

Taikishi Menu

+52 664 300 3383

Blvd. Industrial 179-Int. 7-9, Tecnológico, 22454 Tijuana, B.C.,
Mexico

❖ Menu Tops

Platon Japones	\$
Teriyaki de Pollo	\$
Ramen	\$
Kishi Roll	\$
Sashimi	\$
Spicy Chicken	\$
Nieve Tempura	\$
Margarita de Fresa	\$
Brochetas de Pollo	\$
Noodles Camarón	\$
Noodles Diablo	\$
Rollo de Salmon	\$
Pechuga En Relish de Mango	\$
Noddles de Pollo	\$
Tempuras de Vegetales	\$
Teriyaki de Salmon	\$
California Camaron Roll	\$
Teriyaki de Pechuga A Las Brasas	\$
Miso Soup	\$
Otoro	\$

Stepping into Taikishi at **Blvd. Industrial 179-Int. 7-9, Tecnológico, Tijuana, B.C.**, I was greeted by a warm, modern ambiance and a menu that instantly hinted at a joyful collision of classic Japanese flavors and creative local touches. From the

moment I settled in, the **Taikishi menu** read like an invitation to explore-sushi, ramen, skewers, fusion plates, and playful desserts all competing for attention.

The menu begins with **entradas (starters and appetizers)** that are perfect for sharing or whetting the appetite. I started with **Edamames (regular or spicy)**-simple but satisfying, steamed pods with just enough heat when you opt for the spicy version. The **Kushiage de Queso Monterrey** (two skewers of breaded Monterrey cheese) and the **Kushiage de Camarón con Queso Crema** (four shrimp-and-cream cheese skewers) are quirky and fun, combining familiar Japanese technique with the cheesy comfort many diners love. **Vegetables Tempura** offers a crisp, light bite and is a nice respite before diving into heavier plates. The **Ebi Rock Camarón**, crispy tempura shrimp in a spicy glaze, had a satisfying crunch and flavor that lingers. For a lighter but still flavorful bite, **Gyozas** (pork or chicken, steamed or fried) and **Wontons** (stuffed with chicken and cream cheese) make ideal preludes to the main courses.

Moving into **soups, salads, and mid-size plates**, the menu shows its range. The **Miso Soup**-in its simple and “special” versions-does exactly what you want: a warm, umami comfort in a cup. For something more robust, **Miso Ramen** stands out with pork belly, wakame, garlic chips, and marinated egg, all swimming in a savory broth. The house **Miso Especial** version mixes wontons, shrimp, mushrooms, and vegetables for a hearty twist. I also tried the **Rollitos de Verano** (spring rolls with chicken and a ginger vinaigrette) and the **Ensalada Oranji con Camarón**: shrimp over fresh greens and citrus segments, balancing freshness with subtle sweet-sour notes. The fusion comes through clearly in items like the **Pechuga en Relish de Mango** (chicken in mango relish) and **Curry de Mariscos**, which combine Japanese technique with Mexican flavors.

Of course, **sushi and rolls** are the heart of the Taikishi menu. Some highlights:

Platon Japonés is a signature platter-great for sampling across styles (sushi, rolls, perhaps nigiri or sashimi). From delivery listings, it appears among the most liked and visible items.

Kishi Roll is one of the “top” rolls listed on their menu, combining shrimp, avocado, cream cheese, and topped with gratin or scallop elements.

California Camarón Roll, Rollo de Salmón, Morita Roll, Oishi Maguro, Dragon Roll, Spider Roll, Hot Roll, and **Unagi Roll** all appear in the sushi section and are diverse in flavor-some spicy, some mild, some classic.

Sashimi options include clean slices of salmon, tuna, hamachi, and even premium **Otoro** (fatty tuna). The attention to raw fish quality is a highlight.

If you prefer cooked “main” plates, Taikishi doesn’t disappoint. Their **Teriyaki de Pollo** is a consistently praised classic-grilled chicken glazed in a sweet-savory teriyaki sauce. In my visit it hit that balance well: not too sweet, not too salty. Their **Teriyaki de Salmón** is another winner, offering the same glaze over tender salmon. A smoky contender, **Teriyaki de Pechuga a las Brasas**, gives you that grilled edge. For noodle lovers, **Noodles Camarón**, **Noodles Diablo** (spicy), and **Noodles de Pollo** bring bold flavors and generous portions.

Vegetarian or lighter options aren’t forgotten. The **Tempuras de Vegetales**-crispy and light-are satisfying without heaviness. And for dessert? The menu includes **Nieve Tempura**-a playful treat where ice cream is encased in a light tempura shell and fried just enough to crisp the exterior. It’s whimsical and memorable. **Margarita de Fresa** (strawberry margarita) is one of the standout cocktails, refreshing and perfect to accompany spicy or rich dishes.

When I sampled several items across the menu, a few clear standouts emerged. The **Teriyaki de Pollo** is reliably excellent-its balance of flavors, char, and texture made me want seconds. The **Kishi Roll**, with its layers of texture and toppings, was a roll I’d order again. The **Spicy Chicken** (in its version from the “top highlights” list) delivered a controlled kick that didn’t overpower the dish. And the **Platon Japonés** is a great way to taste multiple specialties in one go-ideal for groups or indecisive diners. The **Otoro sashimi** offered that melt-in-mouth richness you hope for in premium cuts.

What makes this **Taikishi menu** truly special is how it bridges tradition and creativity. You’ll find classic Japanese staples (sushi, sashimi, miso soup, tempura) but also fusion twists-relish-drizzled chicken, mango interplay, and spicy takes on noodle dishes. The structure is friendly and intuitive: begin with entradas, flow through soups and salads, then choose between sushi, rolls, and cooked main plates-with vegetarian and seafood options throughout.

From my experience, the menu is generous in variety without being overwhelming.