SOUPS

Seafood Soup with Lobster; Additional \$8

Miso Soup	2
Clear Soup	2
Gyoza Soup (Dumpling, mushroom, cabbage)	5
Seafood Soup for 1 Shrimp, scallop, squid, crabmeat, cabbage & mushroom	9
Seafood Soup for 2 Shrimp, scallop, squid, crabmeat, cabbage & mushroom Seafood soup with lobster additional \$8	15

SALADS

House Salad (Fresh green salad with ginger dressing)	2.5
Seaweed Salad (Green or Black)	5
Special Seaweed Salad (Seaweed salad, lettuce, avocado, crabmeat and masago mix with special sauce)	8
Avocado Salad (Fresh salad mix w/ crunchy flakes, avocado layered on top with special sauce)	9
Kani Salad (Crabmeat, cucumber, scallion and masago mix with special sau	8 (sce)
Special Kani Salad (Regular kani salad mixed with seaweed and crunchy flakes)	13
Special Hijiki Salad (Green seaweed, black seaweed, lettuce, cooked salmon and masago mixed with special sauce)	9.5
- Add two fish on top (Tuna, Salmon, Eel)	13
Eel Salad (Fresh salad mix with crunchy flakes, avocado layered and all eel on top with masago and eel sauce)	13
Soft Shell Crab Salad (Fresh Green Salad mix with crunchy flakes, avocado layered and soft shell crab over top with masago and eel sauce)	13

SASHIMI SALADS

Extra Spicy Sashimi Salad (Tuna, Salmon, White Tuna mixed with green seaweed, black seaweed and masago with special sauce)	13
Crunchy Spicy Salad (Tuna or Salmon) (Crunchy spicy tuna OR salmon on top of seaweed salad with masago and special sauce)	13
Spicy Sashimi Salad (Tuna or Salmon) (Spicy tuna OR salmon over cucumber and masago on top)	9
Spicy Tako Salad (Octopus, surf clam, squid, black & green seaweed, crab meat, ma mixed with spicy vinegar sauce)	13 asago
Spicy Squid Salad (Squid, octopus, cucumber, crabmeat and masago mixed with spicy vinegar sauce)	8
Rich Sashimi Salad (Tuna, Salmon and Avocado layered around Tuna, salmon, seaweed and crabmeat mixed with house dressing)	16
Mark Special Sashimi Salad (Tuna, Salmon and Avocado layered around Tuna, Salmon Eel with spicy vinegar sauce)	19

Consumer Advisory:

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of food borne illnesses

SPECIAL APPETIZERS

SPECIAL APPETIZEKS	
Sushi Appetizer (5 Pieces Sushi, Chef's choice)	7.5
Sashimi Appetizer (8 pieces, Chef's choice)	9
Sunomono (Octopus, Surf Clam, Shrimp, Crabmeat and Cucumber)	7
Tuna Tataki (Seared Tuna with ponzu sauce)	8
Special Tuna Tataki (Seared Tuna with special sauce)	13
Usuzukuri (Salmon or Fluke; White Fish) (Thinly sliced raw fish with spicy ponzu sauce)	9
Tar-Tar (Salmon or Tuna) (Diced raw fish with special wasabi sauce)	9
Nuta (Salmon or Tuna) (Diced raw fish with special sweet/sour sauce)	9
Three Kind Sashimi	13
(Diced Tuna, Salmon, Yellowtail with all four different caviar layered and special sauce)	
Spicy (Tuna or Salmon) Cake (Masago rice on the bottom with spicy tuna or salmon layered on top with special sauce)	12
Wasabi Cha-Cha (Thinly sliced tuna and salmon layered with special wasabi sau	9 ce)
Mocho Tataki (Chopped Tuna and Salmon seared then baked with special sau	9 ce)
KITCHEN APPETIZERS	
Edamame (Steamed young soy beans)	4.5
Shumai (Shrimp or wasabi)	5
Gyoza (Pork or vegetable)	5
Tempura (Choice of Shrimp or Chicken or Vegetable)	7.5
Haru Maki (Pork & Vegetable spring rolls)	5
Chicken Negimaki (Grilled chicken rolled with scallions)	
Beef Negimaki (Grilled beef rolled with scallions)	9
Tatsuta-Age (Japanese style deep fried chicken nuggets)	5
Chicken Yakitori (Grilled chicken on skewers)	5
Soft Shell Crab (Deep fried soft shell crab, served with ponzu sauce)	9
Baked Scallop (Scallop, crab meat baked with mayo & topped with masago and eel sauce)	10
Baked Mussels (Baked with mayo topped with eel sauce)	10
Agedashi Tofu (Fried Tofu)	5
BBQ Squid (Grilled squid)	7
Plain Noodle (Udon or soba noodles stir fried with brown sauce)	5
Nasu (Fried Eggplant with nasu sauce)	7

SUSHI & SASHIMI ENTREES

JUSTIF F JUSTITUTE CONNELS	
(Chef's Choice, Served with Miso Soup and House Salad)	
Sushi Deluxe (8 Pieces sushi, and California roll)	17
Sushi Extra Deluxe	21
(10 Pieces sushi, Salmon roll and California hand roll)	
Sashimi Regular (5 Different assortments of fish)	20
Sashimi Deluxe (8 Different assortments of fish)	24
Sushi and Sashimi Combination	24
(5 Pieces of sushi, 4 different assortments of sashimi fish, and Salmon	roll)
Chirashi (5 assortment of sashimi on a dish of sushi rice)	18
Tri Sushi Dinner	21
(3 pcs Tuna, 3 pcs Salmon, 3 pcs Yellowtail and Spicy Salmon Roll)	
Spicy Maki Combination	18
(Spicy Tuna roll, Spicy Salmon roll, and Crunchy Spicy Crab roll)	
Hosomaki Mix Dinner	15
(Tuna roll, Salmon roll and California Roll)	
California Roll Dinner (3 California Rolls)	14
Unagi Don (Grilled Eel over dish of rice)	18
-	

SPECIAL SUSHI ROLLS

(with White or Brown Rice)	
Red Dragon Roll (Sweet potato tempura inside with layer of avocado on top spicy mayo	8.5 and
House Roll (Tuna, Salmon, Yellowtail, Avocado, cucumber and masage	\$9
Toyo Roll (Chopped spicy shrimp tempura inside out with masago)	\$10
Hawaii Roll (Tempura white fish, avocado, cucumber and masago)	\$7.5
Banzai Roll (Fresh scallop with scallion, cucumber and Japanese mayo in out with masago)	\$10 side
Spider Roll (Soft shell crab, cucumber, and masago)	\$8
Lobster Tempura Roll (Lobster tempura)	\$10
Spicy Lobster Roll (Chopped steam lobster and shrimp mix with spicy mayo in out with red tobiko)	\$14 side
Christmas Roll (Salmon, crabmeat, avocado, cucumber with Japanese m inside out with masago)	\$8.5 nayo
New Year Roll (Eel, cream cheese, avocado, cucumber and masago)	\$8.5
Rainbow Roll (Eel and cucumber inside, 4 different raw fish on top with masa	\$13 (go)
Dragon Roll (Eel and cucumber inside, all avocado on top with masago)	\$9.5
American Dream Roll (Shrimp tempura, Eel, avocado, cucumber inside out with different tobiko)	\$9.5 two
Eel on Eel Roll (Eel and cucumber inside, all eel on top with masago)	\$14
Dancing Eel Roll (Shrimp tempura inside, all eel on top with masago)	\$15
Dancing Crab Roll (Shrimp tempura inside, crunchy spicy crab on top with masage	\$15 go)
Special Spicy Tuna Roll (Tuna and cucumber inside with mayo, crunchy spicy tune top with masago)	\$13 a on
Special Spicy Salmon Roll (Salmon and cucumber inside with mayo, crunchy spicy sal on top with masago)	\$13
Crunchy Spicy Tuna Roll (Crunchy spicy tuna inside, all tuna on top with 3 diffe special sauce)	\$15 rrent
Crunchy Spicy Salmon Roll (Crunchy spicy salmon inside, all salmon on top with 3 diffe special sauce)	\$15 erent
Love Roll (Tuna, Salmon, White Tuna, Crunchy spicy tuna, seaweed s and masago rice wrapped with soy paper)	\$19 alad
Holiday Roll (Tuna, Salmon, cucumber and spicy mayo inside, all raw sca layered on top with masago)	\$17 Illop
Crunchy Dragon Eel Roll (Crunchy spicy tuna inside, Avocado and Eel on top with masa	\$17 go)
Special Cucumber Roll (Thinly sliced cucumber wrapped Salmon, Tuna, Yellow Crabmeat, avocado and masago with vinegar sauce)	\$13 tail,
Honey Roll (Salmon and avocado inside, all salmon on top with masago 3 different sauce)	\$15 and
Dream Roll (Tuna, salmon and cucumber inside; Tuna, Salmon and Ee top with black tobiko)	\$15 el on
Family Roll (Shrimp tempura, Eel, cucumber, avocado, seaweed salad masago wrapped with soy paper)	\$16 and
Green River Roll (Crunchy spicy tuna, shrimp tempura, eel, avocado inside with two different tobiko)	\$19 out
Big Christmas Roll	\$19
(Tuna, Salmon, Yellowtail, Crunchy spicy tuna, seaweed s and avocado inside out with two different tobiko)	alad

SPECIAL SASHIMI ROLLS (No Rice, 6 pieces)

(IN	o Rice, 6 pieces)
	picy Tuna Sashimi Roll (Tuna wrap spicy tuna inside with cucumber, all tuna o masago and spicy mayo)
	bicy Salmon Sashimi Roll (Salmon wrap spicy salmon inside with cucumber, all top with masago and spicy mayo)
	picy Yellowtail Sashimi Roll (Yellowtail wrap spicy yellowtail inside with cucumb lowtail on top with masago and spicy mayo)
	Crunchy Spicy Tuna Sashimi Roll (Tuna wrap crunchy spicy tuna inside with cucumber, top with masago and spicy mayo)
	Crunchy Spicy Salmon Sashimi Roll (Salmon wrap crunchy spicy salmon inside with cuc salmon on top with masago and spicy mayo)
	Crunchy Spicy Yellowtail Sashimi Roll (Yellowtail wrap crunchy spicy yellowtail inside with all yellowtail on top with masago and spicy mayo)
	Eel Sashimi Roll (Avocado wrap eel, cream cheese, cucumber, mas and all eel on top)
	New Year Sashimi Roll (Avocado wrap chopped spicy shrimp tempura insid ferent fish on top)
	Lexus Sashimi Roll (Avocado wrap spicy tuna and cucumber inside, Tur and Yellowtail on top)
	B.M.W. Sashimi Roll (Yellowtail wrap spicy tuna and cucumber inside, Sa and White tuna inside)
	Cainbow Sashimi Roll (Salmon wrap eel, avocado, cucumber and cream che Salmon, Tuna and Yellowtail on top)
	Mark Sashimi Roll (Avocado wrap crunchy spicy tuna with cucumber ins Salmon and Eel on top)
	/r. Wong Sashimi Roll (Avocado wrapped Eel, Shrimp, Asparagus, Cream C Cucumber; On top has Eel and smoked salmon)
	To-Yo # 2 Roll (Salmon wrapped with spicy tempura, and the top ha over the top has salmon and Eel
	To-Yo # 3 Roll (Tuna wrapped with Eel and with seaweed salad, kani tuna; on top of that has tuna, salmon and -yellowtail)

SPECIAL SUSHI BOX

TOYO Sushi Box (8 PCS) (Salmon, Tuna, White Tuna and Avocado on top. Spic and masago rice on the bottom)

OSAKA Sushi Box (8 PCS) (Salmon, Tuna, White Tuna, Eel and Avocado on the salmon and masago rice on the bottom)

TOKYO Sushi Box (8 PCS) (Eel layered over avocado, chopped up spicy shrimp and masago rice on the bottom)

SEARED White Tuna Sushi Box (Seared white tuna layered over avocado, chopped shrimp tempura and masago rice on the bottom

EEL Sushi Box (8 PCS) (Eel layered over avocado, spicy tuna and masago r bottom)

TUNA Sushi Box (8 PCS) (Tuna layered on top, spicy tuna and masago rice on the SALMON Sushi Box (8 PCS) (Salmon layered on top, spicy salmon and masago r

bottom)

YELLOWTAIL Sushi Box (8 PCS) (Yellowtail layered on top, spicy yellowtail and ma on the bottom)

AVOCADO Sushi Box (8 PCS) (Avocado layered on top, masago rice and crab meat on the

		DINNER SPECIALS	7
		Served with soup, salad and rice	~
on top with	12	Dinner Box (Chicken & Beef Negi-maki, Shrimp tempura, Shu mai and Tatsuta Age)	18
l salmon on	12	Special Dinner Box (Shrimp & Scallop Teriyaki, Shrimp tempura, Shu mai and Tatsuta Age)	21
ber, all yel-	12	Chicken Batayaki (Grilled Chicken with lemon butter sauce)	16
, all tuna on	12	Salmon Batayaki (Grilled Salmon with lemon butter sauce)	17
,	12	Ginger Beef (Thinly sliced beef with chopped onions and ginger sauce)	17
cumber, all		Tatsuta-Age (Japanese style deep fried chicken nuggets with Japanese Mayo)	214
cucumber,	12	Tuna Steak (Grilled Tuna with special ponzu sauce & teriyaki sauce)	20
sago inside	12	Chicken Katsu (Deep fried breaded chciken cutlet) Ovako Don	15 15
le, five dif-	12	(Chicken katsu mix with egg and chopped onions over rice with special sauce)	73
na, Salmon	12		サ
almon, Eel	12	NOODLES Served with soup or salad	ラ
eese inside;	12	Yaki Udon or Soba (Stir fried thick rice noodle with shrimp, chicken and vegetables)	16
side; Tuna,	12	Chicken Udon or Soba (Chicken, vegetables and thick rice noodle in soup)	15
Cheese and	13	Vegetable Udon or Soba (Vegetables and thick rice noodle in soup)	14
	15	Seafood Udon or Soba (Shrimp, Scallop, Squid, Vegetables and udon in soup)	18
is avocado,	15	Sha-ke-nabe (Salmon, Vegetables and thick rice noodle in miso broth)	20
i, and spicy)	15	Tempura Udon or Soba (4 Pieces shrimp and 4 pieces vegetable tempura with bot udon in soup)	16
icy salmon	15		司]
icy samon	16	FRIED RICE	
top. Spicy	10	Vegetable Fried Rice	5
np tempura	16	Chicken Fried Rice Shrimp Fried Rice	9 ⁶ 8
d up spicy	16		+
rice on the	16		2
e bottom)	15		HZ3
rice on the	15	TD-YD	72
nasago rice	16	TEL: (215) 345-44	
e bottom)	11	(215) 345-10	33



TEMPURA ENTREES

14
16
15
18

TERIYAKI ENTREES

Served with soup, salad and rice

Gvoza

Tofu Teriyaki	13	
Beef Teriyaki	15	
Chicken Teriyaki		
-Dark or White Meat	15	
Salmon Teriyaki	18	
Chilean Sea Bass Teriyaki	23	
Shrimp Teriyaki		
Shrimp and Scallop Teriyaki		
Scallop Teriyaki		
Mix Seafood Teriyaki (Shrimp, Scallop and Lobster tail)		
Chicken Negi-Maki (Chicken wrapped scallions)		
Beef Negi-Maki (Beef wrapped scallions)		
Yakitori (Chicken on skewers)		

A-LA CARTE

Sushi (2 Pieces Per Order) Sashimi (3 Pieces Per Order; Additional \$.5

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Sea Urchin (UNI)

Sweet Shrimp (AMA EBI)

(CAVIAR-RED, BLACK, & GREEN;

Scallop (HOTATEGAI)

Salmon Roe (IKURA)

Flying Fish Roe

(MASAGO/CAVIAR)

Smoked Salmon

Octopus (TAKO)

Surf Clam (HOKKIGAI)

Squid (IKA)

Tobiko

WASABI)

8

8

9

7

5

6

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4.5

5

RAW

Tuna (MAGURO) Fatty Tuna (TORO) M.P. Salmon (SAKE) Yellowtail (HAMACHI) White Tuna (ALBACORE) Fluke (HIRAME) Mackerel (SABA)

COOKED

Bean Curd (INARI) Egg (TAMAGO) Crab (KANI) Eel (UNAGI) Shrimp (EBI)

ROLL OR HAND ROLL

(with White or Brown Rice) *ANY ADDITIONAL WILL BE \$1 EXTRA CHAR

RAW FISH

Salmon Roll Salmon Cucumber Roll Salmon Avocado Roll Tuna Roll Tuna Cucumber Roll Tuna Avocado Roll

COOKED ROLLS

Squash Roll (Kampyo) Cucumber Roll (Kappa) Avocado Roll Pickled Radish Roll(Oshinko) 4 Sweet Potato Roll 4.5 Salad Roll Asparagus Roll California Roll 4.25 Kani Roll 4.25 4.5 Spicy Kani Roll nchy Spicy Crab Roll 5.5 cy Squid Roll 100 Skin Roll

Spicy Yellowtail Roll
Spicy Scallop Roll
Shrimp Tempura Roll
1 1
Chicken Tempura Roll
Eel Cucumber Roll
Eel Avocado Roll
Shrimp Cucumber Roll
Shrimp Avocado Roll
Boston Roll
Octopus Roll
Philly Roll
Western Roll (Shrimp, Avocado & Cucumber

(Avocado, Asparagus & Cucumber)



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Yellowtail Scallion Roll 5.5
                          5.5
Alaska Roll
 (Salmon, Avocado & Cucumber)
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5	picy Tuna Roll	
S	picy Salmon Roll	(
S	picy Yellowtail Roll	,
S	picy Scallop Roll	9

hrimp Tempura Roll	6.5
Chicken Tempura Roll	6.5
Cel Cucumber Roll	5.5
el Avocado Roll	5.5
hrimp Cucumber Roll	5.5
hrimp Avocado Roll	5.5
Boston Roll	5.5
Octopus Roll	5.5
hilly Roll	5.5
Vestern Roll (Shrimp, Avocado & Cucumber	5.5 r)
ACD 11	4.5

4.5

LUNCH MENU Monday - Friday 11:00AM - 3:00PM Choice of Miso Soup or House Salad

KITCHEN ENTREES

Bento Box A (Chicken Teriyaki, Shrimp & Vegetable Tempura, Shu Mai and California roll)
Bento Box B (Salmon Teriyaki, Shrimp & Vegetable Tempura, Shu Mai and California roll)
Bento Box C (5 Pieces Sushi, Shrimp & Vegetable Tempura, Shu Mai and California roll)
Bento Box D (4 Different assortments of raw fish, Shrimp & Vegetable Tempura, Shu Mai and California roll)
Chicken Tempura 9
Shrimp Tempura 10
Tofu Teriyaki 8
Beef Teriyaki 10
Chicken Teriyaki (White or Dark Meat) 10
Yakitori Don 8 (Grilled chicken dark meat over rice with teriyaki sauce)
Oyako Don (Katsu chicken mix with egg and chopped onions over rice) 9
Chicken Katsu (Deep fried breaded chicken cutlet) 9
Vegetable Ten Don 8 (Vegetable Tempura Broccoli, Onion, Sweet potato over rice)
Ten Don (Shrimp and vegetable tempura on rice) 8
Tempura Udon (Tempura shrimp and vegetables on the side, with thick rice noodle in soup) 10
Yaki Udon (Stir fried noodles with chicken and vegetables) 9

SUSHI ENTREES

Sushi Deluxe (Chef's choice: 6 Pieces of Sushi and California Roll)	11
Sashimi Regular (Chef's choice: 5 Different assortment of raw fish)	14
Chirashi (Chef's choice of different selections of raw fish over sushi rice)	14
Sushi and Sashimi Combinaion (5 Pieces Sushi, 8 pieces sashimi and one Salmon Roll)	15

YOUR CHOICE OPTIONS ON ROLLS

(White or Brown Rice)

- ANY TWO Rolls for \$10
- ANY THREE Rolls for \$13

Pickled Radish Roll (Oshinko) Squash Roll(Kampyo) Sweet Potato Roll Salad Roll Avocado Roll Cucumber Roll Asparagus Roll Avocado, Cucumber, Asparagus Roll Kani (Imitation Crabmeat) Roll Spicy Kani Roll Crunchy Spicy Crab Roll Eel Cucumber Roll Salmon Skin Roll Salmon Roll Salmon Avocado Roll Salmon Cucumber Roll Tuna Roll Tuna Avocado Roll Tuna Cucumber Roll

Western Roll Shrimp, Avocado, and Cucumber) Shrimp Avocado Roll Shrimp Cucumber Roll Boston Roll (Shrimp, lettuce, Japanese mayo Eel Avocado Roll Alaska Roll (Salmon, Avocado, and Cucumber Philly Roll (Smoked Salmon, Cucumber & Cream Cheese) Octopus Roll White Tuna Roll Yellowtail Roll California Roll Spicy California Roll Spicy Tuna Roll Spicy Salmon Roll Chicken Tempura Roll Shrimp Tempura Roll Kani Avocado & Cucumber Roll

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X	M	Yes		











TD-YD **JAPANESE RESTAURANT & BAR**

TOYOSUSHIANDBAR.COM

34 W. STATE STREET DOYLESTOWN, PA 18901

TEL: (215) 345-4488 (215) 345-1033

DELIVERY

(WITHIN 5 MILES, MINIMUM \$30)

OPEN 7 DAYS A WEEK

Mon-Thurs: 11:00 am - 10:00 pm Friday: 11:00 am - 11:00 pm Saturday: 12:00noon - 11:00 pm Sunday: 12:00noon - 9:30 pm

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(minimum \$15.00)

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