

tokyo.

SUSHI BENTO BOXES.

Available only from 11am to 4pm
Served with a soup and salad

BOX A*
\$12

Tuna, salmon, yellowtail, white fish,
and octopus sushi with a California roll

BOX B
\$11

Shrimp, eel, octopus, tamago,
and inari sushi with a California roll

BOX C*
\$12

Tuna roll, Salmon roll,
and California roll

BOX D*
\$11

Tuna, salmon, yellowtail, white fish,
octopus, shrimp, and tamago sushi

BUILD YOUR OWN BENTO - \$11

Available only from 11am to 4pm
Served with a soup and salad

PLEASE SELECT ONE ITEM FROM EACH CATEGORY

Steamed rice Brown rice Yakisoba noodles	Fresh fruit salad Mixed green salad Cucumber salad Octopus salad Seaweed Salad
Grilled chicken breast with homemade teriyaki sauce Panko crusted chicken breast with sweet sesame sauce Panko crusted pork loin with sweet sesame sauce Grilled black angus ribeye with garlic teriyaki sauce	Gyoza (steamed / fried) Soy sautéed shishito peppers Tok fries Daily chef choice sushi*: <i>2 pieces of sushi</i> <i>4 piece sushi roll</i>

BEVERAGES.

SOFT DRINKS 2

Unlimited refills

Coca-cola

Dr. Pepper

Sprite

Root Beer

Diet Coke

Ramune 3.5

Japanese marble drink

Fresh squeezed lemonade 1.75

No refills

ICED TEAS 2

Unsweetened tea

Sweetened southern style tea

Unsweetened green tea

Sweetened green tea

HOT TEAS 2

Sencha

Japanese green tea

Hojicha

Roasted green tea

HOT SMALL PLATES.

SAKE STEAMED MUSSELS 10
yuzu brown butter broth

AVO BAKE 6
baked avocado stuffed with creamy crab and black tiger shrimp

FRIED CALAMARI 7
sansho citrus pepper, yuzu aioli

GYOZA 4.5
dumplings filled with ground pork and vegetables (fried or steamed)

EDAMAME 4
boiled soy beans

TOK FRIES 5.5
fresh cut potato fries seasoned with Japanese spices, chili mayo dipping sauce

HAMACHI KAMA 9
grilled yellowtail collar

KOBE ISHIYAKI 16
wagyu beef "sear it yourself" on a Japanese river stone with ponzu

WHOLE FRIED GULF SNAPPER 14
served Japanese style, lightly fried pieces served on the side with ponzu and Japanese spices

YAKITORI 4
grilled chicken skewers glazed with teriyaki sauce

SHISHITO PEPPERS 5
a popular Japanese treat, lightly sautéed with soy sauce

COLD SMALL PLATES.

SALMON CRUDO* 7

slices of salmon sashimi with chili oil, cilantro oil

SPICY TUNA TOWER* 8

tower of spicy tuna, avocado, creamy crab, tempura crunch

HAMA CHILI* 13

yellowtail sashimi with lime-ponzu, jalapenos, cilantro

PEPPERCORN SEARED TUNA SASHIMI* 12

TEMPURA.

Age Dashi Tofu	4.5
Mushrooms	4.5
Shrimp (3)	5.5
Vegetables	7

SOUP.

Miso Soup	2
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SALADS.

Seaweed Salad	4
Cucumber Salad	2.5
Octopus Salad	4
Squid Salad	4.5
Mixed Green Salad	3

KITCHEN.

All entrees below served with a choice of soup or salad.

TERIYAKI

Grilled choice of meat, topped with our homemade teriyaki sauce

Chicken Breast 8.5

Ribeye 13

SESAME CHICKEN 8.5

Crispy panko crusted chicken breast with a sweet sesame sauce

SIMPLE GRILLED FISH

Choice of seafood, simply grilled

served with different Japanese seasoning condiments and daily vegetable

Scottish Salmon 12

Gulf Red Snapper 13

TOKYO FISH + CHIPS 12

English inspired classic, with tempura red snapper, yuzu-tartar sauce, malt black vinegar

YAKITORI

Skewered choice of meat and assorted vegetables, grilled and glazed with our teriyaki sauce

Chicken Breast 8.75

Black Tiger Shrimp 10

FRIED RICE

With peas, carrots, egg, and green onions

Chicken, Beef, or Vegetarian 7.5

Shrimp 9.5

Combination 9.5

BOWLS.

TERIYAKI CHICKEN BOWL 6.5

Grilled chicken (dark meat) glazed with our
homemade teriyaki sauce

BEEF BOWL 7

Hand sliced beef in a homemade spicy sauce
topped with chives

extra beef 2

KATSU PORK BOWL 6.75

Panko crusted pork loin
sautéed onions and egg omelet

VEGETABLE BOWL 6.5

Sautéed bok choy, mushrooms,
onions, squash, and carrots

add grilled chicken 2.5

UNAGI DON 9

Grilled eel topped with our
Homemade teriyaki sauce

CHIRASHI DON 15

Assorted sashimi served over sushi rice

NOODLES.

YAKISOBA

Stir-fried egg noodles with soy based sauce, bok choy, carrots, and onions

Chicken, Beef, or Vegetarian 8.5

Shrimp 10.5

Combination 10.5

CHANKONABE UDON 11

Thick wheat-noodles served in our light homemade broth with
steamed carrots and daikon, crispy bok choy, and sliced chicken

SPECIALTY SUSHI ROLLS.

Tejas Roll* 10

yellowtail, fried jalapeno, avocado, cucumber topped with chili mayo, sriracha, scallions

Seattle Sunset 7

california roll topped with cream cheese and smoked salmon

Phillip Roll* 7

california roll topped with fresh salmon and chili mayo

On The Beach* 10

tempura roll topped with avocado, tuna, eel sauce and chili mayo

Crunchy Roll 9

panko crab, avocado, cucumber, cream cheese topped with tempura crunch and eel sauce

Spice Girls Roll* 10

tuna, avocado, smelt roe topped with spicy crab mix, Japanese red pepper

D.C. Roll 10

panko crusted shrimp, cream cheese, cucumber, topped with blackened white tuna and orange drizzle

Happy Roll* 10

avocado, cream cheese, crab mix, topped with spicy tuna, tiger shrimp, and four seasoned sauces

Lobster Roll 13

tempura lobster, cream cheese, avocado, scallions, in soy paper, lobster bisque sauce

New York Sunrise Roll* 9

panko crusted shrimp, crab, topped with spicy tuna, fresh jalapeno, and yuzu tobiko

Volcano Roll 11

super-sized california roll topped with scallops baked in a creamy sauce

Cajun Roll 13

crab, panko shrimp, cream cheese, baked crawfish in a creamy cajun sauce

Tokyo Roll 6

smoked salmon, crab, cream cheese, mango

Pretty Woman Roll* 11

mango, cream cheese, crab topped with tuna and white tuna, wasabi and chili mayo

Wasabi Crusted Salmon Roll* 10

salmon, wasabi, cream cheese, scallions, panko crust, eel sauce and wasabi mayo

Dan Dan Roll* 13

crab, cream cheese, smoked salmon, mango topped with five assorted sashimi and chili mayo

Crunchy Tuna Roll* 10

tuna, wasabi, cream cheese, scallions, panko crust, eel sauce and chili mayo

White Russian Roll* 10

salmon, crab, cucumber, avocado, topped with white tuna and black tobiko garnish

Stop Drop 'n' Roll* 10

spicy crab, avocado, fresh jalapeno, white tuna, topped with red tobiko

Temptation Roll 12

cream cheese, crab, panko shrimp, topped with more crab and four seasoned sauces

Cucumber Skin Sashimi Roll* 12

tuna, salmon, white tuna, mango, crab, rolled with cucumber (no rice)

Japanese Summer Roll* 7

tuna, crab, mixed greens, avocado, cucumber, wrapped in rice paper, plum dipping sauce

CLASSIC ROLLS.

- California roll 5
- Cucumber roll 4
- Avocado roll 4
- Vegetable roll 6
- Philadelphia roll 6
- Alaska roll* 6
- Jalapeno roll* 6
- Spicy Tuna roll* 7
- Rainbow roll* 9
- Spider roll 8
- Caterpillar roll 9
- Tempura roll 7
- Calamari roll 7

TEMAKI.

handrolls.

- Spicy Crab 6
- Spicy Tuna* 6
- Salmon Skin 5
- Scallop* 5

tokyo.	Sushi		Sashimi		Maki Roll		Happy Hour	
	2 pcs		4 pcs		6 pcs		1 pc	
	\$	Qty	\$	Qty	\$	Qty	\$	Qty
aji jack mackerel*	--		12		-		--	
botan ebi sweet prawn*	11		--		-		--	
blackened white tuna	5		10		-		--	
ebi shrimp	4		--		-		1	
hamachi yellowtail*	6		12		6		1.5	
hotate scallop (chopped)*	5		--		-		1.5	
ika squid	4		--		-		1	
ikura salmon roe*	5		--		-		1.5	
inari sweet tofu	4		--		-		1	
kani kama imitation crab	4		--		-		1	
krab salad	4		--		-		1	
kunsei smoked salmon	5		10		5		1	
madai sea bream*	7		14		-		1.5	
maguro big eye tuna*	6		12		6		1.5	
masago smelt roe*	4		--		-		1	
peppercorn seared tuna*	6		12		-		--	
sake fresh salmon*	5		10		5		1	
shiro maguro white tuna*	5		10		5		1	
spicy tuna*	5		--		6		1.5	
suzuki sea bass*	6		12		-		--	
tako octopus	4		8		-		1	
tamago cooked egg	4		--		-		1	
tarabagani king crab*	mkt		mkt		-		--	
tobiko flying fish roe*	5		--		-		1.5	
toro fatty tuna*	10		15		-		--	
unagi freshwater eel	5		10		7		1.5	
uni sea urchin*	9		18		-		--	
uzura quail egg (each)*	1.5				-		--	