

Kitchen partially open during business hours:

We had to change our operations and hours in response to the pandemic. We had to start using less staff in our small kitchen to allow the staff to keep more distance between each other. This resulted in longer wait times than before and potentially dangerous overcrowding both inside and outside our market. In response, we have scaled back our kitchen activity during store hours, and we do most of our food prep right before we open at 11 am. We make the musubi and poke before opening time and they're available on a first come, first served basis for the few hours we're open (11 am to 4 pm, Wednesday through Sunday). We make a few plate lunches for walk in purchase. The rest of our hot menu items had to be discontinued. We offer a few of our pre pandemic items (like chili, fried rice, edamame rice), but they're prepared ahead of time and refrigerated and available to take home to be reheated. We had to do this to reduce wait times and overcrowding since our main priority is to provide a safe environment for staff and customers.

We still take preorders for musubi and poke, but we need them preordered and prepaid at least 2 days in advance so we can get our patrons in and out as quickly and safely as possible.

Alacarte dishes: fully cooked, **refrigerated, ready to take home to reheat.** Available first come, first served.

To reserve, please call in at least 2 days ahead and prepay (only available cold).

Kalua Pork 10 oz. \$11.95

E's Chili with Portuguese Sausage \$7.95
Island style with beef & beans

Saba shioyaki \$7.95
mackerel lightly seasoned with salt and grilled

Steamed white rice \$1.00

Fried Rice w/Port. Sausage & Spam \$3.00

Edamame Rice \$3.00

Salmon Edamame Rice \$5.00

Kim Chee Fried Rice \$5.00

MUSUBI made fresh daily and available first come, first served.

To reserve, please call in at least 2 days ahead and prepay. Weekend orders fill up fast, so please try to give us as much notice as possible for weekend pick ups. We have a small kitchen so we can only take a limited amount of orders.

Spam Musubi 7" Log \$5.95
with teriyaki sauce & furikake

Bacon/Spam Musubi 7" Log
w/ aioli & furikake \$7.95

Bacon/Spam/Egg Musubi 7" Log
w/ aioli & furikake \$9.95

Portuguese Sausage Musubi 7" Log
\$6.95

Salmon Musubi 7" Log \$9.95

Salmon Belly Musubi 7" Log \$10.95

Salmon/Crawfish Musubi 7" Log \$11.95

Unagi Musubi 7" Log \$12.95

Unagi/Crawfish Musubi 7" Log \$14.95

Beef Patty Musubi 7" Log \$8.95

Loco Moco Musubi 7" Log \$10.95

Flank Kalbi Musubi 7" Log \$9.95

Mochiko Chicken Musubi 7" Log \$9.95

Kalua Pork/Cabbage Musubi \$9.95

Musubi Trays

Call at least 2 days ahead & prepay.

Spam Musubi Tray \$23.80

Tray holds 4 orders of 7" logs, cut into 24 pc

We can fit up to 8 orders (48 pc) on a single tray if space is a consideration. \$47.60

Mix Musubi Tray—Price Varies

Tray holds 4 orders of 7" logs, cut into 24 pc

For example: Spam Musubi, Salmon

Musubi, Kalbi Musubi, and Port. Sausage Musubi would be \$5.95+\$9.95+\$9.95+\$6.95=\$32.80

Lomi Salmon \$14.00/lb
Fresh tomato, salt-cured salmon, sweet onions, & green onions

POKE made fresh daily and available first come, first served.
To reserve, please call in at least 2 days ahead and prepay

(Poke available in 4,8,16 oz. sizes)

Ahi Poke 4 oz. \$8.00
Sashimi-grade ahi tuna, green onion, onion, ogo seaweed with our shoyu-based house sauce

Salmon Poke 4 oz. \$8.00
Made with cured sashimi salmon.

Tako Poke 4 oz. \$9.00

Hamachi Poke 4 oz. \$10.00
(Fri, Sat, Sun only)

Sachi's Kitchen inside
TAKAHASHI MARKET
Japanese & Hawaiian
Take Out Food

TAKAHASHI MARKET

*Japanese, Hawaiian,
& Asian foods since 1906*
221 South Claremont St. (at 3rd Ave.)
San Mateo, CA 94401
650-343-0394; tmarket@aol.com

11 am – 4 pm: Wed to Sun

Senior hours (65+):
Fridays 9 am to 10:30am

CLOSED Monday & Tuesday
[CLOSED on Federal Holidays]

www.takahashimarket.com

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prices subject to change