

TOKYO BAY

MULTI-COURSE MENU | \$120

SEASONAL SALAD

APPETIZERS

Choose One

Tuna Jalapeño Sashimi

tuna, caramelized onion, jalapeño, garlic chip, jalapeño ponzu

G

Sashimi Combination

chef's choice

King Salmon Sashimi

salmon, hydroponic heirloom tomato, truffle ponzu, fresh truffle

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Shrimp tempura

shrimp, citrus salt, seaweed powder, tempura sauce

G SF

Vegetable tempura

seasonal vegetables, sesame seaweed powder, tempura sauce

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ENTRÉE

Choose One

Hokkaido Scallops

Organic Jidori Chicken

Local Live Lobster

King Salmon

Tenderloin 6oz

upcharge 30

Sirloin 6oz

upcharge 25

Japanese Wagyu A5 Kobe Beef 3oz

upcharge 48

entrées served with sauteed seasonal vegetables, miso soup and steamed white or garlic fried rice

DESSERT

Choose from our daily selection of Tokyo Bay signature dessert

Eating raw or undercooked meats, poultry, seafood, shellfish or eggs any increase your risk of foodborne illness. All Pricing is in USD. Exclusive of 15% Service Charge, 13% GST & 2% environmental fee. Please advise of any food allergies or dietary restrictions.

LEGEND D dairy G gluten TN tree nut SF shellfish V vegan