



MENU

Sushi/Rolls

Hamachi Mango-Tango \$15
Tempura shrimp and asparagus inside, mango and Hamachi on the top, mango sauce

Bonita Roll \$14

Tuna, salmon, avocado, cream cheese rolled inside out with masago and sesame seeds

Rainbow Roll \$13

California topped with tuna, salmon and hamachi

Christmas Roll \$12

Spicy Tuna, Avocado, seaweed salad, topped with spicy cucumber, green masago, green nori

Sand Trap Roll \$12

Eel, cream cheese rolled inside out with sesame seeds and eel sauce

Tokyo Roll \$10

Cream cheese, tempura shrimp inside, topped with avocado

Mexican I Roll \$9

Shrimp tempura, lettuce spicy mayo rolled inside out and topped with masago

J.B. Tempura Roll \$9

Salmon and creame cheese deep fried and topped with eel sauce and spicy mayo

JB Roll \$9

Salmon cream cheese

Philadelphia Roll \$9

Cream cheese inside, topped with fresh cut salmon

California roll \$9

Crabstick avocado cucumber

Spicy Tuna Roll \$8

Vegetable Roll \$7

Cucumber, avocado, asparagus

Sushi/Rolls

Red Dragon Roll \$17
Shrimp Tempura, eel & cream cheese topped with spicy mayo, tuna, scallions, masago and eel sauce

Crunchy Dynamite Roll \$16
cream cheese, cucumber, avocado, eel, shrimp

Japanese Village Roll \$14
tuna, salmon, hamachi, avocado, inside out topped with masago

Crazy Roll \$14

tuna, asparagus, masago, avocado rolled and deep fried, topped with eel sauce and spicy mayo

Manfuchi Roll \$12

Chicken, cucumber, inside topped with white crab

Pink Lady \$12

Tempura shrimp, avocado, cucumber, green masago, crabstick, pink nori

Crazy Salmon Roll \$11

cucumber, creame cheese, avocado, spicy cooked salmon

Steak Roll \$10

Seaweed Salad, Cucumber, Steak, black masago

Spicy Crab Roll \$9

Spicy crab inside, crab on the top

Skin Salmon Roll \$8

Cucumber, avocado, cooked salmon marinated

Cucumber Wrapped Roll

Kani-Su Roll- \$8

Crabstick, scallions, masago and avocado rolled in cucumber served in ponzu sauce and scallions

Trudy Roll- \$8

tuna, avocado, masago rolled in cucumber served in ponzu sauce and scallions

Ceviche \$9

Yellowtail, red onion, bell pepper, mango, citrus dressing.

Sashimi

Salmon or Tuna or Hamachi or Unagi(Eel) on your choice 3pc. \$8.99

Sushi

Salmon or Tuna or Hamachi or Unagi(Eel) or Avocado on your choice 3pc. \$6.99

Hand Roll

Hand Roll \$7

-Salmon

-Tuna

-Hamachi

-Spicy nor Spicy

Poke Bowl

Jasmine rice with vegetables and with a side on your choice:

Tuna \$15

Salmon \$16

Boat for 2

Served with assorted sashimi 6 pieces (Tuna, Salmon, Hamachi)

nigiri 6 pieces (Tuna, Salmon, Hamachi)

California roll Spicy Tuna Roll served with miso soup as starter

\$55

Boat for 4

Served with assorted sashimi 10 pieces (Shrimp, Salmon, Tuna, Hamachi, Eel)

Nigiri 10 pieces (Shrimp, Salmon, Tuna, Hamachi, Eel)

California Roll, Salmon avocado, Spicy Tuna

Served with miso soup (1 per person) and dumplings 3p. on your choice (chicken, pork, vegetable) as a starter

\$100

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

TOKYO SUSHI MENU

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APPETIZERS

Shishito \$5

(Deep fried shishito seasoned with lemon pepper dressing)

Edamame \$5

(Steamed edamame beans seasoned with salt and pepper)

Spring Rolls \$6 (4pc)

(Deep fried vegetable spring rolls)

Chicken Popcorn \$8

(Deep fried chicken cubes marinated with garlic, ginger)

Zucchini Chips \$8

Butter Yaki - Mussels \$10

(8 pc mussels steamed with butter, garlic, shallot and white wine)

Gyoza Steamed or Fried: Pork, Chicken, Shrimp, Vegetable - \$7

Japanese Beef Tar-tare \$9

(Beef filet finely chopped, mixed with quail egg, sriracha, scallions, olive oil)

Japanese Salmon Tar-tare \$10

(Salmon filet finely chopped, mixed with scallions, olive oil)

Robby spicy Tuna Tar-tare \$11

(Tuna filet finely chopped, mixed with tempura flakes, scallions, Japanese mayo, chili oil)

SALADS

House Salad \$3

Vegetable Salad \$6

(Mix greens, cucumber, tomato, red onion, garlic oil dressing)

Seaweed Salad \$7

(chuka wakame seaweed, peanut sauce)

Chuka-Ika \$8

(Calamary, seaweed, sesame seeds)

Sauteed chicken salad - \$10

(Sauteed chicken, mix greens, cucumber, tomato, red onion, garlic oil dressing)

Grilled salmon salad - \$12

(Grilled salmon, mix greens, cucumber, tomato, red onion, garlic oil dressing)

TEMPURA

Veggie Tempura \$7

(Zucchini, asparagus, carrot)

Shrimp Tempura \$8 (6pc)

Calamary Tempura \$8 (10pc)

MAIN DISHES

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Chicken Teriyaki \$15

(Sauteed chicken, teriyaki sauce, steamed broccoli, served with rice)

Beef Teriyaki \$16

(Sauteed beef, teriyaki sauce, steamed broccoli, served with rice)

Shrimp Teriyaki \$17

(Sauteed Shrimp, teriyaki sauce, steamed broccoli, served with rice)

Tuna Steak \$19

(Grilled tuna filet seasoned with sesame seeds, grilled: zucchini, bell pepper, asparagus, onion)

Salmon Steak \$17

(Grilled salmon filet, grilled: zucchini, bell pepper, asparagus, onion)

Tofu Steak \$14

(Grilled tofu, grilled: zucchini, bell pepper, asparagus, onion)

Itame-Mono Beef \$14

(Sliced beef sauteed with bell pepper, onion, sweet sauce)

Fried Rice Veggie \$10

Fried Rice Chicken \$12

Fried Rice Beef \$13

Fried Rice Shrimp \$15

Combo Fried Rice \$17

Fried Noodle Chicken \$12

Fried Noodle Shrimp \$15

Fried Noodle Beef \$13

Fried Noodle Veggie \$10

Fried Noodle Combo \$17

Yaki Soba Chicken \$12

Yaki Soba Beef \$13

Yaki Soba Shrimp \$15

Yaki Soba Combo \$17

SOUPS

Miso Soup \$4

Ramen Soup \$8

Fish Ramen Soup \$9

Chicken Broth with Egg \$5

Oysters*:

12 pc - 20\$

6 pc - 12\$

DESSERTS

Assorted Mochi ice-cream 3pc. \$5

Donuts with 3pc. with served condense milk on the side \$6.9

Tempura Banana with ice-cream on the side \$7

*-based on availability, please confirm with waiter before placing order.

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

If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.



MENU

Alcohol Beverages

KARATAMBA

mild and elegant, medium dry (300 ml)
16.25\$

KIKUSUI KARAKUCHI HONJOZO

extra dry sake 16.25\$

JUNZUKURI

Full bodied and smooth (300 ml) 18.50\$

YATSUSHIKA (720 ml) 55.00\$

HOT SAKE small 6.75\$ large 10.75\$

WINE

CHOYA PLUM WINE

glass 10.25\$

50 ml 7.25\$

White wines

PINOT GRIGIO glass: 8\$ bottle: 30\$

SAUVIGNON BLANC glass 9\$ bottle 34\$

CHARDONNAY glass 7\$ bottle 26\$

Red wines

MERLOT glass 7\$

PINOT NOIR glass 9\$

CABERNET SAUVIGNON glass 9\$ bottle 34\$

Sparkling Water

San Pellegrino 3\$

Perrier 3\$

Perrier Lime 3\$

Wines with traditional method of champagne

Borrasca Valdobbiadene Superiore

DOCG Prosecco

Extra dry, Italy 178 ml 10\$

BEERS

Bud light 5.75\$*

Kirin Ichiban 7\$ (12 oz)

Kirin light 5.5\$ (12 oz)*

Sapporo 7\$ (12 oz)

La Rubia/Ale Beer 6\$

Stella Artois 5.75\$ (11.2 oz)*

SHOTS

Ginger shot-COVID-killer 3\$

Oyster shot 4\$

Beverages

Organic Kombucha 4\$

Bottled Water 2\$

Coke, Diet coke, Sprite, Lemonade (can)

3\$

Unsweetened Iced Tea 3\$

HOT TEA

Green tea in Japanese teapot 3\$

***-Happy Hour available 2-6PM**