



Thank you so much for joining us today!!

We have missed our customers and we are thrilled you are back to let us serve you again!

We hope your dining experience today brings back old memories and helps create new ones.

If your dining experience is ever less than perfect, please let Jarry or Mary know!

And if it is outstanding, we would love for you to share. 😊

Love, J+M and our Tokyo Family!

letjarrymaryknow@gmail.com

FOR ONE

MISO SOUP 3

HOUSE SALAD 4

iceburg, carrots, sesame seeds

dressings: plum vinaigrette or creamy rice dressing

SEAWEED SALAD 6

CUCUMBER SALAD^{GF} 4

BABY OCTOPUS SALAD 6

SQUID SALAD 6

smaller plates FOR THE TABLE

TEMPURA

seasonal vegetables 5

tiger shrimp 6

CRUDO* 14

choice of one fish:

Tuna

Salmon

Yellowtail

choice of one dressing:

Sweet soy vinaigrette

Spicy aji amarillo

BRUSSELS SPROUTS 6

tempura and white soy

DAILY BAO BUN 5

ask server for details

AGE DASHI TOFU 8

traditional Japanese silken tofu, lightly fried, sitting in a sweetened dashi broth with dancing bonito

GYOZA 7

dumplings filled with ground pork and vegetables. *Prepared steamed or fried*

STIR-FRIED EDAMAME^{GF} 5

spicy, garlic, sesame oil, togarashi, tamari

Available steamed with kosher salt

TOK FRIES 7

fresh cut potato fries seasoned with Japanese spices, chili mayo dipping sauce

TOKYOKONOMIYAKI 8

traditional Japanese street food. savory pancake with noodles, egg, green onions, teriyaki sauce, Japanese mayo, dancing bonito

FRIED CALAMARI^{GF} 7

sansyo citrus pepper, yuzu aioli

JAPANESE POKE* 12

Avocado, creamy krab, fresh tuna, sweet soy vinaigrette

BIGGER PLATES for yourself or to share

SESAME CHICKEN 9

crispy panko crusted all-natural chicken breast with a sweet sesame dipping sauce served with steamed rice and vegetables

TOKYO FISH & CHIPS 13

English-inspired classic, tempura red snapper, yuzu-tartar sauce, malt black vinegar, and our award winning Tok fries.

HALF ROASTED TERIYAKI CHICKEN 16

black garlic teriyaki glaze, brussel sprout tempura

BONE-IN BEEF SHORT RIB 24

slow braised, Japanese risotto, roasted carrot

BOWLS (YOU PROBABLY DON'T WANT TO SHARE, BUT YOU CAN)

TERIYAKI CHICKEN BOWL 8

grilled chicken (dark meat) glazed with our homemade teriyaki sauce
sub white meat \$2

BEEF BOWL 9

hand sliced beef in a homemade spicy sauce topped with scallions
add extra beef 3

KATSU PORK BOWL 8

panko crusted pork loin sauteed with onions and soft scrambled egg

RAMEN

WESTSIDE RAMEN 9

Blended miso shoyu broth

All ramen includes:

Green onions, Roasted Seaweed, Soy Egg, Black garlic oil, Narutomaki fish cake,
Choice of pork loin or pork belly

Things you can add to your ramen:

pork belly \$2
pork loin \$2
butter \$0.50
corn \$0.75
bamboo shoots \$0.75
more noodles \$2

WOK

YAKISOBA

stir-fried noodles with bok choy, carrots, onions, and choice of:

Chicken, Beef, or Pork 10
Vegetable + Tofu 10
Shrimp 12

FRIED RICE

Green onions, peas+carrots, soy sauce, white pepper

Chicken, Beef, or Pork 9.5
Vegetables + Tofu 9.5
Shrimp 11

SUSHI BAR

sushi : two pieces per order

sashimi : four pieces per order

maki : rolled seaweed out, cucumber, six per order

| | sushi | sashimi | maki |
|--|------------|-----------|----------|
| EBI ^{GF} <i>black tiger shrimp</i> | <u>4</u> | | <u>6</u> |
| HAMACHI ^{*GF} <i>yellowtail</i> | <u>9</u> | <u>12</u> | <u>6</u> |
| IIDAKO <i>baby octopus</i> | <u>5</u> | | |
| IKURA ^{*GF} <i>salmon roe</i> | <u>5</u> | | |
| KANIKAMA <i>imitation crab</i> | <u>4</u> | | <u>4</u> |
| KUNSEI ^{GF} <i>smoked salmon</i> | <u>6</u> | <u>10</u> | <u>5</u> |
| MADAI [*] <i>japanese snapper</i> | <u>9</u> | <u>18</u> | <u>7</u> |
| MAGURO ^{*GF} <i>big eye tuna</i> | <u>8</u> | <u>16</u> | <u>7</u> |
| MASAGO ^{*GF} <i>smelt roe</i> | <u>4</u> | | |
| SAKE ^{*GF} <i>fresh salmon</i> | <u>5</u> | <u>10</u> | <u>5</u> |
| SHIRO MAGURO ^{*GF} <i>white tuna</i> | <u>5</u> | <u>10</u> | <u>5</u> |
| TOBIKO ^{GF} <i>flying fish roe</i> | <u>5</u> | | |
| UNAGI <i>freshwater eel</i> | <u>5</u> | <u>10</u> | <u>7</u> |
| UZURA [*] <i>quail egg (each)</i> | <u>1.5</u> | | |

CLASSIC ROLLS

| | |
|--|----|
| CALIFORNIA ROLL | 5 |
| CUCUMBER ROLL ^{GF} | 4 |
| AVOCADO ROLL ^{GF} | 4 |
| VEGETABLE ROLL ^{GF} <i>cucumber, avocado, carrots</i> | 5 |
| PHILADELPHIA ROLL <i>smoked salmon, cream cheese, avocado, cucumber</i> | 6 |
| ALASKA ROLL <i>fresh salmon, cream cheese, avocado, cucumber</i> | 6 |
| SPICY TUNA ROLL ^{*GF} | 7 |
| RAINBOW ROLL [*] | 11 |
| SPIDER ROLL | 10 |
| CATERPILLAR ROLL | 9 |
| TEMPURA ROLL | 8 |
| SPICY CRAB HANDROLL <i>baked and wrapped with soy paper</i> | 5 |

SPECIALTY ROLLS

TEJAS ROLL* 11

yellowtail, fried jalapeno, avocado, cucumber, chili mayo, sriracha, scallions

CAJUN ROLL 13

crab, panko shrimp, cream cheese, baked crawfish in a cream cajun sauce

SEATTLE SUNSET 9

california roll topped with cream cheese and smoked salmon

VOLCANO ROLL 14

california roll topped with scallops baked in a spicy creamy sauce

ON THE BEACH* 12

tempura roll topped with avocado, tuna, eel sauce, chili mayo

PRETTY WOMAN ROLL* 13

mango, cream cheese, crab, tuna and white tuna, wasabi and chili mayo

HAPPY ROLL* 12

avocado, cream cheese, crab mix, spicy tuna, tiger shrimp, four seasoned sauces

WASABI CRUSTED SALMON ROLL* 10

salmon, cream cheese, scallions, panko crusted, eel sauce, wasabi mayo

LOBSTER ROLL 14

tempura lobster, cream cheese, avocado, scallions, soy paper, lobster bisque sauce

TEMPTATION ROLL 11

cream cheese, crab, panko shrimp, and four seasoned sauces

PHILLIP ROLL* 9

california roll, fresh salmon, chili mayo

NEW YORK SUNRISE ROLL* 12

panko crusted shrimp, crab, spicy tuna, fresh jalapeno, yuzu tobiko

TOKYO ROLL 9

smoked salmon, crab, cream cheese, mango, plum vinaigrette

SPICE GIRLS ROLL* 11

tuna, avocado, smelt roe, spicy crab, togarashi

CRUNCHY ROLL 9

panko crab, avocado, cucumber, cream cheese, tempura crunch, eel sauce

DAN DAN ROLL* 15

crab, cream cheese, smoked salmon, mango, topped with four assorted sashimi and chili mayo

WINES

PRATSCH

gruner veltliner, Austria

BARONE FINI

pinot grigio, trentina-alto adige

LE COEUR DE LA REINE

sauvignon blanc, loire valley

RICKSHAW

chardonnay, california

MER SOLEIL

chardonnay, santa barbara

STEMMARI

rose, sicily

FARM TO TABLE

pinot noir, australia

BANSHEE

pinot noir, california

CONUNDRUM 25TH ANNIVERSARY

red blend

SEPTIMA

malbec, argentina

AMICI CELLARS

cabernet, california

SAKE

HOT SAKE

Small

Large

GEKKEIKAN NIGORI SAKE

300mL

ZIPANG SPARKLING SAKE

250mL

YURI MASAMUNE |

honjozo

rustic style with nutty earthy notes

WELL OF WISDOM |

ginjo

light-medium body, apricot and kiwi

GENSEN KARAKUCHI |

junmai

extra dry style, complex earthy flavors

PEARLS OF SIMPLICITY |

junmai daiginjo

floral aroma, honey and lemon, rich and flavorful

DRINKS

SOFT DRINKS

Unlimited refills

Coca-Cola
Dr. Pepper
Sprite
Diet Coke

Fresh Squeezed Lemonade

Sorry, no refills

COLD TEAS

Fresh Brewed Tea
Iced Green Tea

HOT TEAS

Sencha
Japanese Green Tea

Houji-cha
Roasted Green Tea Leaves

Genmai-cha
Japanese Green Tea with
Roasted Brown Rice

BOTTLED DRINKS

Ramune
Japanese marble drink

Fiji Water 1Lt
Pellagrino 500mL

COCKTAILS

CUCUMBER BASIL GIMLET

Tito's, cucumber, basil, on the rocks

JALAPENO PINERITA

Sauza Blue, agave, lime, salt, on the rocks

WHISKEY MULE

Bulleit Rye, orange, ginger beer

Japanese Whiskeys Available

Yamazaki 12YR, Hibiki Harmony, Nikka Coffey Malt, Suntory Toki

Other Offerings

| | | | | |
|------------|----------------|-----------|-------------|-------------|
| Grey Goose | Milagro Silver | Hendricks | TX | Bacardi |
| Tito's | Sauza Blue | Bombay | Bulleit Rye | Crown Royal |

BEER

DRAFT

SAPPORO
KIRIN ICHIBAN

BOTTLE

SAPPORO BLACK 20OZ
ASAHI SUPER DRY
SAPPORO LIGHT
KIRIN LIGHT
BUD LIGHT