winner	18	72	720ml
TY KU SAKE SILVER (Junmai) Fresh & Slightly sweet with subtle pear notes	12	44	330ml

LARGE GEKKEIKAN HOT SAKÉ 18

SMALL GEKKEIKAN HOT SAKÉ 13

JAPANESE BEERS 10

SAPPORO • ASAHI • KIRIN ICHIBAN • KIRIN LIGHT



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白ワイン

白ワイン

白ワイン

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SPARKLING WINES & CHAMPAGNE

	GLASS	BOTTLE
Mumm Napa "Chef De Caves", Brut, Napa Valley	11	40
Piper-Sonoma Brut, Sonoma County	13	48
Moet & Chandon, Brut Imperial, France, NV		85
Veuve Clicquot, Yellow Label, Brut, France, NV		105

ALTERNATIVE WHITE WINES

Beringer Vineyards White Zinfandel, California	11	40
Snoqualmie Riesling "Naked", Columbia Valley (Organically Grown Grapes)	11	40
Casa Lapostolle Sauvignon Blanc, Rapel Valley (Biodynamically Grown Grapes)	11	40
Kris Pinot Grigio, Delle Venezie	11	40
Ferrari-Carano Vineyards Fume Blanc, Alexander Valley		40
Palmina Pinot Grigio, Santa Barbara County	13	48
Villa Maria "Cellar Selection" Sauvignon Blanc, Marlborough	13	48
St. Supery Vineyards Moscato, California		50
"Conundrum" White Blend, California		50

CHARDONNAY

Columbia Crest "Grand Estates", Columbia Valley	11	40
Sterling Vineyards, Napa Valley	12	46
Merryvale Vineyards "Starmont", Napa Valley	13	48
Sonoma Cutrer, Russian River Ranches	17	64
Cakebread, Napa Valley		80

PINOT NOIR

Mark West, Central Coast	11	36
Kenwood, Russian River		40
Meiomi by Belle Glos, Central Coast	13	48
Merry Edwards, Russian River Valley		80

MERLOT

Columbia Crest "Grand Estates", Columbia Valley	11	40
Bonterra, Mendocino (Organically Grown Grapes)		40
Ferrari-Carano Vineyards, Sonoma County	13	48
Grgich Hills Estate, Napa Valley (Organically Grown Grapes)		80

CABERNET SAUVIGNON

Red Diamond, Washington	11	40
Aquinas, Napa Valley		40
Estancia, Paso Robles	13	48
Louis Martini, Napa Valley	15	56
Silver Oak, Alexander Valley		150

ALTERNATIVE RED WINES

Ravenswood "Old Vine" Zinfandel, Lodi	11	40
Taltarni "Three Monks" Cabernet-Merlot, Victoria		40
Bodegas Catena Zapata Malbec, Mendoza		60
Qupe "Bien Nacido Vineyard" Syrah, Santa Maria Valley		70



寿司

刺身

その他のお気に入り

sushi

MAGURO , Tuna	7
SHIRO MAGURO , Albacore	7
HAMACHI , Yellowtail	7
SHAKE , Salmon	7
IZUMIDAI , Red Snapper	7
HIRAME , Halibut	7
EBI , Shrimp	7
AMAEBI , Sweet Shrimp	9
TAKO , Octopus	7
IKA , Squid	7
HOTATE , Scallop	7
UNI , Sea Urchin	11
IKURA , Salmon Egg	8
MASAGO , Smelt Egg	7
UNAGI , Fresh Water Eel	9
TAMAGO , Egg Omelet	5
KANI , Snow Crab Leg	8
QUAIL EGG , Uzura	1

sashimi

TUNA	15
YELLOWTAIL	
HALIBUT	
SALMON	
SASHIMI PLATTER	35
<i>18 pieces of assorted sashimi</i>	
SUSHI PLATTER	35
<i>California roll and 8 pieces of assorted sushi</i>	
SUSHI COMBO	16
<i>5 pieces of assorted sushi</i>	

other favorites

FRIED SOFT SHELL CRAB	11
<i>Fried with Japanese flour and served with a lemon vinegar sauce</i>	
TUNA TATAKI	14
<i>Thinly sliced and slightly seared tuna served with a spicy garlic vinegar sauce</i>	
BAKED SCALLOPS WITH MUSHROOMS	14
<i>Scallops & sliced mushrooms baked with seasoned mayonnaise</i>	
EDAMAME	5
<i>Soy Beans</i>	

Consumer advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of contracting a foodborne illness - especially if you have certain medical conditions.

74855 Country Club Drive • Palm Desert, CA 92260 • (760) 341-2211



makimo cut rolls

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CUCUMBER ROLL	7
<i>Cucumber rolled with rice and seaweed</i>	
SALMON SKIN ROLL	10
<i>Baked salmon, and vegetables</i>	
TUNA OR YELLOWTAIL ROLL	9
<i>Tuna or Yellowtail rolled with rice and seaweed</i>	
BAKED EEL ROLL	11
<i>Eel and cucumber rolled with rice and seaweed</i>	
PHILADELPHIA ROLL	11
<i>Cream cheese, salmon, avocado and cucumber</i>	
SPICY TUNA OR YELLOWTAIL ROLL	11
<i>Tuna or Yellowtail, vegetables and a spicy sauce</i>	
CALIFORNIA ROLL	11
<i>Crab meat & avocado rolled with rice and seaweed</i>	
SCALLOP ROLL	11
<i>Scallops mixed with mayonnaise and vegetables</i>	
SHRIMP TEMPURA ROLL	16
<i>Deep fried shrimp and vegetables rolled with rice and seaweed</i>	
CATERPILLAR ROLL	18
<i>Baked eel, cucumber with sliced avocado</i>	
SOFT SHELL CRAB ROLL	14
<i>Deep fried soft shell crab & vegetables</i>	
RAINBOW ROLL	17
<i>California roll topped with a variety of fish</i>	
DRAGON ROLL	20
<i>Eel and avocado on top of a California roll</i>	
CRUNCHY ROLL	17
<i>Deep fried shrimp and vegetables rolled with rice, seaweed, and topped with tempura flakes</i>	
TEMAKI	8
<i>Sushi hand rolls</i>	
SCALLOP	
SALMON	
BAKED EEL	
CALIFORNIA	
SHRIMP TEMPURA	
MIXED VEGETABLE	
YELLOWTAIL	
SPICY TUNA	



前菜

appetizers

SHISHITO PEPPERS 5

Blistered shishito peppers tossed in garlic,
Fresh lemon juice, tossed in a soy glaze

EDAMAME 5

Boiled & salted Japanese soy bean

AHI POKE 14

Fresh raw Ahi tuna, english cucumber, avocado,
seaweed, bean sprouts, green onion, and fresh garlic
with sesame dressing served in a martini glass

TEMPURA 13

Shrimp & fresh vegetables lightly battered and deep fried
SHRIMP 13 • VEGETABLE 10 • COMBO 12

GYOZA 11

Pork & Chicken Dumplings With Ponzu Citrus Sauce

SPRING ROLLS 8

Crispy egg roll filled with assorted vegetables
and served with a sweet chili sauce

BEEF & CHICKEN TERIYAKI 12

Marinated striploin skewers & Chicken skewers marinated
In teriyaki marinade and grilled

MISO GLAZED SALMON APPETIZER 14

Miso glazed salmon, worm mushroom salad, citrus dressing



ALL TEPPAN-YAKI ENTREES AND COMBINATIONS INCLUDE:

Miso soup or salad with ginger dressing, shrimp flambé, vegetables, steamed rice, ice cream and green tea upon request

アントレ

組み合わせ

黄昏

子供たちの夕食

entrees

FILET MIGNON	40
NEW YORK STEAK	38
BREAST OF CHICKEN	30
VEGETABLE TEPPAN-YAKI	27
LOBSTER TAIL	49
MIKADO SHRIMP	39
AHI	36
ORANGE ROUGHY	38
SEA SCALLOPS	36
TIGER PRAWNS	46

combinations

TIGER PRAWNS & FILET MIGNON	46
SHRIMP & FILET MIGNON	43
SHRIMP & CHICKEN BREAST	37
SHRIMP & NEW YORK STEAK	39
FILET MIGNON & LOBSTER	47
CHICKEN & FILET MIGNON	37
CHICKEN & NEW YORK STEAK	36
MIKADO SPECIAL	54
<i>(Shrimp, Lobster & Filet Mignon)</i>	
KAISEN SPECIAL	52
<i>(Lobster, Scallops, & Shrimp)</i>	
ULTIMATE SUMO FOR TWO	150
<i>(Filet Mignon, Lobster, Chicken, Scallops & Shrimp)</i>	
FRIED RICE	5

tasogare specials

Early Bird: Sunday - Thursday 5:30 & 6:00 pm Seatings.
Promotional offers or discount cards are not valid with specials nor holidays.

SEA SCALLOPS	24
MIKADO SHRIMP	28
BREAST OF CHICKEN	21
NEW YORK STEAK	26
ORANGE ROUGHY	26
SUNSET COMBO	34
<i>(Filet Mignon & Shrimp)</i>	

children's dinner

CHOOSE WISELY LITTLE ONE.
for ages 12 and under only please

NINJA CHICKEN	15
SAMURAI SHRIMP	15
SHOGUN STEAK	15
COMBO DINNER	20
<i>(Chicken, Shrimp or Steak)</i>	

CHILDREN'S DINNER INCLUDE:

Your choice of miso soup or salad with ginger dressing, shrimp flambé, sweet corn, steamed rice, ice cream and green tea upon request

A minimum food purchase of \$20 is required to dine at the Teppanyaki Tables.

Split dinner charge is \$20 per person includes soup, salad and steamed rice.

18% gratuity added to parties of 6 or more, one check per party please.

Consumer advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of contracting a foodborne illness - especially if you have certain medical conditions.



前菜

bar appetizers

TEMPURA

Shrimp & fresh vegetables lightly battered & deep fried
VEGETABLE 9.00 • COMBO 15.00 • SHRIMP 13.00

CHICKEN KARAAGE

Japanese Fried Chicken With Coconut Ginger Dipping Sauce

11

GYOZA

Pork & Chicken Dumplings With Ponzu Citrus Sauce

11

SPRING ROLLS

Crispy egg roll filled with assorted vegetables
and served with a sweet chili sauce

8

WONTON NACHOS

Wonton Chips, chicken, Avocado Cilantro Emulsion, Tomato, Scallions,
Sesame Peanut Sauce, Sweet Chili Sauce, Spicy Mayo

13

SHISHITO PEPPERS

Shashito Peppers Sautéed in Garlic with Bonito Flakes,
Lemon Juice and Soy Dipping Sauce

5