

# Tokyo

## Ramen & Poké

### Appetizer

<b>Pork Buns</b> 8.50 Two steamed buns filled with pork chashu, cucumber & green onion	➤ <b>Yellowtail Jalapeno</b> 12.50
<b>Takoyaki</b> 8.50 Fried octopus balls slathered with our special sauce, mayonnaise & dried bonito flakes	➤ <b>Sushi Appetizer</b> 13.50
<b>Gyoza</b> 7.50 Pork or vegetable	➤ <b>Sashimi Appetizer</b> 14.50
<b>Edamame</b> 6.50	➤ <b>Pepper Tuna Tataki</b> 12.50
<b>Spring Rolls</b> 5.50	<b>Seaweed Salad</b> 7.50
<b>Shumai</b> 6.50	<b>Squid Salad</b> 7.50
<b>Fried Oysters</b> 9.50	<b>Kani Salad</b> 7.50
<b>Fried Soft Shell Crab</b> 11.50	<b>House Salad</b> 4.50
<b>Miso Soup</b> 5.50	➤ <b>Naruto</b> 12.50 Tuna, salmon, whitefish, and avocado wrapped in thinly sliced cucumber
	<b>Salmon Skin Salad</b> 9.50 Toasted crispy salmon skin on garden green, served with eel sauce

### Burrito & Poke

➤ <b>Tokyo Burrito</b> 16.50 Spicy tuna, spicy salmon, shrimp tempura, avocado, cucumber, masago, tempura flakes, with shrimp sauce	➤ <b>Dynamite Burrito (Deep-fried)</b> 14.50 Spicy salmon, spicy krab, asparagus, cream cheese, tempura flakes, with spicy mayo, eel sauce
➤ <b>Angel Burrito</b> 16.50 Salmon, shrimp, chicken tender, avocado, lettuce, red cabbage, tempura flaked, with spicy mayo, wasabi aioli sauce	➤ <b>Hawaii Poke Salad</b> 14.50 Tuna, salmon, mango, red cabbage, edamame masago, crispy onion, with spicy ginger sauce
➤ <b>Hawaii Poke Bowl</b> 14.50 Tuna, salmon, avocado, mango, masago bonito flakes, with wasabi yuzu sauce	➤ <b>Tuna Poke Bowl</b> 14.50 Tuna, green onion, red onion, seaweed salad, crispy onion, bonito flakes, with hawaii classic sauce
<b>Veggie Poke Bowl</b> 14.50 Tofu, edamame, corn, cilantro, jalapeno, seaweed powder, ginger, with spicy ginger sauce	

### Classics Roll or Hand Roll

(Add crunchy for \$0.50)

<b>California</b> 6.50	➤ <b>Spicy Salmon</b> 7.50	<b>Asparagus</b> 4.95
➤ <b>Alaska</b> 6.50	➤ <b>Spicy Yellowtail</b> 7.50	<b>Peanut Avocado</b> 5.95
➤ <b>Philly</b> 7.50 <small>Smoked salmon, avocado, cream cheese</small>	➤ <b>Pepper Tuna Avocado</b> 6.50	<b>A.A.C</b> 5.95
➤ <b>Tuna Avocado</b> 6.50	<b>Salmon Katsu Avocado</b> 7.50	<b>Spicy Krab</b> 6.50
➤ <b>Salmon Avocado</b> 6.50	<b>Dynamite(Deep-fried)</b> 9.50	<b>Shrimp Tempura</b> 8.50
➤ <b>Yellowtail Scallion</b> 6.50	<b>Dinosaur (Deep-fried)</b> 10.95	<b>Chicken Tempura</b> 8.50
➤ <b>Tuna</b> 5.95	<b>Krab Meat</b> 5.95	<b>Spider</b> 10.95
➤ <b>Salmon</b> 5.95	<b>Avocado</b> 4.95	<b>Tempura White Fish</b> 7.50
➤ <b>Spicy Tuna</b> 7.50	<b>Cucumber</b> 4.50	<b>Salmon Skin</b> 6.50
		<b>Eel Avocado</b> 7.50

### Special Roll

➤ <b>King Spicy</b> 12.50 Spicy crunchy tuna, with avocado on top
➤ <b>Spicy Girl</b> 15.50 Spicy crunchy tuna, jalapeno inside, with spicy salmon, wasabi tobiko on top
➤ <b>1st Street</b> 13.50 Shrimp tempura, cucumber inside, spicy crunchy tuna, scallion, masago on top
➤ <b>Canada</b> 15.50 Spicy crunchy salmon inside, salmon, masago on top
➤ <b>Crazy Tuna</b> 15.50 Spicy crunchy tuna, jalapeno inside, topped with black pepper tuna, avocado, scallion and masago
➤ <b>Fantastic</b> 15.50 Spicy crunchy tuna, eel & avocado inside, topped with krabmeat, masago and scallion
➤ <b>NY Autumn</b> 16.50 Tuna, smoke salmon, avocado, topped with fresh salmon and wasabi tobiko
➤ <b>Rainbow</b> 13.50 California roll inside, tuna, salmon, white fish and avocado on top
➤ <b>Blazing Tail</b> 15.50 Spicy crunchy yellowtail, topped with yellowtail belly and jalapeno
➤ <b>Monster</b> 13.50 Shrimp tempura, avocado, cream cheese inside, topped with tempura krabmeat
➤ <b>Pink Lady</b> 16.50 Shrimp tempura, spicy crab meat, avocado, and mango wrapped in soybean paper
➤ <b>Neptune Beach</b> 13.50 Shrimp tempura and cucumber inside, topped with avocado
➤ <b>Jaguar</b> 16.50 Shrimp tempura, cream cheese inside, topped with grilled eel, avocado and tempura flakes
➤ <b>Dragon</b> 14.50 Eel, cucumber inside, with avocado on top

🐟 Consuming raw or uncooked meats, poultry, seafood, shellfish or egg may increase your risk of food-borne illness

An 18% gratuity will be added for parties of 6 or more

## Poke My Way

### Step 1: Pick Your Base

<b>Burrito</b>	<b>Poke Bowl</b>	<b>Poke Salad</b>
Sushi Rice	Sushi Rice	Lettuce
Brown Rice	Brown Rice	Zucchini Noodle

### Step 2: Pick Your Proteins \$14.99 (Mix 2) \$16.99 (Mix 3)

→ Tuna	Tofu	→ Spicy Salmon 🌶️
→ Salmon	Krabmeat	Spicy Krabmeat 🌶️
Shrimp	→ Smoke Salmon	Shrimp Tempura
Steamed Chicken	→ Spicy Tuna 🌶️	Chicken Tempura

### Step 3: Mix-ins (Add one Extra for \$1.00)

Avocado	Pineapple	Sweet Corn
Cucumber	Green Onion	Edamame
Asparagus	Seaweed Salad	Cilantro
Jalapeno 🌶️	Cream Cheese	Mango
Lettuce	Red Onion	Red Cabbage
Carrot		

### Step 4: Sauces

JJ Aioli 🌶️	Ponzu Fresh	Yuzu Miso
Hawaii Classic 🌱	Shrimp Sauce	Sweet Chili 🌶️ 🌱
Wasabi Yuzu 🌶️	Spicy Mayo 🌶️	Spicy Ginger 🌶️
Wasabi Aioli 🌶️	Eel Sauce	

### Step 5: Toppings (3 Choices)

→ Masago	Pickled Ginger	Crispy Onion
→ Wasabi Tobiko	Tempura Flakes	Seaweed Powder
Peanuts	Wasabi 🌶️	Bonito Flakes
Sesame Seeds		

## Ramen Menu

(Our Creamy Pork Bone is Made Over 12 Hours)

(🌶️ Spicy Option Available)

<b>Tokyo Ramen</b>	<b>17.50</b>
Tonkotsu broth, chashu, sukiyaki beef, shrimp, ginger, corn, seaweed, egg, fish cake, green onion, bean sprouts, menma	
<b>Beef Ramen</b>	<b>16.50</b>
Tonkotsu broth, sukiyaki beef, ginger, corn, seaweed, egg, fish cake, green onion, bean sprouts, menma	
<b>Seafood Ramen</b>	<b>16.50</b>
Tonkotsu broth, shrimp, squid, krab stick, mussel, ginger, corn, seaweed, egg, fish cake, green onion, bean sprouts, menma	
<b>Chashu Ramen</b>	<b>16.50</b>
Tonkotsu broth, chashu, ginger, corn, seaweed, egg, fish cake, green onion, bean sprouts, menma	
<b>Chicken Katsu Ramen</b>	<b>15.50</b>
Tonkotsu broth, chicken katsu (Deep fried), ginger, corn, seaweed, egg, fish cake, green onion, bean sprouts, menma	
<b>Shoyu Ramen</b>	<b>15.50</b>
Shoyu broth, chashu, ginger, corn, seaweed, egg, fish cake, green onion, bean sprouts, menma	
<b>Miso Ramen</b>	<b>15.50</b>
Miso broth, chashu, ginger, corn, seaweed, egg, fish cake, green onion, bean sprouts, menma	
<b>Vegetable Ramen</b>	<b>15.50</b>
Vegetable broth with tofu, bok choy, corn, seaweed	