

TOKYO

JAPANESE CUISINE

SOUP



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|--|-------------|
| S01. MISO SOUP | 2.95 |
| Bean paste with seaweed, tofu and scallion | |
| S02. CLEAR SOUP | 2.95 |
| Clear broth with mushroom and scallion | |
| S03. SEAFOOD SOUP | 7.25 |
| Shrimp, crabmeat, fish cake and vegetable | |
| S04. GYOZA SOUP | 5.50 |
| Clear broth soup with dumplings and vegetables | |

SALAD



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| S05. AVOCADO SALAD | 5.25 |
| Avocado with house salad & dressing | |
| S06. SEAWEED SALAD | 6.25 |
| Japanese seaweed vegetable with sauce | |
| S07. HOUSE SALAD | 3.95 |
| Fresh greens with cucumber and house dressing | |
| S08. SALMON SKIN SALAD | 5.95 |
| Broiled salmon skin, cucumber, masago & eel sauce | |
| S09. KANI SALAD | 6.75 |
| Crabmeat, cucumber, masago, spicy mayonnaise and eel sauce with crunch | |

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APPETIZERS KITCHEN

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|------|----------------------------------|--|-------|
| A01. | EDAMAME | Steamed soy beans | 4.95 |
| A02. | TATSUTA~AGE | Fried chicken tenders | 6.25 |
| A03. | HARUMAKI | Japanese vegetable spring roll | 5.25 |
| A04. | KAKI FRIED | Fried oysters | 7.95 |
| A05. | BEEF TATAKI | Lightly seared, thinly sliced beef | 7.95 |
| A06. | HAMACHI KAMA | Broiled yellowtail jaw | 10.95 |
| A07. | VEGETABLE GYOZA | Pan-fried dumplings | 6.25 |
| A08. | GYOZA | Pan-fried chicken & pork dumplings | 6.25 |
| A09. | YAKITORI | Chicken skewers served with sauce | 5.95 |
| A10. | IKA KARA AGE | Japanese style deep fried squid | 8.95 |
| A11. | SHUMAI | Deep fried shrimp dumplings | 5.25 |
| A12. | SHRIMP OR CHICKEN TEMPURA | (4 pcs each) | 8.25 |
| A13. | VEGETABLE TEMPURA | (6 pcs each)
Assorted vegetable with tempura batter | 6.50 |
| A14. | TAKOYAKI | (5 pcs each)
Deep fried octopus ball | 8.25 |

APPETIZERS SUSHI BAR

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|------|-----------------------------|--|-------|
| A15. | JALAPENO YELLOWTAIL | Thinly sliced yellowtail with jalapeno and vinegar sauce | 8.95 |
| A16. | TAKO SU | Octopus served with vinegar sauce | 7.95 |
| A17. | TREASURE ISLAND | Spicy tuna, salmon, white tuna, tempura crunch, with avocado | 9.95 |
| A18. | SUSHI APPETIZER | Assorted prepared fish on flavored rice | 8.25 |
| A19. | GRILLED BABY OCTOPUS | | 7.50 |
| A20. | SPICY BOWL | Spicy tuna or salmon, tempura crunch, with avocado | 9.95 |
| A21. | SASHIMI APPETIZER | 9 pcs assorted slices of raw fish | 12.95 |
| A22. | PEPPER TUNA | Seared pepper tuna with fresh ground black pepper, served with ponzu sauce | 9.50 |
| A23. | CRISPY EEL ROLL | Eel avocado crabmeat deep fried | 9.50 |

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SUSHI & SASHIMI ENTREES

Served with miso soup & salad



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|--|--------------|
| E01. SUSHI DINNER REGULAR
7 pieces sushi, chef's choice & one California roll | 19.95 |
| E02. SASHIMI DINNER REGULAR
(with rice) 12 pieces assorted raw fish, chef's choice | 22.95 |
| E03. SASHIMI DINNER DELUXE
(with rice) 16 pieces assorted raw fish, chef's choice | 26.95 |
| E04. MAKI PLATTER
Tuna, salmon, yellowtail roll | 16.95 |
| E05. SPICY PLATTER
3 roll of spicy tuna or salmon | 16.95 |
| E06. TRI-COLOR SUSHI or SASHIMI
Tuna, salmon, yellowtail, 4 pieces each | 23.95 |
| E07. LOVE BOAT FOR TWO
16 pieces sashimi, 12 pieces sushi, 1 dragon roll, 1 California roll, 1 tuna roll | 65.95 |
| E08. SUSHI DINNER DELUXE
10 pieces sushi, chef's choice & 1 tuna roll | 22.95 |
| E09. SUSHI & SASHIMI COMBO
10 pieces sashimi, 5 pieces sushi & 1 California roll | 26.95 |

SUSHI or SASHIMI A LA CARTE (one piece)



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| 1. KANI (CRAB STICK) 2.50 | 9. WHITE TUNA (ESCOLAR) 2.50 |
| 2. EBI (SHRIMP) 2.50 | 10. UNAGI (EEL) 2.75 |
| 3. TAKO (OCTOPUS) 2.50 | 11. HAMACHI (YELLOWTAIL) 2.75 |
| 4. RED SNAPPER (TAI) 2.50 | 12. SMOKED SALMON 2.75 |
| 5. MASAGO (FLYING FISH ROE) 2.50 | 13. HOTATEGAI (SCALLOP) 2.95 |
| 6. SABA (MACKEREL) 2.50 | 14. IKURA (SALMON ROE) 2.95 |
| 7. MAGURO (TUNA) 2.50 | 15. SWEET SHRIMP (AMAEBI) 4.50 |
| 8. SAKE (SALMON) 2.50 | |



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JAPANESE CUISINE

MAKI AND TEMAKI

(Roll or Hand Roll)

VEGETARIAN

CUCUMBER ROLL 4.25

SWEET POTATO ROLL 4.75
With eel sauce

AVOCADO ROLL 4.25

ASPARAGUS ROLL 4.25

FRESH GREEN ROLL 5.25
Avocado, cucumber, asparagus

RAW

TUNA ROLL 5.25

SALMON ROLL 5.25

YELLOWTAIL ROLL 5.25

PHILADELPHIA ROLL 5.95
Smoked salmon, cucumber
and cream cheese

ALASKA ROLL 6.25
Smoked salmon, avocado, cucumber

TUNA OR SALMON ROLL 6.25
Choice of cucumber, avocado
or asparagus

SPICY ROLL 6.25
Choice of tuna, salmon,
yellowtail or crab meat

OSAKA ROLL 7.75
Yellowtail, tuna, avocado & masago

COOKED

CRAB STICK ROLL 4.50

SALMON SKIN ROLL 5.25

CALIFORNIA ROLL 5.25
Crabmeat, avocado, cucumber

EEL ROLL 6.50
Choice of cucumber, avocado
or asparagus

SHRIMP ROLL 5.25
Choice of cucumber, avocado or asparagus

TEMPURA ROLL 6.75
Choice of shrimp, chicken, salmon,
crabmeat

SPIDER ROLL 9.95
Fried soft shell crab, cucumber,
with eel sauce

SPECIAL MAKI

TOKYO ROLL 13.25
Smoked salmon, cream cheese, cucumber
topped w. spicy tuna & tempura chips

DRAGON ROLL 12.25
Eel, cucumber, avocado

SCORPION KING ROLL 15.25
Fried soft shell crab, spicy tuna, cucumber

RAINBOW ROLL 13.25
Assorted fresh fish on top
of a California roll

SAKE MAKI 14.25
Tempura salmon, crunch, avocado,
topped with spicy crab meat



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JAPANESE CUISINE

CHEF'S SPECIALS

🔥 Cooked 🐟 Raw

C01. Aragon Roll 🔥 15.25

Grilled smoked salmon, cucumber, avocado, cream cheese with eel avocado and eel sauce on top sauce on top.

C02. Black Dragon Roll 🔥 14.25

Shrimp, avocado & cucumber inside w. eel & eel sauce on top.

C03. Crazy Friday Roll 🔥 14.25

Spicy king crab and shrimp tempura inside with avocado, masago, and eel sauce on the top.

C04. Crispy Sapporo Roll 🔥 13.95

Eel, crab meat, shrimp, avocado deep fried with eel sauce and spicy sauce

C05. Godzilla Roll 🔥 13.95

(Ground) Tuna, salmon and white fish wrapped in seaweed then deep fried with masago, eel sauce and spicy sauce on top.

C06. Packers Roll 🔥 14.95

Soft shell crab tempura, eel & cucumber inside, avocado and eel sauce on top

C07. Rock'n Roll 🔥 13.25

Shrimp tempura, crab stick, avocado, masago wrapped with soybean paper with eel sauce on top.

C08. Sweetheart Roll 🔥 15.25

Shrimp tempura and crab stick inside with smoked salmon, shrimp, avocado and eel sauce on top

C09. Mars Roll 🐟 14.25

Crunch and spicy king crab inside with tuna and salmon on top.

C10. Kamikaze Roll 🐟 14.25

Shrimp tempura and spicy tuna inside with tuna, avocado eel and eel sauce on top.

C11. Fried Oyster Roll 🐟 13.75

Fried oyster and avocado inside with spicy yellowtail, tobiko, eel sauce, and spicy sauce on top.

C12. Crazy Tuna Roll 🐟 14.25

Pepper tuna & avocado inside w. spicy tuna & spicy sauce on top.

C13. Angry Bird Roll 🐟 15.25

Spicy tuna, king crab, avocado wrapped with nori, shrimp tempura on the top with wasabi sauce.

C14. Wichita Roll 🐟 15.25

Spicy tuna and cucumber inside with king crab, avocado, masago and spicy sauce on top.

C15. Pirate Roll 🐟 18.50

Spicy scallop, spicy king crab, avocado inside, topped with eel and spicy sauce, eel sauce.

C16. Royal Maki 🐟 15.25

White fish and cucumber inside with pepper tuna, avocado, spicy sauce, crunch and eel sauce on top

C17. Sakura Roll 🐟 13.25

Tuna, salmon, yellowtail, crab stick, masago, avocado inside wrapped with seaweed.

C18. Sunshine Roll 🐟 13.25

Salmon tempura and avocado inside with salmon, avocado, spicy sauce & crunch on top.

C19. Tuna Amazing Roll 🐟 16.25

Spicy white tuna, spicy tuna crunch and avocado inside with pepper tuna, wasabi sauce and eel sauce on top.

C20. White Swan Roll 🐟 13.50

Spicy yellowtail, avocado and crunch with yellowtail on top



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JAPANESE CUISINE

HIBACHI DINNER

Complete Japanese Grill Dinner include:
Traditional Soup, Salad, Vegetable & Fried Rice

HIBACHI DINNER

H01.	HIBACHI CHICKEN	16.95
H02.	HIBACHI SALMON	19.95
H03.	HIBACHI SHRIMPS	19.95
H04.	HIBACHI STEAK	19.95
H05.	HIBACHI VEGETABLES	15.95

COMBINATION DINNER

H06.	CHICKEN AND SHRIMP	20.95
H07.	CHICKEN AND STEAK	21.95
H08.	CHICKEN AND SALMON	21.95
H09.	STEAK AND SHRIMP	22.95
H10.	SHRIMP AND SALMON	21.95

EMPEROR'S DINNER

H11.	FILET MIGNON AND CHICKEN	24.95
H12.	FILET MIGNON AND SHRIMP	24.95
H13.	FILET MIGNON 9 oz., Filet Mignon fit for royalty	24.95
H14.	TOKYO DINNER Steak, chicken, shrimp	28.95

SIDE ORDER

01. VEGETABLE	5.95	04. SHRIMP OR SALMON.....	8.95
02. CHICKEN.....	6.95	05. FILET MIGNON	10.95
03. STEAK.....	8.95	06. FRIED RICE OR NOODLES..	4.25

KIDS MEAL Served with miso and white rice

K1. TERIYAKI CHICKEN....	10.95	K4. TERIYAKI SALMON..	10.95
K2. TERIYAKI SHRIMP	10.95	K5. TERIYAKI STEAK.....	10.95
K3. KIDS DINNER BOX	11.95		

CALIFORNIA ROLL & GYOZA , WHITE RICE OR CRABMEAT, MISO SOUP OR CLEAR SOUP W. CHOICE OF :

A. TERIYAKI CHICKEN	D. TEMPURA SHRIMP
B. TERIYAKI SHRIMP	E. TEMPURA CHICKEN
C. TERIYAKI STEAK	



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SPECIAL DINNER

Served with Soup, Salad & Rice



D01. SPECIAL DINNER BOX 22.95

California roll, shrimp tempura and vegetables tempura,
and shumai with choice of:

- A. Shrimp Teriyaki,**
- B. Salmon Teriyaki**
- C. Steak Teriyaki,**
- D. Chicken Teriyaki**
- E. Sashimi** 6 pcs, Chef's Choice
- F. Sushi** 6 pcs, Chef's Choice

D02. UNAGI DON 19.95

BBQ eel over rice

TERIYAKI DINNER

Broiled with Special Teriyaki Sauce & Vegetables,
Served with Soup, Salad & White Rice



D03. VEGETABLES TERIYAKI 13.95

D04. CHICKEN TERIYAKI 15.95

D05. STEAK TERIYAKI 18.95

D06. FILET MIGNON TERIYAKI 23.95

D07. SHRIMP TERIYAKI 18.95

D08. SALMON TERIYAKI 18.95

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SPECIAL DINNER

Served with Soup, Salad & Rice

TEMPURA DINNER

Lightly battered, fried until crispy,
Served with soup, salad & white rice

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|--------------------------------|--------------|
| T01. VEGETABLES TEMPURA | 15.50 |
| T02. CHICKEN TEMPURA | 18.95 |
| T03. SHRIMP TEMPURA | 18.95 |

AGE MONO

Served with soup, salad

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|---|--------------|
| T04. TONKATSU
Pork cutlet Japanese style
with pungent sauce on the side, with white rice | 17.95 |
| T05. CHICKEN KATSU
Chicken cutlet Japanese style &
with pungent sauce on the side, with white rice | 17.95 |
| T06. YAKI UDON OR SOBA
Pan fried udon or soba.
Choice of shrimp, beef, or chicken | 17.95 |
| T07. YOSENABE
Noodle in broth with shrimp, crabmeat,
salmon & vegetables | 18.95 |



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LUNCH SPECIALS

JAPANESE CUISINE

Served with soup, salad and rice.

Monday to Friday 11:00am - 2:30pm



- L01. SUSHI LUNCH** (no rice) **11.95**
5 pcs. of sushi with a California roll, Chef's choice
- L02. SASHIMI LUNCH** 11 pcs. of sashimi, Chef's choice **15.95**
- L03. NIGIRI & SASHIMI COMBINATION** (no rice) **18.95**
4 pcs. of sushi, 9 pcs. of sashimi and tuna roll
- L04. TERIYAKI** **11.95**
Choice of steak, shrimp, chicken or salmon with teriyaki sauce
- L05. CHICKEN KATSU** **12.95**
Chicken cutlet Japanese style with pungent sauce on the side
- L06. TONKATSU** **12.95**
Pork cutlet Japanese style with pungent sauce on the side
- L07. TEMPURA** Lightly deep fried breaded in tempura batter. Choice of chicken, shrimp or vegetable. **12.50**
- L08. COMBINATION BOX** Served with soup, salad and rice **13.50**

Choice of 1 From Each Box:

<i>Shumai</i>	<i>California Roll</i>	<i>Teriyaki Chicken or Steak</i>
<i>Gyoza</i>	<i>Tuna or Salmon Roll</i>	<i>Teriyaki Shrimp or Salmon</i>
<i>Harumaki</i>	<i>Spicy Tuna Roll</i>	
<i>Edamame</i>	<i>Spicy Salmon Roll</i>	

- L09. MAKI LUNCH** Served with soup and salad

Any 2 Rolls -- **11.50**

Any 3 Rolls -- **13.50**

<i>Avocado</i>	<i>Tuna</i>	<i>Asparagus</i>	<i>Tempura Shrimp</i>
<i>Salmon</i>	<i>California</i>	<i>Spicy Tuna</i>	<i>Tempura Chicken</i>
<i>Alaska</i>	<i>Sweet Potato</i>	<i>Philly</i>	<i>Tempura Crab Meat</i>
<i>Cucumber</i>	<i>Spicy Salmon</i>		

Eel or Shrimp Roll - Choice of Avocado, Cucumber, Asparagus

Salmon or Tuna Roll - Choice of Avocado, Cucumber, Asparagus

HIBACHI LUNCH SPECIALS

Served with Soup, Salad, Vegetable and Fried Rice

- L10. HIBACHI CHICKEN** **11.95**
- L11. HIBACHI SALMON** **11.95**
- L12. HIBACHI SHRIMP** **11.95**
- L13. HIBACHI STEAK** **12.95**
- L14. HIBACHI FILET MIGNON** **14.95**
- L15. HIBACHI VEGETABLE** **10.25**



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Drink Menu

BEER

Sapporo	(S) 3.95	(L) 6.95
Asahi	3.95	
Kirin Ichiban	3.95	
Heineken	3.95	
Corona Extra	3.95	
Miller Lite	3.95	
Bud Light	3.95	
Lucky Buddha	3.95	

RED WINE

House Wine (Chardonnay, Cabernet, Merlot, White Zinfandel)	5.50	20.00
Plum Wine	5.50	35.00
Merlot (14 Hands)	8.00	30.00

WHITE WINE

Pinot Grigio (Ecco Domani)	6.25	25.00
Chardonnay (Kendall Jackson)	8.00	30.00
Riesling (Chateau St Michelle)	6.50	25.00

SAKE

Hot Sake	(S) 5.95	(L) 8.95
Nigori Sake	14.95	
Flavored Sake	7.95	22.95
Moonstone Asian Pear	8.95	25.95

JAPANESE SPECIALTIES

Served straight up in a wine glass

Kanpai (Sake and Gin)	5.95
Sumo (Plum Wine and Vodka)	5.95
Samurai (Plum Wine and Gin)	5.95
Sayonara (Plum Wine and Sake)	5.95
Shogun (Sake and Vodka)	5.95

SOFT DRINK & JUICE

Soda	2.75
Apple Juice / Orange Juice	2.75
Bubbly Soda	3.75

COCKTAILS

Amaretto Stone Sour Amaretto, sweet and sour orange juice	7.00
Blue Hawaii Rum and blue curacao with pineapple juice	7.00
Bloody Mary Vodka with bloody mary mix	7.00
Creamsicle Absolut vanilla vodka, amaretto and triple sec with a splash of orange juice	7.00
Fujiyama Rum, brandy and vodka with pineapple juice, orange juice and a dash of grenadine	7.00
Hawaii Sunset Vodka and cherry brandy with orange juice, pineapple juice and a dash of grenadine	7.00
Long Island Ice Tea Rum, vodka, gin, tequila and triple sec with sweet and sour and a splash of Coca-Cola	7.00
Mai Tai Dark rum, light rum and triple sec with orange juice, pineapple juice and a dash of grenadine	7.00
Margarita A classic, tequila, triple sec, sweet and sour and lime juice	7.00
Sex on The Beach Vodka and watermelon liqueur with cranberry juice and orange juice	7.00
Tokyo Tea Dark rum, light rum, vodka, gin, sprite topped with midori	7.00
Zombie Dark rum and apricot brandy with pineapple juice and orange juice, topped with 151 rum	7.00