

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

White Wine

	Glass	Bottle
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

Plum Wine

Gekkeikan, Kikoman	\$7	\$24.00
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Blush Wine

White Zinfandel, Woodbridge, California	\$7	\$24.00
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Red Wine

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
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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

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.) \$17.50

Filet Mignon (6 oz.) \$18.50

Chicken \$14.50

choice of seasoning * Garlic Chicken

* Spicy Chicken

* Teriyaki Chicken

Calamari \$15.50

Salmon \$15.50

Scallop \$17.50

Seafood Combination \$18.50

Calamari, Scallop, & Shrimp (no substitution)

Shrimp (8pc.) \$16.50

Vegetarian \$13.50

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

**** HOUSE SPECIAL **** \$15.50

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 \$15.50

*With chicken \$14.50

*With Shrimp \$15.50

SIDES

Calamari \$7.50 Salmon \$9

Chicken \$7.50 Scallop (4pc.) \$9

Fried Rice \$5 Shrimp (6pc) \$8.25

Filet \$12.50 Vegetables \$5.50

New York \$11.50

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	\$22.50	New York & Calamari	\$23.50
Chicken & Filet Mignon	\$24.50	New York & Scallop	\$25.50
Chicken & New York	\$22.50	New York & Shrimp	\$24.50
Chicken & Scallop	\$23.50	Lobster & Chicken	\$38.95
Chicken & Shrimp	\$23.50	Lobster & Filet Mignon	\$43.95
Filet Mignon & Calamari	\$26.50	Lobster & New York	\$41.95
Filet Mignon & Scallop	\$28.50	Seafood Combination	\$28.95
Filet Mignon & Shrimp	\$27.50	Calamari, Scallop, & Shrimp (no substitution)	

SINGLE ENTREES

Calamari	\$19.50	Salmon	\$20.50
Chicken	\$19.50	Scallop	\$22.50
<i>(Choice of spicy, teriyaki, or garlic)</i>			
Filet Mignon (8 oz.)	\$24.50	Shrimp	\$21.50
New York Steak (8 oz.)	\$22.50	Halibut	\$22.50

Vegetarian \$15.25

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

House Special \$19.50

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	\$20.50
*Chicken	\$19.50
*Shrimp	\$21.50

SIDES

Calamari	\$9.95	New York Steak (5 oz)	\$12.50
Chicken	\$9.95	Salmon	\$10.95
Filet Mignon (5 oz)	\$15.75	Scallop	\$10.95
Fried Rice	\$5	Shrimp (6 pc)	\$8.95
Lobster (6 oz)	\$23.95	Vegetables	\$5.50

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

SUSHI -NIGIRI (2 piece on rice)

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

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

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

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

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

