

BEVERAGES – complimentary refills

Soft Drink \$3.35

*(Barq's root beer, Coca-cola, diet coke, Mr. pibb, lemonade, sprite, Arnold palmer, Raspberry iced tea)*

*Shirley temple \$3.85 Roy Rogers \$3.85 Cherry lemonade \$3.85 Strawberry lemonade \$3.85*

*Mixed with cherry syrup, topped with a cherry*

JUICES (no free refills) \$4.25 Coffee (regular/decaf) \$3.35

Apple, cranberry, orange Tea \$3.35

Unsweetened iced tea & hot green tea

BEER

Imported

Domestic

Sapporo (large) \$7	Guinness-draught \$4.75	budweiser \$4.25
Sapporo (small) \$5	Stella Artois \$4.75	bud light \$4.25
Asahi (large) \$7	Newcastle-brown ale \$4.75	Coors \$4.25
Asahi (small) \$5	Heineken \$4.75	Coors Light \$4.25
Kirin (large) \$7	Corona \$4.75	Michelob Ultra \$4.25
Kirin (small) \$5	Corona light \$4.75	Sierra Nevada-Pale Ale \$4.75
Modelo \$5		Blue Moon (small) \$4.75
		Ballast Sculpin IPA \$4.75
		805 \$4.75

SAKE Flask (cold/hot)

	Small	Large		Small	Large
Hot sake	\$6.25	\$9	Unfiltered Sake-nigori	\$7	\$11
Flavored sake	\$7	\$11	Filtered Sake-SHO CHIKU BAI	\$6.75	\$10.75

*(Fuji apple, lychee, white peach)*

FEATURED WINE

	Glass	Bottle
<u>White Wine</u>		
Chardonnay, Vista Point	\$7	\$24.00
Chardonnay, Snap Dragon, California	\$7.50	\$26.00
Chardonnay, Toasted Head, California	\$8.50	\$30.00
Pinot Grigio, Yellow Tail, SE Australia	\$7.50	\$26.00
Riesling, Pacific Rim, Columbia Valley	\$7.50	\$26.00
Sauvignon Blanc, Cape Mentell, Margaret River	\$7.75	\$27.00
<u>Plum Wine</u>		
Gekkeikan, Kikoman	\$7	\$24.00
<u>Blush Wine</u>		
White Zinfandel, Woodbridge, California	\$7	\$24.00
<u>Red Wine</u>		
Red Blend-Hot to Trot, 14 Hands, Columbia Valley	\$8	\$29.00
Cabernet, Vista Point	\$7	\$24.00
Cabernet, Snap Dragon, California	\$7.50	\$26.00
Merlot, Vista Point	\$7	\$24.00
Merlot, 14 Hands, Columbia Valley	\$8.25	\$29.00
Pinot Noir, Love Noir, California	\$8.25	\$29.00
Zinfandel, Rosenblum Cellars XXXII	\$8.25	\$29.00

Sparkling wine – sold per bottle only

Chandon, California Brut Classic \$7

# APPETIZERS

## Fried Rice (includes bacon)

Chicken Fried Rice	\$9.25
Shrimp Fried Rice -5pc	\$10
Fried Rice	\$8.50
Combination Fried Rice (chicken & shrimp)	\$11

**Steamed Rice** \$2.50

**Tokyo Mein** \$7.25  
Egg noodle Stir fried with cabbage and celery  
\*add chicken \$2.95

**Agedashi** (deep-fried tofu) \$5.25

**Beef Sashimi** \$9.50  
seared & served w/ ponzu sauce

**Deep Fried Calamari** \$7.95

**Shumai** (deep fried pork dumpling) \$7.25

**Yakitori** (chicken & zucchini skewer) \$5.25

**Soy Bean** (Edamame)- spicy garlic .75 additional

## Tempura

Calamari Tempura	\$7.75
Shrimp Tempura (5pc)	\$7.75
Shrimp & Vegetable Tempura	\$7.25
Vegetable Tempura (8pc) broccoli, carrots, yams, zucchini	\$6.75

**Stuffed mushroom** (6pc) \$7.95  
Array of fish stuffed, and baked with dynamite sauce, topped with tamago

**Spicy Wings** (7 pc) \$9.95

**Soft Shell Crab** \$11.50  
deep-fried and served w/ ponzu sauce

**Gyoza** 7pc (Japanese pot stickers) \$7

**Kushi Yaki** (beef & zucchini skewer) \$6.25

**Egg Rolls 5 pc** (vegetarian) \$6.25

\$4.75

**Popcorn chicken** battered & deep-fried chicken bites served with teriyaki & spicy sauce \$7.75

**Tokyo sautéed shrimp** sautéed w/ mushroom \$7.55

## SOUP & SALAD

**Grilled Chicken Salad** \$6.95

Grilled chicken breast, salad mix, house salad dressing

**Green Salad** \$2.50

**Mushroom Soup** \$2.50

**Miso Soup** \$2.50

## DESSERT

**Ice cream - 2 scoops** \$3.95

Green tea, mango, vanilla, coconut toasted pineapple

**Ice Cream Tempura** \$4.50

Vanilla ice cream wrapped w/ pound cake, deep-fried, whipped topping

## TAKE-HOME

If you love our freshly made sauces and dressing, take some home!

2 oz .85      4 oz \$1.20      16oz \$5.00

Spicy Sauce      Salad dressing      Teriyaki Sauce

## Children Menu (10yrs and under only) NO SUBSTITUTIONS dine-in only

Jr. Boat (includes gyoza, & egg roll)

\*Teriyaki Chicken \$7.50

\*Teriyaki Beef \$7.75

Kiddy sampler

\$7.50

Chicken fingers and gyoza

Happy plate \$7.75

Vegetable tempura, California roll, sautéed beef with soy sauce

Substitutions may be subject to an additional charge. It is our policy to not split entrees, extra plates may be provided

Not all ingredients are listed on the menu. Notify staff of food allergies. We use 100% soybean oil.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

We gladly accept American Express, Discover, Master card & visa. No checks accepted.

Our Tip System: all tips are split evenly between your server and chef, unless specified otherwise.

18% gratuity added to parties of 8 or more. 2 split checks maximum.

WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANY AT ANY TIME

Prices subject to change without notice & menu offerings may vary by location

# SUSHI MENU - Please Note: Our Sushi is made to Order

## SUSHI -NIGIRI (2 piece on rice)

<b>Albacore</b> (Shiro Maguro) \$5.25	<b>Salmon</b> (Sake) \$4.75	<b>Shrimp</b> (Ebi) \$4.75
<b>Smelt Roe</b> (Masago) \$4.75	<b>Smoked Salmon</b> \$4.75	<b>Tuna</b> (Maguro) \$5.25
<b>Flying Fish Roe</b> (Tobiko) \$5	<b>Scallop</b> (Hotate) \$5.25	<b>Yellowtail</b> (Hamachi) \$5.25
<b>Fresh Water Eel</b> (Unagi) \$5.25		

## SUSHI ROLLS (Rolls are cut into 6-8 pieces)

*Soy wrapper : \$1.00 additional per roll (perfect for allergy or distaste for regular seaweed nori)*

<b>Calamari Tempura</b> \$7.25	<b>Eel</b> \$7.50	<b>cucumber</b> \$4.50
<b>California w/o fish eggs</b> \$6.25	<b>Rainbow</b> \$15.25	
<b>California w/ eggs</b> \$6.75	Spicy tuna, & California crab (inside)	
<b>Combination**</b> \$14.25	salmon, sea bass, shrimp, tuna (on top)	
Tuna, salmon, yellow tail, albacore (inside)	<b>Salmon</b> \$6.50	
Deep fried & baked w/ dynamite sauce	<b>Shrimp Tempura</b> \$7	<b>Spicy Crab</b> \$7.95
<b>Cream Cheese Smoked Salmon</b> \$7.50	<b>Spicy Scallop</b> \$7.95	<b>Spicy Tuna</b> \$7.95
<b>Dragon</b> \$15.25	<b>Spider</b> (soft shell crab) \$10.95	<b>Tuna</b> \$7.95
Soft shell crab, California crab inside, eel & avocado on top	<b>Sweet Caterpillar</b> \$13.50	
<b>Island**</b> \$15.25	Eel & California crab inside, avocado & teriyaki sauce on top	
Deep fried calamari & California crab (inside)	<b>Tennessee</b> \$15.50	
Baked Spicy crab (on top)	deep fried spicy tuna w/ cream cheese (inside), salmon on top	
<b>Lucky</b> \$10.75	<b>Tokyo Crunch</b> \$15.50	
Deep fried calamari & California crab (inside)	California crab, deep fried calamari, shrimp tempura (inside)	
Shrimp & avocado (on top)	roll is battered & deep fried, drizzled w/ spicy sauce	
<b>Manager's Special**</b> \$15.95	<b>Samurai</b> \$13.25	
Deep fried calamari, spicy tuna, Spicy crab (inside)	seared tuna, cucumber, avocado, spicy sauce (inside)	
Baked scallop (on top)	eel & teriyaki sauce (on top)	
<b>Ninja**</b> \$13.25	<b>Vegetable</b> \$5.25	
Albacore, salmon, tuna, yellowtail (inside), wrapped	avocado, cabbage, carrot, cucumber, lettuce	
w/ calamari, deep-fried & baked w/ dynamite sauce	<b>Yellowtail</b> (hand roll) \$8.75	
<b>Haiku</b> \$15.25	<b>Kamikaze</b> \$15.50	
Spicy crab, shrimp tempura, cucumber (inside)	Shrimp tempura, spicy tuna, California crab,	
Shrimp, scallion, roe, & tempura crumb (on top)	cream cheese, spicy avocado sauce, & cucumber (inside)	
Drizzled with teriyaki sauce & spicy avocado sauce	salmon, yellowtail, tempura crumb, scallions (on top)	
<b>Veggie tempura</b> \$6.50	<b>Tsunami</b> \$15.50	
Tempura yam & zucchini, cucumber, cream cheese	shrimp tempura, cucumber, eel & spicy crab (inside)	
w/ spicy avocado sauce	roll is battered & deep-fried, & topped with scallion,	
<b>Koi</b> \$14.50	sesame seeds, teriyaki & spicy avocado sauce	
Spicy tuna, spicy crab, cucumber, chopped lettuce (inside)	<b>Hai</b> \$8.25	
Shrimp, tuna, spicy & teriyaki sauce (on top)	shrimp tempura, tempura crumb, cream cheese, california	
<b>Chita</b> \$15.25	Crab, avocado, cucumber (inside), topped with spicy sauce	
Shrimp tempura, tempura crumb, cream cheese, California crab, avocado, cucumber (inside)		
Rolled in hot cheetos, spicy sauce, shiro sauce, green onions, fish eggs (top)		

## SPECIALS

<b>Baked Green Mussels</b> (3pc) \$3.95	<b>Seaweed Salad</b> \$7.25
<b>Chirashi Box</b> (served on sushi rice) \$16.50	<b>Sashimi Combination</b> -Albacore, salmon, tuna, yellowtail
2 pc. of: albacore, red snapper, salmon, yellowtail & tuna	(8pc) \$12.95 (16 pc) \$22.95
<b>Dynamite**</b> (NOT A SUSHI ROLL) \$11.50	<b>Sashimi (8pc)</b>
Various seafood (albacore, calamari, crab, salmon, scallop	<b>Salmon</b> \$12.95 <b>Yellowtail</b> \$14.95
& white fish) mixed w/ sautéed veggies (mushroom,	<b>Seared Tuna</b> \$14.95 <b>Tuna</b> \$14.95
onion, zucchini) baked in a creamy dynamite sauce	

**Sushi Boat Sampler** (no substitution) \$9.75

3 piece sushi (salmon, shrimp, tuna) with  
Choice of: California roll, or Spicy tuna roll

\*\*Item requires baking. 15-20 minutes minimum

## DINING – LUNCH MENU (11am–3:30pm)

All Entrees are served with steamed rice [substitute fried rice (includes bacon) for \$5]

And your choice of miso soup or salad

Salad : mixed green salad with our sweet sesame vinaigrette house dressing

Miso soup : light soup with miso paste, topped with tofu, seaweed and scallion

**Beef Boat** \$12.25

Grilled New York with shrimp/vegetable tempura, gyoza and egg roll

**Teriyaki Chicken Boat** \$11.25

Grilled chicken with shrimp/vegetable tempura, gyoza and egg roll

**Seafood Tempura** \$11.75

Tempura calamari, crab, salmon, scallop, & shrimp

### **Udon Bowl**

A light seaweed flavored broth with udon noodles, tofu, Japanese mushroom, and vegetables (bean sprouts, carrots, green onion, Napa cabbage)

\*With beef \$9.75

\*With chicken \$9.25

### **Tokyo Rice Bowl**

A bed of rice, sautéed vegetables (broccoli, carrot, zucchini), topped with scallion, sesame seeds and teriyaki sauce with choice of:

• **Beef** \$11.50

• **Chicken** \$10.50

### SINGLE ENTREES

**Teriyaki Filet Mignon** \$14.25      **Teriyaki New York Steak** \$12.25

**Katsu Fried Chicken** \$10.25      **Spicy Garlic beef** \$11.75

Tender chicken breast battered and deep-fried      thin slices of beef sautéed with green onions & spicy garlic oil

**Chicken** \$10.25      **Teriyaki Salmon** \$11.25

Choice of: garlic, teriyaki, spicy

## DINING – DINNER MENU

All Entrees are served with salad, miso soup and steamed rice [substitute fried rice (includes bacon) for \$5]

Salad: mixed green salad with our sweet sesame house dressing

Miso soup: light soup with miso paste, topped with tofu, seaweed and scallion

Teriyaki Tempura Combo (shrimp/vegetable tempura) with choice of:

- chicken \$17.50      \*filet mignon \$22.25      \*New York \$20.50

Teriyaki Boat (shrimp/vegetable tempura, gyoza, & 4 pieces of California Roll) with choice of:

- chicken \$14.95      \*beef (New York strip) \$15.95

Teriyaki Box Grilled salmon, shrimp/vegetable tempura, spicy tuna roll, 6 pc. Sashimi (albacore, salmon, tuna)

- chicken \$21      \* beef (New York strip) \$22

Tokyo Combo (shrimp/vegetable tempura, 4 pc gyoza and egg roll)

- Grilled chicken & New York \$20.50      \*Grilled chicken & filet mignon \$22.50

Seafood Tempura (calamari, crab, scallop, shrimp & salmon) \$19

Tokyo Rice Bowl – On a bed of rice, grilled shrimp skewer (6 pc), sautéed vegetables (broccoli, carrot, zucchini), topped with scallion, sesame seeds and teriyaki sauce with choice of:

- Beef \$15.50      \* Chicken \$14.50

### SINGLE ENTREES

Chicken \$12.75

choice of: garlic, spicy, or teriyaki

Katsu Fried Chicken \$12.75

battered & deep-fried, served w/ katsu sauce

Teriyaki Salmon \$13.50

Spicy Garlic beef \$14.75

thin slices of beef sautéed with green onions & spicy garlic oil

Teriyaki Filet Mignon (8oz) \$18.50

Teriyaki New York (8oz) \$16.50

### SOUP ENTREE

Udon Suki – Seaweed broth simmered w/ Napa cabbage, mushroom, tofu, onion, & udon

noodle, flavored with a light house sauce

- \* Beef \$11.95      \* Chicken \$10.95

\*Seafood – (Calamari, crab meat, green mussel, salmon, scallop, shrimp, soft shell crab) \$15.25

## Tokyo Drink specialties

### Martinis

**Cosmo \$8.50**

*Ketel one Oranje vodka, cointreau, lime juice, cranberry juice*

**Appletini \$8**

*Absolut vodka, sour apple pucker, lime juice, apple juice*

**Pometini \$8**

*Ketel one citroen vodka, lemon juice, stirrings pomegranate liqueur, syrup, cranberry juice*

**Raspberry Lemon drop \$8**

*Ketel one, triple sec, Dekuyper razzmatazz, sugar, lemon juice, lime juice & sugar rim*

**Lychee-tini \$8**

*Smirnoff vodka, lychee juice, lychee sake, pinch of sugar*

**Passiontini \$8**

*Absolut vodka, sake, passion fruit puree*

**Strawberry Martini \$8**

*Smirnoff vodka, Dekuyper strawberry pucker, triple sec, strawberry puree, lime juice, splash lemonade*

**Saketini \$8**

*Absolut vodka, sake, blue curacao, pineapple juice*

**Manhattan \$8.50**

*Maker's mark, sweet vermouth, dash bitters. Stirred gently.*

**Coco-tini \$7.75**

*Ciroc coconut, blue curacao, triple sec, pineapple juice*

**Peachitini \$7.75**

*Ciroc peach, triple sec, lime juice, cranberry juice*

### Classics

**Grand Margarita \$7.75**

*Jose Cuervo, triple sec, sweet & sour, float grand marnier*

**Strawberry or passion fruit \$.50      Premium: Patron silver \$1.00**

**Mojito \$8**

*Bacardi light rum, syrup, lime, sugar, soda and mint leaves*

**Strawberry or passion fruit \$.50**

**Bloody Mary \$8**

*Smirnoff vodka, bloody mary mix, olive & pepperocini topped*

**Mai Tai \$8**

*Myers light rum, pineapple juice, passion fruit, orange curacao, lime juice, float of grenadine & Myer's dark rum*

**Long Island Iced Tea \$7.75**

*Gin, rum, tequila, vodka, triple sec, sweet & sour with splash of coke*

**Tokyo Apple \$7.75**

*Crown Royal, apple pucker, cranberry, apple sake*

**Old Fashion \$8**

*Jameson, simple syrup, bitters, garnish cherry and orange, soda splash*

### Tropical

**Mango fan dango \$7.75**

*Malibu mango rum, cranberry juice, orange juice, pineapple juice, sweet & sour, splash of sprite*

**Malibu Hurricane \$7.75**

*Bacardi light rum, Malibu coconut rum, pineapple juice, orange juice, float of grenadine*

**Blue breeze \$8**

*Hpnoti liqueur, Bacardi light rum, coconut rum, blue curacao, pineapple juice and passion fruit*

