

BEVERAGES

Soft Drink –complimentary free refills \$3.85

Barqs root beer, Coca-cola, diet coke, Mr. Pibb, lemonade, sprite, Arnold palmer, Raspberry iced tea
 Shirley temple \$4.30 Roy Rogers \$4.30 Cherry lemonade \$4.30 Strawberry lemonade \$4.30
 Mixed with cherry syrup, topped with a cherry

JUICES (no free refills) \$5.25

Apple, cranberry, orange

Coffee (regular/decaf) \$3.85

Tea \$3.85

Unsweetened iced tea & hot brown rice green tea

MARBLE SODA \$3.50

melon, pineapple, strawberry

BEER

Imported

Domestic

Sapporo (large)	\$11	Guinness-draught	\$5.50	budweiser	\$5
Sapporo (small)	\$7	Stella Artois	\$5.50	bud light	\$5
Asahi (large)	\$11	Lagunitas	\$5.50	Coors	\$5
Asahi (small)	\$7	Heineken	\$5.50	Coors Light	\$5
Kirin (large)	\$11	Corona	\$5.50	Michelob Ultra	\$5
Kirin (small)	\$7	Modelo	\$5.50	Sierra Nevada–Pale Ale	\$5.50
				Blue Moon (small)	\$5.50
				805	\$5.50

SAKE

	Small	Large		Small	Large
Hot sake	\$8	\$12	Unfiltered Sake-Nigori	\$9	\$13
Flavored sake	\$9	\$13	Filtered Sake–SHO CHIKU BAI	\$8	\$12

(Fuji apple, lychee, white peach)

FEATURED WINE

	Glass	Bottle
<u>White Wine</u>		
Chardonnay, Vista Point	\$9	\$30.00
Chardonnay, Cupcake, California	\$11	\$40.00
Chardonnay, Terrazas de los Andes	\$13	\$45.00
Pinot Grigio, Yellow Tail, SE Australia	\$10.50	\$33.00
Riesling, St. Chateau Michelle	\$10.50	\$33.00
Sauvignon Blanc, Seaglass, Central Coast	\$13	\$45.00
<u>Plum Wine</u>		
Gekkeikan	\$11	\$40.00
<u>Blush Wine</u>		
White Zinfandel, Beringer, California	\$10	\$33.00
<u>Red Wine</u>		
Red Blend-Hot to Trot, 14 Hands, Columbia Valley	\$11	\$40.00
Cabernet, Vista Point	\$9	\$30.00
Cabernet, Terrazas de los Andes	\$13	\$45.00
Merlot, Vista Point	\$9	\$30.00
Merlot, 14 Hands, Columbia Valley	\$13	\$45.00
Pinot Noir, Love Noir, California	\$13	\$45.00
Zinfandel, Rosenblum Cellars XXXII	\$13	\$45.00
<u>Sparkling wine – mini bottle</u> Chandon, California Brut Classic		\$9.50

TOKYO DRINK SPECIALTIES

MARTINIS

Cosmo \$11

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

Appletini \$11

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

Pometini \$11

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

Raspberry Lemon Drop \$11.25

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

Strawberry Martini \$10.50

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

Lychee-tini \$11.25

Smirnoff vodka, lychee juice, lychee sake, sugar

Saketini \$10.75

Absolut vodka, sake, blue curacao, pineapple juice

Coco-tini \$11

Ciroc coconut, blue curacao, triple sec, pineapple juice

Passiontini \$10.75

Absolut vodka, sake, passion fruit puree

Manhattan \$13

Makers mark, sweet vermouth, dash bitters

Peachitini \$10.75

Ciroc peach, triple sec, lime juice, cranberry juice

CLASSICS

Grand Margarita \$12

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

Strawberry or passion fruit \$.75 **Premium: Patron silver \$1.00**

Mojito \$10

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

Strawberry or passion fruit \$.75

Bloody Mary \$9.75

Smirnoff vodka, bloody Mary mix, olive & pepperocini topped

Mai Tai \$10.25

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

Long Island Iced Tea \$10

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

Tokyo Apple \$9.75

Crown Royal, apple pucker, cranberry, apple sake

Old Fashion \$9.75

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

TROPICAL

Mango fan dango \$9.25

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

Malibu Hurricane \$9.50

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

Blue breeze \$9.75

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

Pina Colada \$9.75

Coconut rum, Barcardi gold, coconut cream mix, pineapple and passion fruit

Lychee-Colada \$11

Myers rum, coconut cream mixture, lychee sake, lychee juice, lychee and cherry garnish

APPETIZERS

Fried Rice (includes bacon)

Chicken Fried Rice	\$12.25
Shrimp Fried Rice 5pc	\$13.75
Fried Rice	\$11.25
Combination Fried Rice	\$15.25
(chicken & shrimp)	

Steamed Rice	\$2.75
Tokyo Mein	\$7.95

Egg noodle Stir fried with cabbage
*add chicken \$3.95

Agedashi (deep-fried tofu)	\$5.75
Beef Sashimi	\$10.95
Quick grilled & served w/ ponzu sauce	

Deep Fried Calamari	\$8.95
Shumai 6pc (deep fried pork dumpling)	\$8.25
Egg Rolls 5 pc (vegetarian)	\$6.95

Soy Bean (Edamame) spicy garlic .75 additional \$5.95

Popcorn chicken - battered & deep-fried chicken bites served with teriyaki & spicy sauce \$8.95

Tokyo sautéed shrimp - sautéed with mushroom and soy sauce \$9.50

Tempura

Calamari Tempura	\$8.95
Shrimp Tempura (5pc)	\$8.95
Shrimp & Vegetable Tempura	\$8.25
Vegetable Tempura (8pc)	\$7.95
broccoli, carrots, yams, zucchini	

Stuffed mushroom (6pc)	\$9.95
Array of fish stuffed, and baked with dynamite sauce, topped with masago	

Chicken Wings (6 pc) *spicy upon request*	\$9.95
Soft Shell Crab	\$12.50
deep-fried and served w/ ponzu sauce	

Gyoza 6pc (Japanese pot stickers)	\$8.75
Kushi Yaki (beef & zucchini skewer)	\$7.95
Yakitori (chicken & zucchini skewer)	\$6.95

SOUP & SALAD

Grilled Chicken Salad	\$7.75	Mushroom Soup	\$2.75
Grilled chicken breast, salad mix, house salad dressing		Miso Soup	\$2.75
Green Salad	\$2.75		

DESSERT

Ice cream – 2 scoops	\$4.25	Ice Cream Tempura	\$5.75
Green tea, mango, vanilla, coconut toasted pineapple		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	\$1.25	16oz	\$5.00
Spicy Sauce		Salad dressing		Teriyaki Sauce	

CHILDREN'S MENU (10yrs and under only) NO SUBSTITUTIONS dine-in only

Jr. Boat (includes gyoza & egg roll)	
*Teriyaki Chicken \$7.95	*Teriyaki Beef \$8.50
Kiddy sampler - Chicken fingers and gyoza \$7.95	
Happy plate \$8.50	
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 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 ONE 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 over rice)

Albacore (Shiro Maguro)	\$6.50	Salmon (Sake)	\$5.50	Shrimp (Ebi)	\$5.50
Smelt Roe (Masago)	\$5.25	Smoked Salmon	\$5.50	Tuna (Maguro)	\$6.50
Fresh Water Eel (Unagi)	\$6.25	Scallop (Hotate)	\$6.50	Yellowtail (Hamachi)	\$6.50

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)

Calamari Tempura	\$7.75	Eel	\$7.95	Cucumber	\$5.25
California w/o fish eggs	\$6.50	Salmon ♥	\$7.75	Spicy Crab	\$8.25
California w/ eggs	\$7	Shrimp Tempura	\$7.95	Tuna ♥	\$8.25
Combination ♥ **	\$14.95	Spicy Tuna ♥	\$8.25	Spicy Scallop ♥	\$8.50
Tuna, salmon, yellow tail, albacore (inside)		Spider (soft shell crab)	\$11.95		
Deep fried & baked w/ dynamite sauce		Cream Cheese Smoked Salmon	\$8.50		
Dragon	\$15.95	Sweet Caterpillar	\$13.95		
Soft shell crab, California crab, eel & avocado top		Eel & California crab inside, avocado & teriyaki sauce top			
Island**	\$15.95	Tennessee ♥	\$15.95		
Deep fried calamari & California crab (inside)		deep fried spicy tuna w/ cream cheese (inside), salmon top			
Baked Spicy crab (on top)		Tokyo Crunch	\$15.95		
Lucky	\$11.50	California crab, deep fried calamari, shrimp tempura (inside)			
Deep fried calamari & California crab (inside)		roll is battered & deep fried, drizzled w/ spicy sauce			
Shrimp & avocado (on top)		Samurai ♥	\$13.95		
Manager Special ♥ **	\$16.25	seared tuna, cucumber, avocado, spicy sauce (inside)			
Deep fried calamari, spicy tuna, Spicy crab (inside)		eel & teriyaki sauce (on top)			
Baked scallop (on top)		Vegetable	\$5.95		
Ninja ♥ **	\$13.95	avocado, cabbage, carrot, cucumber, lettuce			
Albacore, salmon, tuna, yellowtail (inside), wrapped		Yellowtail (hand roll) ♥	\$9		
w/ calamari, deep-fried & baked w/ dynamite sauce		Kamikaze ♥	\$16.95		
Haiku	\$15.95	Shrimp tempura, spicy tuna, California crab,			
Spicy crab, shrimp tempura, cucumber (inside)		cream cheese, spicy avocado sauce, & cucumber (inside)			
Shrimp, scallion, roe, & tempura crumb (on top)		salmon, yellowtail, tempura crumb, scallions (on top)			
Drizzled with teriyaki sauce & spicy avocado sauce		Tsunami	\$15.95		
Veggie tempura	\$6.95	shrimp tempura, cucumber, eel & spicy crab (inside)			
Tempura yam & zucchini, cucumber, cream cheese		roll is battered& deep-fried, & topped with scallion,			
w/ spicy avocado sauce		sesame seeds, teriyaki & spicy avocado sauce			
Koi ♥	\$14.95	Hai	\$8.95		
Spicy tuna, spicy crab, cucumber & lettuce (inside)		shrimp tempura, tempura crumb, cream cheese, California			
Shrimp, tuna, spicy & teriyaki sauce (on top)		Crab, avocado, cucumber (inside), topped with spicy sauce			
Chita	\$15.95				
Shrimp tempura, cream cheese, California crab, avocado, cucumber (inside)					
hot cheetos, spicy sauce, shiro sauce, green onions, fish eggs (top)					
Rainbow ♥	\$15.95				
Spicy tuna, & California crab (inside), salmon, sea bass, shrimp, tuna (on top)					

SPECIALS

Baked Green Mussels (3pc)	\$5	Seaweed Salad	\$7.95
Chirashi Box ♥ (served over sushi rice)	\$17	Sashimi Combination -Albacore, salmon, tuna, yellowtail	
2 pc. of: albacore, red snapper, salmon, yellowtail & tuna		* 8pc ♥	\$13.95
Dynamite** (NOT A SUSHI ROLL)	\$13.95	*16 pc ♥	\$24.95
Seafood medley (albacore, calamari, crab, salmon, scallop		Sashimi (8pc) ♥	
& white fish) mixed w/ sautéed veggies (mushroom,		Salmon	\$13.95
onion, zucchini) baked in a creamy dynamite sauce		Seared Tuna	\$16.95
		Yellowtail	\$15.95
		Tuna	\$15.95
		Sushi Boat Sampler ♥ (no substitution)	\$11.95
		3 piece sushi: salmon, shrimp, tuna with	
		Choice of: California roll or Spicy tuna roll	

♥ Contain RAW item(s)

** Item requires baking. 15-20 minutes minimum

DINING – LUNCH MENU (11am-3:30pm)

All Entrees are served with steamed rice (substitute bacon fried rice for \$6.75)

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

Teriyaki Beef Boat \$13.95

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

Teriyaki Chicken Boat \$12.95

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

Seafood Tempura \$12.95

Tempura calamari, crab, salmon, scallop, & shrimp

Tokyo Rice Bowl

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

- **Beef** \$12.95
- **Chicken** \$11.95

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

SEASONAL: OCTOBER-APRIL

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

Gyudon Beef \$12.95

Pan-fried beef marinated in soy sauce with a hint of sweetness, sautéed with onions, topped with green onions and sesame seeds over rice

SINGLE ENTREES

Teriyaki Grilled Filet Mignon \$15.95

Teriyaki Grilled New York Steak \$13.95

Katsu Fried Chicken \$11.95

Grilled Chicken \$11.95

Tender chicken breast battered and deep-fried

Choice of: garlic, teriyaki, spicy

Teriyaki Grilled Salmon \$13.95

Spicy Garlic beef \$12.95

Thinly sliced beef sautéed with green onions & spicy garlic oil

DINING – DINNER MENU

All Entrees are served with salad, miso soup, & steamed rice (substitute bacon fried rice for \$6.75)

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 **FLAME GRILLED**:

- chicken \$17.95 *filet mignon \$22.95 *New York \$20.95

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

- chicken \$16.95 *beef (New York strip) \$17.95

Teriyaki Box Grilled salmon, shrimp/vegetable tempura, spicy tuna roll, 6 pc. Sashimi (albacore, salmon, tuna) *Entrée contain RAW items*

- chicken \$25.95 * beef (New York strip) \$26.95

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

- Grilled chicken & New York \$24 Grilled chicken & filet mignon \$26

Seafood Tempura (calamari, crab, scallop, shrimp & salmon) \$19.95

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

- Beef \$17.95 Chicken \$16.95

Udon Bowl A light seaweed flavored broth with udon noodles, tofu, mushroom, and vegetables (bean sprouts, carrots, green onion, Napa cabbage) SEASONAL: OCTOBER-APRIL

*With beef \$13.95

*With chicken \$12.95

Gyudon Beef \$17.95

Pan-fried beef marinated in soy sauce with a hint of sweetness, sautéed with onions, topped with green onions and sesame seeds over rice

SINGLE ENTREES

Chicken \$14.95 **Teriyaki Filet Mignon (8oz)** \$19.95

Choice of: garlic, spicy, or teriyaki

Teriyaki Salmon \$15.95 **Teriyaki New York (8oz)** \$17.95

Katsu Fried Chicken \$14.95

battered & deep-fried, served w/ katsu sauce

Spicy Garlic beef \$17.95

thinly sliced beef sautéed with green onions & spicy garlic oil