



Hot Appetizers

Vegetable spring roll 7

Edamame Yuzu Truffle 8

Steamed soybeans, truffle oil, Yuzu juice, Japanese spices

Rock Shrimp Tempura 8

Vegetables Tempura 8

Pork Gyoza 5pc 8

Fried pork dumplings, salad mix

Shrimp Shumai 5pc 8

Steamed dumplings, salad mix

Grilled Maitake Mushrooms 4oz 8

Unagi Tempura 9



Cold Appetizers

Wakame 5

Kyuri(Cucumber) Salad 8

Pickled cucumber, Ama Su Vinegar, Wakame, Sesame seed

*add Snow crab meat 4

*Snow Crab Salad 14

*Robby's Spicy Tuna Appetizer 14

*Spicy Tuna Crispy Rice 14

*Hamachi Jalapeño 17

Thinly sliced yellowtail with jalapeño and truffle oil, garlic, ponzu

*Tuna Tataki 18

Sliced Seared tuna with onion ponzu and lemon zest, micro greens

Cold Soba with Botarga 16

Cold buckwheat noodles with ponzu sauce and Mullet roe, fried shrimp, scallion, fresh ginger, tempura sauce

*Baby Oysters 6/12 pc - 14/28

Shigoku Oysters w. ponzu sauce

*Tuna Tartar 20

Diced tuna & avocado served with Yuzu Kosho sauce, seasoned lotus root chips, micro green

*add Osetra caviar 8



*Chef's Choice

Sashimi 9pc 24

*add 1 oz of Osetra Caviar for more experience 90

Nigiri 9pc 40

*add 1 oz of Osetra Caviar for more experience 90



*Roll Maki

Spicy Tuna Scallion 14

Hamachi Scallion Jalapeno 14

Vegetables Roll 14

Salmon Avocado 14

Unagi Avacado 14

California Snow Crab Roll 18

Tokyo Special Roll

Rock&Roll 18

Spice Tuna topped with Rock Shrimp

Grilled Unagi Roll 18

Grilled Eel, tempura shripms

Three Seas Fried Roll 18

Salmon, Tuna, Hamachi, Cucumber

Surf and Turf 18

Wagyu, Shrimp, Avocado, Snow Crab, Cucumber, Unagi Sauce, truffle oil



Grill Robata

Skewer Style

Wagyu Beef 2oz 7

Chicken 3oz 7

Shrimp 3oz 7



Soups & Salads

Miso 8

Dashi stock, shiro miso, maitake, tofu, wakame, scallion

Dashi Udon 8

Dashi stock, Udon noodles, egg, scallion

Salmon Salad 12

Mild-cured Salmon, Cream cheese, Salad mix, Yuzu Kosho

Grilled Shripms Salad 12

Grilled Shrimps, Salad mix, aioli wasabi dressing



Main Course

*served with a complimentary glass of wine

Wagyu Sliders 15

Wagyu Patty with wasabi truffle Aioli, heirloom tomato, lettuce, daikon, wakame

Grilled Scallops 20

Grilled Scallops in wagyu fat with truffle carpaccio and edamame cream

Miyazaki Wagyu Ribeye 64

Wagyu Ribeye with maitake mushrooms brown butter foam and nama wasabi

Grilled Salmon Yuzu Kosho 22

Grilled Salmon, Asparagus, Beurre Blanc Yuzu Kosho Sauce

Branzino Sea Bass 25

Fried Branzino Sea Bass with butter foam on the pillow of chive sauce



Deserts

Japanese Cheese Cake 7

Mochi Ice Cream 7

Pancakes with mango 7

Vegan

Most popular

TOKYO SUSHI

OMAKASE RESTAURANT

*Sushi/Sashimi (1pc)

Sake (King Salmon) 4

Maguro (Tuna) 4

Hamachi (Yellowtail) 4

Saba (Japanese Mackerel) 4

Unagi (Fresh water Eel) 4

Hotate (Hokkaido Scallop) 4

Ika (Cuttlefish) 4

Tako (Octopus) 4

Kani (Snow Crab) 5

Ikura (Salmon Roe) 5

Aji (Horse Mackerel) 5

Kampachi (Amberjack) 6

Shigoku Oysters 6

Uni (Sea Urchin) 6

Botan Ebi (Sweet Shrimp) 6

Madai (Japanese Sea bream) 7

Wagyu Beef 8

O-Toro (Fatty Tuna) 9

Kinmedai (Golden Eye Snapper) 12

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



Sake Hot

Ozeki Junmai Sake 12
Served warm on tap in Tokkuri 200ml

Sake Cold

Ozeki Hana Awaka 15
Sweet Sparkling Sake, 7% Alcohol 250ml

Hakutsuru Sayuri Nigori 20
Sweet and Creamy Sake, 12,5% Alcohol 300ml

Hakushika Hana-Kohaku 17
Junmai Daiginjo Plum Sake, 10,5% Alcohol 300ml

Ozeki Sake Dry 12
Junmai Sake Dry, 14,5% Alcohol 375ml

Ozeki Sake Dry 24
Junmai Sake Dry, 14,5% Alcohol 750ml
Hakushika Kuromatsu Chokara 25
Junmai Extra Dry, 15% Alcohol 300ml

Mizubasho 30
Ginjo Sake, 15% Alcohol 300ml

Denshin Yuki 62
Junmai Ginjo Snow Sake, 15% Alcohol 720ml



Beer

Sapporo Premium 12oz 6
Kirin Ichiban Premium (12 oz) 6
Kirin Ichiban Light (22 oz) 8
Kawaba Pearl (Craft Rice Beer 330ml) 12
Kawaba Sunrise Ale Beer (330ml) 12
St.Pauli Girl Lager 12oz 6



Wine

Yealands 8/40
Sauvignon Blanc, New Zealand, 2021 (150ml / 750ml)
Ecco Domani 10/45
Pinot Grigio, Italy, 2021 (150ml / 750ml)
Le Pre Vaujour 105
Sancerre, White, Fance, 2021 (750ml)
Domaine L.Chatelain Petit Chablis 120
Chardonay, White Burgund Wine, France 2020 (750ml)
Bogle 6/27
Merlot Red Wine, California, 2020 (150 ml / 750ml)
Meiomi 10/50
Pinot Noir, California, 2021 (150 ml / 750 ml)



Sparkling

Cremant De Limoux 60
Brut, France 750ml
De Bussy Rose 50
Brut, France 750ml
La Vostra 15
Prosecco, Extra Dry, Italy 187ml
La Vostra Rose 15
Prosecco, Extra Dry , Italy 187ml



Soft Drink

Green Iced Tea 3
Coke 3
Ramune 4
Aqua Panna Still 500ml 5
Aqua Panna 1L 7
San Pelligrino 500ml 5