

## BEVERAGES – complimentary refills

Soft Drink                      \$3.30

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

Shirley temple \$3.80    Roy Rogers \$3.80    Cherry lemonade \$3.80    Strawberry lemonade \$3.80

*Mixed with cherry syrup, topped with a cherry*

<u>JUICES (no free refills)</u>	\$4	Coffee (regular/decaf)	\$3.30
Apple, cranberry, orange		Tea	\$3.30
		Unsweetened iced tea & hot green tea	

### BEER

#### Imported

#### Domestic

Sapporo (large)	\$6.75	Guinness-draught	\$4.50	budweiser	\$4
Sapporo (small)	\$4.50	Stella Artois	\$4.50	bud light	\$4
Asahi (large)	\$6.75	Newcastle-brown ale	\$4.50	Coors	\$4
Asahi (small)	\$4.50	Heineken	\$4.50	Coors Light	\$4
Kirin (large)	\$6.75	Corona	\$4.50	Michelob Ultra	\$4
Kirin (small)	\$4.50	Corona light	\$4.50	Sierra Nevada-Pale Ale	\$4.50
Modelo	\$4.50			Blue Moon (small)	\$4.50
				Ballast Sculpin IPA	\$4.50
				805	\$4.50

#### SAKE Flask (cold/hot)

	Small	Large		Small	Large
Hot sake	\$5.75	\$8.75	Unfiltered Sake-nigori	\$6.75	\$10.75
Flavored sake (Fuji apple, lychee, white peach)	\$6.75	\$10.75	Filtered Sake-SHO CHIKU BAI	\$6.50	\$10.25

### FEATURED WINE

#### White Wine

	Glass	Bottle
Chardonnay, Vista Point	\$6.50	\$22.00
Chardonnay, Snap Dragon, California	\$7	\$24.00
Chardonnay, Toasted Head, California	\$8	\$28.00

Pinot Grigio, Yellow Tail, SE Australia	\$7	\$24.00
Riesling, Pacific Rim, Columbia Valley	\$7	\$24.00
Sauvignon Blanc, Dreaming Tree, Sonoma County	\$7.50	\$26.00

#### Plum Wine

Gekkeikan, Kobai Plum wine	\$6.75	\$23.00
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#### Blush Wine

White Zinfandel, Woodbridge, California	\$6.75	\$23.00
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#### Red Wine

Red Blend-Hot to Trot, 14 Hands, Columbia Valley	\$7.75	\$27.00
Cabernet, Vista Point	\$6.50	\$22.00
Cabernet, Snap Dragon, California	\$7	\$24.00
Merlot, Vista Point	\$6.50	\$22.00
Merlot, 14 Hands, Columbia Valley	\$7.75	\$27.00
Pinot Noir, Love Noir, California	\$7.75	\$27.00
Zinfandel, Rosenblum Cellars XXXII	\$7.75	\$27.00

#### Sparkling wine – sold per bottle only

Chandon, California Brut Classic	\$6.75
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## Tokyo Drink specialties

### Martinis

**Cosmo \$8**

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

**Appletini \$7.50**

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

**Pometini \$7.50**

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

**Raspberry Lemon drop \$7.50**

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

**Lychee-tini \$7.50**

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

**Passiontini \$7.50**

*Absolut vodka, sake, passion fruit puree*

**Strawberry Martini \$7.50**

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

**Saketini \$7.50**

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

**Manhattan \$7.75**

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

**Coco-tini \$7.25**

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

**Peachitini \$7.25**

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

### Classics

**Grand Margarita \$7.50**

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

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

**Mojito \$7.50**

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

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

**Bloody Mary \$7.50**

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

**Mai Tai \$7.50**

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

**Long Island Iced Tea \$7.25**

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

**Tokyo Apple \$7.50**

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

**Old Fashion \$7.50**

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

### Tropical

**Mango fan dango \$7.25**

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

**Malibu Hurricane \$7.25**

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

**Blue breeze \$7.75**

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

# APPETIZERS

## Fried Rice (includes bacon)

Chicken Fried Rice	\$8.50
Shrimp Fried Rice	\$9.25
Fried Rice	\$7.75
Combination Fried Rice (chicken & shrimp)	\$10.25
Steamed Rice	\$2.25
Tokyo Mein	\$6.95
Egg noodle Stir fried with cabbage and celery *add chicken \$2.95	
Agedashi (deep-fried tofu)	\$4.95
Beef Sashimi	\$9.35
seared & served w/ ponzu sauce	
Deep Fried Calamari	\$7.55
Shumai (deep fried pork dumpling)	\$7
Sake Kama (salmon jaw)	\$6.50
grilled & served w/ ponzu sauce	
Soy Bean (Edamame)	\$4.35
<u>Tokyo sautéed shrimp special</u>	\$7.55
mushroom sautéed w/ house soy sauce	

## Tempura

Calamari Tempura	\$7.55
Shrimp Tempura (5pc)	\$7.55
Shrimp & Vegetable Tempura	\$7
Vegetable Tempura (8pc) broccoli, carrots, yams, zucchini	\$6.50
Stuffed mushroom (6pc)	\$7.65
Array of fish stuffed, and baked with dynamite sauce, topped with tamago	
Spicy Wings (7 pc)	\$9
Soft Shell Crab	\$11
deep-fried and served w/ ponzu sauce	
Gyoza 7pc (Japanese pot stickers)	\$6.75
Kushi Yaki (beef & zucchini skewer)	\$6
Yakitori (chicken & zucchini skewer)	\$5
Egg Rolls 5 pc (vegetarian)	\$6
Popcorn chicken	\$7.50
battered & deep-fried chicken bites served with teriyaki & spicy sauce	

## SOUP & SALAD

Grilled Chicken Salad	\$6.75	Mushroom Soup	\$2.25
Grilled chicken breast, salad mix, house salad dressing		Miso Soup	\$2.25
Green Salad	\$2.25	Potato Salad	\$2.95

## DESSERT

Ice cream – 2 scoops	\$3.25	Ice Cream Tempura	\$4
Green tea, mango, red bean, vanilla		Vanilla ice cream wrapped w/ pound cake, deep-fried, whipped topping & teriyaki glazed	

## TAKE-HOME

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

2 oz .75	4 oz \$1.10	16oz \$5.00
Spicy Sauce	Salad dressing	Teriyaki Sauce

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

<u>Jr. Boat</u> (includes chicken wings, gyoza, & potato salad)	
*Teriyaki Chicken \$7.25	*Teriyaki Beef \$7.50
<u>Kiddy sampler</u> \$7.25	
Chicken fingers, gyoza, potato salad	
<u>Happy plate</u> \$7.50	
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 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. Prices subject to change without notice.

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

## TEPPAN YAKI - LUNCH MENU (11am-3:30pm)

All Entrees are served with your choice of mushroom soup or salad, choice of steamed rice

Or fried rice (includes bacon), and sautéed vegetables

Soup : beef broth topped with sliced mushroom and scallions

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

CAUTION: SUPERVISE CHILDREN AT ALL TIMES AS OUR TEPPAN YAKI GRILLS ARE VERY HOT.

New York Steak (6 oz.) \$16.50

Filet Mignon (6 oz.) \$17.50

Chicken \$13.50

choice of seasoning:\* Garlic Chicken

\* Spicy Chicken

\* Teriyaki Chicken

Calamari \$14.50

Salmon \$14.50

Scallop \$16.50

Seafood Combination \$17.50

Calamari, Scallop, & Shrimp (no substitution)

Shrimp (8pc.) \$15.50

Vegetarian \$12.50

Bean sprouts, broccoli, carrots, green onions, mushroom, Napa cabbage, and tofu

**\*\* HOUSE SPECIAL \*\*** \$14.50

Sautéed beef and green onion with your choice of: *spicy sauce or teriyaki sauce.*

### YakiSoba

Japanese ramen noodle stir-fried with cabbage and celery

\*With beef \$14.50

\*With chicken \$13.50

\*With Shrimp \$14.50

### SIDES

Calamari \$7.25 Salmon \$8.75

Chicken \$7.25 Scallop (4pc.) \$8.75

Fried Rice \$4.50 Shrimp (6pc) \$7.95

Filet \$12.25 Vegetables \$4.95

New York \$11.25

# TEPPAN YAKI – DINNER MENU

All entrees are served with salad, mushroom soup, two shrimp appetizers, choice of steamed rice or fried rice (includes bacon), and sautéed vegetables

Soup : beef broth topped with sliced mushroom and scallions

Salad : mixed green salad with our sweet sesame vinaigrette house

**CAUTION: SUPERVISE CHILDREN AT ALL TIMES AS OUR TEPPAN YAKI GRILLS ARE VERY HOT.**

Chicken & Calamari	\$21.50	New York & Calamari	\$22.50
Chicken & Filet Mignon	\$23.50	New York & Scallop	\$24.50
Chicken & New York	\$21.50	New York & Shrimp	\$23.50
Chicken & Scallop	\$22.50	Lobster & Chicken	\$35.95
Chicken & Shrimp	\$22.50	Lobster & Filet Mignon	\$39.95
Filet Mignon & Calamari	\$25.50	Lobster & New York	\$37.95
Filet Mignon & Scallop	\$27.50	Seafood Combination	\$27.95
Filet Mignon & Shrimp	\$26.50	Calamari, Scallop, & Shrimp (no substitution)	

## SINGLE ENTREES

Calamari	\$18.50	Lobster Tail (jumbo size 8 oz.)	\$34.95
Chicken	\$18.50		
(Choice of spicy, teriyaki, or garlic)			
Filet Mignon (8 oz.)	\$23.50	Salmon	\$19.50
New York Steak (8 oz.)	\$21.50	Scallop	\$21.50
Halibut	\$21.50	Shrimp	\$20.50

Vegetarian \$14.25

Bean sprouts, broccoli, carrots, green onions, mushroom, Napa Cabbage and tofu

House Special \$18.50

Sauteed beef and green onions over your choice of: spicy sauce, or teriyaki sauce.

Yakisoba

Japanese ramen noodle stir-fried with cabbage and celery with your choice of:

*Beef	\$19.50
*Chicken	\$18.50
*Shrimp	\$20.50

## SIDES

Calamari	\$9.85	New York Steak (5 oz)	\$12.25
Chicken	\$9.85	Salmon	\$10.85
Filet Mignon (5 oz)	\$15.25	Scallop	\$10.85
Fried Rice	\$4.50	Shrimp (6 pc)	\$8.95
Lobster (6 oz)	\$22.50	Vegetables	\$5

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

## SUSHI –NIGIRI (2 piece on rice)

<b>Albacore</b> (Shiro Maguro) \$4.95	<b>Salmon</b> (Sake) \$4.50	<b>Shrimp</b> (Ebi) \$4.50
<b>Egg Omelet</b> (Tamago) \$3.75	<b>Smelt Roe</b> (Masago) \$4.50	<b>Smoked Salmon</b> \$4.50
<b>Flying Fish Roe</b> (Tobiko) \$4.75	<b>Scallop</b> (Hotate) \$4.95	<b>Tuna</b> (Maguro) \$4.95
<b>Fresh Water Eel</b> (Unagi) \$4.95		<b>Yellowtail</b> (Hamachi) \$4.95

## 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> \$6.95	<b>Eel</b> \$7.25	<b>cucumber</b> \$4.25
<b>California w/o fish eggs</b> \$6	<b>Rainbow</b> \$14.95	
<b>California w/ eggs</b> \$6.30	Spicy tuna, & California crab (inside)	
<b>Combination**</b> \$13.95	salmon, sea bass, shrimp, tuna (on top)	
Tuna, salmon, yellow tail, albacore (inside)	<b>Salmon</b> \$6.25	<b>Salmon Skin</b> \$6.25
Deep fried & baked w/ dynamite sauce	<b>Shrimp Tempura</b> \$6.75	<b>Spicy Crab</b> \$7.75
<b>Cream Cheese Smoked Salmon</b> \$7.25	<b>Spicy Scallop</b> \$7.25	<b>Spicy Tuna</b> \$7.75
<b>Dragon</b> \$14.95	<b>Spider</b> (soft shell crab) \$10.50	<b>Tuna</b> \$7.75
Soft shell crab, California crab inside, eel & avocado on top	<b>Sweet Caterpillar</b> \$13.25	
<b>Island**</b> \$14.95	Eel & California crab inside, avocado & teriyaki sauce on top	
Deep fried calamari & California crab (inside)	<b>Tennessee</b> \$15.25	
Baked Spicy crab (on top)	deep fried spicy tuna w/ cream cheese (inside), salmon on top	
<b>Lucky</b> \$10.50	<b>Tokyo Crunch</b> \$15.25	
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> \$13.05	
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> \$12.95	<b>Vegetable</b> \$4.95	
Albacore, salmon, tuna, yellowtail (inside), wrapped	avocado, cabbage, carrot, cucumber, lettuce	
w/ calamari, deep-fried & baked w/ dynamite sauce	<b>Yellowtail</b> (hand roll) \$8.50	
<b>Haiku</b> \$14.95	<b>Kamikaze</b> \$15.25	
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> \$6.25	<b>Tsunami</b> \$15.25	
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> \$14.25	sesame seeds, teriyaki & spicy avocado sauce	
Spicy tuna, spicy crab, cucumber, chopped lettuce (inside)	<b>Hai</b> \$7.95	
Shrimp, tuna, spicy & teriyaki sauce (on top)	shrimp tempura, tempura crumb, cream cheese, california	
<b>Chita</b> \$14.95	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> \$6.95
<b>Chirashi Box</b> (served on sushi rice) \$16.25	<b>Sashimi Combination</b> –Albacore, salmon, tuna, yellowtail
2 pc. of: albacore, red snapper, salmon, tamago & tuna	(8pc) \$12.95 (16 pc) \$22.95
<b>Dynamite**</b> (NOT A SUSHI ROLL) \$11.25	<b>Sashimi</b> (8pc)
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	
<b>Oyster Half Shell</b> – raw item \$5.50	<b>Oyster Shooter</b> \$6
<b>Sushi Boat Sampler</b> (no substitution) \$9.50	sake, oyster, quail egg, hint of spicy sauce, ponzu sauce,
3 piece sushi (salmon, shrimp, tuna) with	topped with roe, scallions, lemon juice
Choice of: California roll, or Spicy tuna roll	<b>**Item requires baking. 15-20 minutes minimum</b>

