



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

soups
and
salads

MISO SOUP 3

HOUSE SALAD 4

romaine lettuce, carrots, sesame seeds
dressings: plum vinaigrette or shiro koji dressing

SEAWEED SALAD^{GF} 6

CUCUMBER SALAD^{GF} 4

OCTOPUS SALAD 6

SQUID SALAD 6

smaller plates FOR THE TABLE

NEW HAMACHI KAMA^{GF} 11

grilled yellowtail collar with gluten free ponzu

TEMPURA

seasonal vegetables 5

tiger shrimp 6

HAMA CHILI*^{GF} 14

thin slices of yellowtail sashimi,
garnished with jalapenos, cilantro,
sriracha, and ponzu dressing

TUNA POKE* 12

Avocado, creamy crab, fresh tuna
sweet tamari vinaigrette

BRUSSELS SPROUTS 6

tempura and white soy

BAO BUN 5

Billy Oaks smoked brisket
teriyaki and sautéed onions

FRIED CALAMARI^{GF} 7

sansyo citrus pepper, yuzu aioli

NEW AVO BAKE 7

Baked avocado, stuffed with crab mix & shrimp

AGE DASHI TOFU 8

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

GYOZA 7

dumplings filled with ground pork & 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 mixed with noodles, egg, &
green onions, teriyaki sauce,
Japanese mayo, dancing bonito

add pork belly \$2

PLATES

SESAME CHICKEN 9

panko crusted all-natural chicken breast, sweet sesame dipping sauce

TOKYO FISH & CHIPS 13

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

NEW SIMPLE SALMON 15

pan-seared salmon, roasted brussel sprouts, black vinegar caramel

from the WOK

YAKISOBA

stir-fried noodles with cabbage, carrots, onions, furikake, and choice of:

Chicken, Beef, or Pork 10

Vegetable + Tofu 10

Shrimp 12

Combination 13

add poached egg \$2

FRIED RICE

Green onions, peas, carrots, egg

Chicken, Beef, or Pork 9.5

Vegetables + Tofu 9.5

Shrimp 11

Combination 12

WESTSIDE RAMEN 9

Blended miso, shoyu, & chicken broth, green onions, roasted seaweed, soft boiled soy egg, black garlic oil, narutomaki fish cake, and a choice of:

- *Billy Oaks smoked pork loin*
- *House roasted pork belly*

NEW TANTAN RAMEN 9

Spicy blend of miso, shoyu, & chicken broth, green onions, sautéed onions, poached egg, black garlic oil, furikake seasoning, and ground pork and beef.

Things you can add to your ramen:

soy egg \$1

poached egg \$2

butter \$0.50

corn \$0.75

pork belly \$2

pork loin \$2

bamboo shoots \$0.75

more noodles \$2

BOWLS

TERIYAKI CHICKEN BOWL 8

grilled chicken (dark meat) glazed with our homemade teriyaki sauce

substitute white meat \$2

BEEF BOWL 9

hand sliced beef in a homemade spicy sauce topped with scallions

add extra beef \$3

add poached egg \$2

KATSU PORK BOWL 8

panko crusted pork loin, topped with sautéed with onions and soft scrambled egg

SUSHI BAR

sushi : two pieces per order

sashimi : four pieces per order

maki : rolled seaweed out, cucumber, six per order

	sushi	sashimi	maki
AMA EBI <i>giant prawn</i>	<u>7</u>		
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>
TAKO <i>octopus</i>	<u>5</u>	<u>10</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* <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 <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 ^{GF} <i>smoked salmon, cream cheese, avocado, cucumber</i>	6
ALASKA ROLL ^{GF} <i>fresh salmon, cream cheese, avocado, cucumber</i>	6
SPICY TUNA ROLL* ^{GF}	7
TEMPURA ROLL	8
RAINBOW ROLL*	11
SPIDER ROLL <i>fried soft shell crab, avocado, cucumber, radish sprouts, eel sauce</i>	10
CATERPILLAR ROLL <i>eel roll, topped with sliced avocado and eel sauce</i>	9
SPICY CRAB HANDROLL 5 <i>baked and wrapped with soy paper</i>	

SPECIALTY ROLLS

TEJAS ROLL* 11

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

NEW CEVICHE ROLL 12

avocado, cucumber, carrots, wrapped with soy paper, topped with ceviche of shrimp, calamari, scallop

ON THE BEACH* 12

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

HAPPY ROLL* 12

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

LOBSTER ROLL 14

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

PHILIP ROLL* 9

california roll, fresh salmon, chili mayo

TOKYO ROLL 9

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

CRUNCHY ROLL 9

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

CAJUN ROLL 13

crab, panko shrimp, baked crawfish in a creamy cajun sauce

VOLCANO ROLL 14

california roll topped with scallops baked in a spicy creamy sauce

PRETTY WOMAN ROLL* 13

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

WASABI CRUSTED SALMON ROLL* 10

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

TEMPTATION ROLL 11

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

NEW YORK SUNRISE ROLL* 12

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

SPICE GIRLS ROLL* 11

tuna, avocado, smelt roe, spicy crab, togarashi

DAN DAN ROLL* 15

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

LUNCH ONLY SPECIALS

available Monday through Friday 11am – 3pm

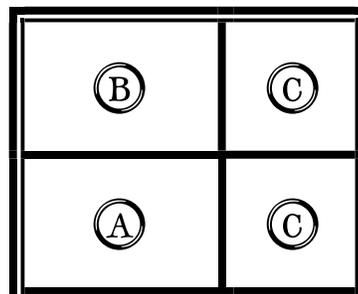
NEW Build Your Own Bento

Starting at \$8.00

Ⓐ

select one item from the list

Chicken Teriyaki	Seafood Ceviche +\$1
Vegetable Tempura	Grilled Koji Steak +\$2
Sesame Chicken	Chef's Choice Sushi – 4 pc +\$3
	Chef's Choice Sashimi – 4 pc +\$4



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select one item from the list

Fried Gyoza – 3 pc	Tuna Roll+\$1
Steamed Edamame	Salmon Roll+\$1
Avocado Roll	Jalapeno Roll+\$2
California Roll	Philadelphia Roll+\$3
	Alaska Roll+\$3

Ⓒ

select two items from the list

Miso Soup	Steamed Rice
Side Salad	Onigiri with Furikake
Seaweed Salad+\$1	Cucumber Salad
	Coleslaw

NEW Roll 'n' Bowl \$13

Pick one Bowl and **one half specialty roll
(on the other side of this page)

***excludes Lobster Roll, Cajun Roll, Wasabi Crusted Salmon Roll, Volcano Roll, and Roll of the Day*