

LUNCH SPECIAL - BENTO

N1	YAKIZAKANA BENTO PRICE CHANGED DAILY SPECIALLY PREPARED GRILLED FISH OF THE DAY	
N2	KATSU BENTO 8.95/9.50(SALMON) CHOICE OF PORK, CHICKEN OR SALMON DEEP-FRIED	
N3	TERIYAKI BENTO 8.95/9.50(SHRIMP) CHOICE OF BEEF, CHICKEN OR SHRIMP BROILED IN TERIYAKI SAUCE	
N4	KOREAN BBQ BENTO 9.95 CHOICE OF PRIME RIB, BEEF OR SPICY PORK MARINATED IN CHEF'S SPECIAL SAUCE AND GRILLED	
N5	TEMPURA BENTO 8.95 ASSORTED SHRIMP AND VEGETABLE TEMPURA	

LUNCH SPECIAL - DONBURI

O1	KATSU DON 7.75 DEEP-FRIED PORK TENDER LOIN TOPPED WITH SAUTEED EGG AND VEGETABLES SERVED ON A BED OF RICE	
O2	CHICKEN KATSU DON 7.50 DEEP-FRIED CHICKEN TENDER TOPPED WITH SAUTEED EGG AND VEGETABLES SERVED ON A BED OF RICE	
O3	TEMPURA DON 7.75 SHRIMP AND VEGETABLE TEMPURA SERVED ON A BED OF RICE	
O4	UNA DON 11.00 GRILLED TENDER FISH SERVED ON A BED OF RICE	
O5	TEKKA DON* 8.75 FRESH TUNA SERVED ON A BED OF SUSHI RICE	
O6	KAISEN DON* 9.50 CHUNKS OF TUNA, SALMON, WHITEFISH, SHRIMP, EEL AND FISH SERVED ON A BED OF SUSHI RICE	
O7	MINI DON SET* 9.50 3 DIFFERENT KINDS OF FISH OVER SUSHI RICE - TUNA, SALMON AND EEL	
O8	DOL SOT BI BIM BAP 9.95 BEEF AND FRIED EGG WITH ASSORTED VEGETABLES SERVED ON A BED OF RICE - RICE COOKED IN A TRADITIONAL STONE POT (MAY ALSO BE SERVED WITH A NON-STONE POT COOKED RICE)	

LUNCH SPECIAL - NOODLES

P1	ZARU SOBA 5.25 COLD BUCKWHEAT NOODLES SERVED WITH SPECIAL SWEET SOY SAUCE	
P2	TEMPURA UDON OR SOBA 7.75 UDON OR SOBA NOODLES SERVED IN A SOUP WITH SHRIMP TEMPURA	
P3	KITSUNA UDON OR SOBA 6.75 UDON OR SOBA NOODLES SERVED IN A SOUP WITH FRIED BEAN CURD	
P4	TANUKI UDON OR SOBA 6.50 UDON OR SOBA NOODLES SERVED IN A SOUP WITH TEMPURA CHIPS	
P5	UNAGI UDON OR SOBA 8.50 LIGHTLY BOILED TUNA AND WATERCRESS SERVED WITH WASABI SAUCE	
P6	NABEYAKI UDON 8.75 UDON NOODLES WITH SHRIMP TEMPURA, EGG AND VEGETABLE WITH SOUP	

LUNCH SPECIAL - SUSHI

M1	NIGIRI SUSHI - SAKURA* 9.25 6 PIECES OF NIGIRI SUSHI AND CALIFORNIA ROLL	
M2	NIGIRI SUSHI - KIKU* 13.00 10 PIECES OF NIGIRI SUSHI AND CALIFORNIA ROLL	
M3	MAGURO SUSHI SET* 12.00 7 PIECES OF TUNA NIGIRI SUSHI AND TUNA ROLL	
M4	SAKE SUSHI SET* 9.75 7 PIECES OF SALMON NIGIRI SUSHI AND SALMON ROLL	
M5	SASHIMI SET* 9.75 3 TUNA, 3 SALMON, 3 WHITEFISH, 2 OCTOPUS	
M6	UNAGI OSHIZUSHI 12.50 GRILLED EEL IN UNAGI SAUCE SERVED ON PRESSED SUSHI RICE	
M7	MAKI COMBO* 10.00 CALIFORNIA ROLL, TUNA ROLL AND SALMON ROLL	
M8	VEGETABLE MAKI COMBO 7.50 CUCUMBER ROLL, AVOCADO ROLL AND VEGETABLE FUTO ROLL	
M9	SUSHI AND SASHIMI BENTO* 13.75 SUSHI: TUNA, SALMON, WHITEFISH, SHRIMP, YELLOWTAIL SASHIMI: 3 TUNA, 2 SALMON, 2 WHITEFISH, 2 OCTOPUS MAKI: 3 TUNA, 3 CUCUMBER, 2 CALIFORNIA ROLL	
M10	MAKUNOUCHI BENTO* 13.00 GRILLED FISH, SASHIMI, BOILED VEGETABLES, AEMONO AND SALAD	

SOUPS

Q1	TOFU NO WAKAME JIRU (MISO SOUP) 2.00	
Q2	NAMEKO JIRU 2.75 RED SOYBEAN MISO SOUP WITH BABY MUSHROOM AND SCALLION	
Q3	HORENSO & ABURAAGE 2.75 RED SOYBEAN MISO SOUP WITH FRIED BEAN CURD AND SPINACH	
Q4	HAMASUI 3.25 FRESH CLAMS IN ITS SHELL IN LIGHT BROTH	
Q5	CHAWAN MUSHI 5.25 STEAMED SOFT CUSTARD WITH CHICKEN, SEAWEED AND VEGETABLES	

SIDE ORDERS

R1	ONIGIRI 4.50 JAPANESE STYLE RICE BALL WITH CHOICE OF SALMON, PLUM OR COD ROE	
R2	ZARU SOBA (COLD BUCKWHEAT NOODLES) 5.75	
R3	GOHAN (RICE) 2.00	
R4	OSHINKO (JAPANESE PICKLED RADISH) 4.75	
R5	KIMCHI (KOREAN PICKLED CABBAGE) 1.25	

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
**PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

TAKEMURA (BAMBOO VILLAGE) IS A TRADITIONAL JAPANESE RESTAURANT
OFFERING A COMPLETE MENU OF SUSHI, SASHIMI AND YOUR FAVORITE JAPANESE
ENTREES INCLUDING AGE-MONO, TERIYAKI, TEMPURA AND NABEMONO.
WE ALSO OFFER TRADITIONAL KOREAN BARBEQUE GRILLED TO PERFECTION.



TAKEMURA
JAPANESE RESTAURANT

DINE IN TAKE OUT

TEL - 617.492.6700
FAX - 617.492.6660

18 ELIOT STREET
CAMBRIDGE, MA 02138

HOURS OF OPERATION
LUNCH 11:30AM - 2:30PM
DINNER 5:00PM - 11:00PM
SUNDAY DINNER CLOSING AT 10:00 PM

WE ARE OPEN 7 DAYS A WEEK

APPETIZERS FROM THE KITCHEN

A1	GYOZA (STEAMED OR DEEP-FRIED PORK PEKING RAVIOLI)	5.25
A2	SHUMAI (STEAMED OR DEEP-FRIED SHRIMP DUMPLINGS)	4.75
A3	EDAMAME (BOILED AND LIGHTLY SALTED GREEN SOY BEANS) ...	3.50
A4	GYU NEGIMA YAKI	5.75
	GRILLED BEEF SKEWERS WRAPPED AROUND SCALLONS IN TERIYAKI SAUCE	
A5	YAKI TORI	4.25
	GRILLED CHICKEN AND SCALLOP SKEWERS IN TERIYAKI SAUCE	
A6	TATSUTA AGE	4.50
	FRIED CHICKEN MARINATED IN GINGER, GARLIC AND SOY SAUCE	
A7	EBI SHISOMAKI AGE	4.75
	DEEP-FRIED SHRIMP WRAPPED WITH SHISO LEAVES	
A8	IKA TEMPURA (DEEP-FRIED CALAMARI)	6.75
A9	SWEET PEA TEMPURA (DEEP-FRIED SWEET PEAS)	6.50
A10	YU TOFU	5.75
	BOILED TOFU AND VEGETABLES SERVED WITH PONZU SAUCE	
A11	AGEDASHI TOFU	4.75
	LIGHTLY FRIED TOFU SERVED IN LIGHT FISH BROTH WITH BONITO FLAKES	
A12	HAMACHI KAMA	7.25
	GRILLED YELLOWTAIL COLLAR SERVED WITH PONZU SAUCE	
A13	KOMOCHI SHISHYAMO	4.75
	BOILED ROE-CARRYING SMELT FISH	
A14	SANMA YAKI	5.25
	BOILED AND SALTED WHOLE MACKEREL PIKE SERVED WITH GRATED DAIKON	
A15	YAKI SABA	6.75
	BOILED AND SALTED MACKEREL SERVED WITH PONZU SAUCE	
A16	HOTATE YAKI	7.00
	BAKED LARGE SEA SCALLOP IN GINGER SAUCE SERVED IN ITS OWN SHELL	
A17	MIRUGAI SPICY YAKI	7.00
	GRILLED CHOPPED GIANT CLAM IN SPICY MAYO SERVED ON A HALF SHELL	
A18	MURUGAI BUTTER YAKI	6.75
	FRESH MUSSELS IN BUTTER, SAKE, GARLIC AND SOY SAUCE	
A19	EBI & BAKUCHOI	8.25
	BOILED SHRIMP AND BOK CHOY SERVED WITH JAPANESE PEPPER SAUCE	
A20	MAGURO & WATERCRESS*	8.75
	LIGHTLY BOILED TUNA AND WATERCRESS SERVED WITH WASABI SAUCE	
A21	MAGURO & AVOCADO*	8.75
	LIGHTLY BOILED TUNA AND CUBE-CUT AVOCADO SERVED WITH TOFU SAUCE	
A22	HOURENISO & WATERCRESS	4.00
	BOILED SPINACH AND WATERCRESS IN SESAME SAUCE	
A23	NASU SHOUGAYAKI	5.00
	BOILED EGGPLANT IN GINGER SAUCE	
A24	YAMAIMO TOSA ZUKURI	5.25
	SEASONED CUBE-CUT JAPANESE-YAM MIX TOPPED WITH BONITO FLAKES	
A25	KABOCHA (BOILED OR FRIED JAPANESE PUMPKIN)	5.25

APPETIZERS FROM THE SUSHI BAR

B1	SASHIMI APPETIZER*	9.25
	CHEF'S CHOICE OF ASSORTED FILETS OF RAW FISH	
B2	SHINSEN MAGURO YUKHWE FU*	7.75
	CHUNKS OF FRESH TUNA SMOTHERED IN CHEF'S SPECIAL SAUCE	
B3	SHIROMI USUZUKURI*	10.00
	THINLY SLICED WHITEFISH SASHIMI SERVED WITH PONZU SAUCE	
B4	SUNOMONO MORIAWASE*	7.00
	ASSORTED SEAFOOD SEASONED IN LIGHT VINEGAR	
B5	TAKO SU	6.50
	OCTOPUS SEASONED IN LIGHT VINEGAR	
B6	TAKO WASABIZUKE*	4.75
	RAW OCTOPUS MARINATED IN WASABI SAUCE	

SALADS

C1	SEAWEED SALAD	4.75
	SEASONED SEAWEED WITH SESAME OIL AND TOPPED WITH TOBYKO	
C2	AVOCADO SALAD	5.25
	AVOCADO, CUCUMBER, SHRIMP AND CRABMEAT MIXED WITH MAYO	
C3	SEAFOOD SALAD*	6.75
	ASSORTED SEAFOOD OVER A BED OF GREENS SERVED WITH DRESSING	
C4	SMOKED SALMON SALAD	6.25
	COOKED SMOKED SALMON ON SPRING MIX GREEN SALAD	
C5	TOFU SALAD	5.25
	SLICED TOFU IN HOUSE SPECIAL DRESSING	
C6	GARDEN SALAD (WITH YUJU OR HOUSE DRESSING)	4.75

DINNER ENTREES FROM THE SUSHI BAR

D1	NIGIRI SUSHI*	13.75
	CHEF'S CHOICE OF ASSORTED FILETS OF RAW FISH SERVED ON SUSHI RICE	
D2	NIGIRI SUSHI DELUXE*	19.75
	CHEF'S CHOICE OF ASSORTED FILETS OF RAW FISH SERVED ON SUSHI RICE	
D3	SASHIMI MORIAWASE*	19.75
	CHEF'S CHOICE OF ASSORTED FILETS OF RAW FISH	
D4	MAKI COMBO*	12.50
	TUNA ROLL, SALMON ROLL AND CALIFORNIA ROLL	
D5	CHIRASI SUSHI*	15.25
	CHEF'S CHOICE OF ASSORTED RAW FISH SERVED ON A BED OF SUSHI RICE	
D6	TEKKA DON*	14.25
	FILETS OF TUNA SASHIMI SERVED ON A BED OF SUSHI RICE	
D7	SAKE DON*	13.00
	FILETS OF SALMON SASHIMI SERVED ON A BED OF SUSHI RICE	
D8	FUTO MAKI	12.00
	SHRIMP, EEL, EGG AND ASSORTED VEGETABLES IN A JUMBO ROLL SUSHI	
D9	SABA BATTERA	8.50
	MARINATED MACKEREL WITH SPECIAL SEAWEED ON PRESSD SUSHI RICE	
D10	SUSHI AND SASHIMI BOAT*	46.00
	CHEF'S CHOICE OF ASSORTED SUSHI AND SASHIMI FOR TWO	

AGEMONO - DIPPED IN BREAD CRUMB BATTER & DEEP-FRIED

E1	HIREKATSU (TOP PORK TENDER LOIN)	14.50
E2	CHICKEN KATSU	12.50
E3	EBI FRY (SHRIMP)	16.50
E4	SAKE FRY (SALMON)	12.50

TERIYAKI - BROILED & SMOTHERED IN TERIYAKI SAUCE

F1	GYU TERIYAKI (BEEF)	15.00
F2	CHICKEN TERIYAKI	12.00
F3	MAGURO TERIYAKI (TUNA)	17.00
F4	SAKE TERIYAKI (SALMON)	12.00

TEMPURA - LIGHTLY BATTERED & DEEP-FRIED

G1	EBI TEMPURA (SHRIMP)	15.00
G2	YASAI TEMPURA (VEGETABLES)	11.00
G3	MIXED TEMPURA	17.00

NABEMONO - TRADITIONAL HOT-POT DISHES (2+ ORDERS)

H1	SUKIYAKI	PER PERSON 19.25
	THINLY SLICED BEEF WITH TOFU, NOODLES AND A VARIETY OF FRESH VEGETABLE SIMMERED IN A SPECIAL SWEETENED SHOYU BROTH	
H2	SHABU SHABU	PER PERSON 18.00
	THINLY SLICED BEEF WITH TOFU NOODLES AND A VARIETY OF FRESH VEGETABLE SERVED WITH PONZU SAUCE AND SESAME SAUCE FOR DIPPING	

KOREAN BBQ - TRADITIONAL KOREAN STYLE BARBECUE

I1	KALBI (PRIME RIB)	15.25
	GRILLED PRIME RIB MARINATED WITH CHEF'S SPECIAL SAUCE	
I2	BULGOKI (BEEF)	13.25
	GRILLED PRIME BEEF MARINATED WITH CHEF'S SPECIAL SAUCE	
I3	SPICY PORK BULGOKI	12.00
	GRILLED SLICED PORK MARINATED WITH CHEF'S SPECIAL SAUCE	

RICE AND NOODLES

J1	UNA JU	16.50
	GRILLED EEL GLAZED WITH UNAGI SAUCE SERVED ON A BED OF RICE	
J2	DOL SOT BI BIM BAP	12.00
	BEEF AND FRIED EGG WITH ASSORTED VEGETABLES SERVED ON A BED OF RICE - PREPARED IN A SIZZLING STONE POT	
J3	BI BIM BAP	9.25
	BEEF AND FRIED EGG WITH ASSORTED VEGETABLES SERVED WITH RICE	
J4	NABEYAKI UDON	10.75
	UDON NOODLES WITH SHRIMP TEMPURA, EGG AND VEGETABLE WITH SOUP	

OCHAZUKE - TRADITIONAL JAPANESE RICE IN A SOUP

K1	SAKE CHAZUKE (SALMON)	4.50
K2	UME CHAZUKE (PLUM)	4.00
K3	TARAKO CHAZUKE (COD FISH ROE)	4.75







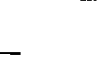





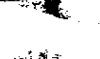


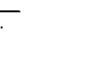






NIGIRI SUSHI AND SASHIMI

SUSHI - 2 PIECES PER ORDER

SASHIMI - 3 PIECES PER ORDER

1.25 EXTRA

SUSHI SASHIMI

	TORO* トロ (FATTY TUNA)	5.75
	MAGURO* 鮪 (TUNA)	4.00
	SAKE* 鮭 (SALMON)	3.50
	HAMACHI* はまち (YELLOWTAIL)	4.00
	TAI* (FROM JAPAN) 鯛 (RED SNAPPER)	5.75
	SUZUKI* すずき (STRIPED BASS)	3.50
	HIRAME* 平目 (FLUKE)	3.50
	SABA 鯖 (MACKEREL)	2.75
	KOHADA こはだ (THREAD HERRING)	3.50
	UNAGI うなぎ (EEL)	3.75
	ANAGO 穴子 (SEA EEL)	4.50
	TAMAGO 卵 (EGG)	2.75
	EBI 海老 (SHRIMP)	3.25
	AMAEBI* 甘海老 (SWEET SHRIMP)	3.75
	IKA* いか (SQUID)	3.00
	TAKO 蛸 (OCTOPUS)	3.25
	MIRUGAI* みる貝 (GIANT CLAM)	5.50
	HOKKIGAI* ホッキ貝 (SURF CLAM)	4.00
	HOTATEGAI* 帆立貝 (SCALLOP)	4.00
	UNI* うに (SEA URCHIN)	5.25
	IKURA* いくら (SALMON ROE)	4.75
	TOBIKO* とびこ (FLYING FISH ROE)	3.50

SUSHI SASHIMI

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



MAKIMONO - 6 PIECES PER ORDER

	AVOCADO MAKI	2.50
	KAPPA MAKI (CUCUMBER)	2.50
	OSHINKO MAKI (PICKLED RADISH)	2.50
	KANPYO MAKI (PICKLED SQUASH)	2.75
	UME-SHISO MAKI (SHISO LEAVES&PLUM PASTE)	2.75
	NATTO MAKI (FERMENTED SOYBEAN)	3.00
	NOZAWANA MAKI (GREEN VEGETABLES)	3.00
	TEKKA MAKI* (TUNA)	4.50
	SAKE MAKI* (SALMON)	4.00
	HAMACHI MAKI* (YELLOWTAIL)	4.50
	UNAGI MAKI (GRILLED EEL)	4.25
	SAKE-AVO MAKI* (SALMON&AVOCADO)	4.25
	NEGI-HAMA MAKI* (YELLOWTAIL&SCALLION)	4.75
	UNA-AVO MAKI (GRILLED EEL&AVOCADO) ...	4.50

INSIDE-OUT ROLL

	CALIFORNIA MAKI W/ TOBIKO*	5.75
	CRABMEAT, AVOCADO, CUCUMBER WITH TOBIKO	
	CALIFORNIA MAKI	4.75
	CRABMEAT, AVOCADO AND CUCUMBER	
	SPICY TUNA MAKI*	5.25
	TUNA WITH SPICY MAYO	
	SPICY SALMON MAKI*	5.25
	COOKED SALMON, TOBIKO, TEMPURA WITH SPICY MAYO	
	SALMON SKIN MAKI	5.75
	GRILLED SALMON SKIN, CUCUMBER WITH BONITO FLAKES	
	SANSHOKU MAKI*	6.75
	JAPANESE YAM, SPICED COD ROE AND SHISO LEAVES	



HOUSE SPECIAL ROLL

	TAKEMURA MAKI*	7.75
	DEEP-FRIED SHRIMP, CUCUMBER, SHISO LEAVES, TOBIKO WITH MAYO	
	NEW ENGLAND MAKI*	8.75
	LOBSTER MEAT, CUCUMBER, YUZU TOBIKO WITH MAYO	
	GREEN MONSTER MAKI*	7.50
	DEEP-FRIED ASPARAGUS, WASABI TOBIKO, CUCUMBER, SHISO LEAVES WITH WASABI MAYO	
	CAPE COD MAKI*	6.50
	SCALLOP, TOBIKO, CUCUMBER WITH MAYO	
	RAINBOW MAKI*	8.25
	TUNA, SALMON, WHITEFISH, EEL AND SHRIMP WRAPPED IN CALIFORNIA ROLL	
	CATERPILLAR MAKI	7.50
	AVOCADO WRAPPED IN EEL-CUCUMBER ROLL	
	SPIDER MAKI* (4 JUMBO PIECES)	7.75
	DEEP-FRIED SOFT SHELL CRAB, CUCUMBER, TOBIKO WITH MAYO	
	PHILADELPHIA MAKI* (4 JUMBO PIECES)	4.75
	SMOKED SALMON, CREAM CHEESE AND SCALLION	
	TEMAKI (HANDROLL - CAN BE MADE UPON REQUEST)	

