

# TOKYO BAY

Revel in reimagined modern Japanese cuisine amid an inspired tropical setting. Acclaimed Executive Chef Joe Richardson has developed a menu specializing in traditional techniques and interactive family-style plates. With exquisite seafood curated from destinations around the world, our dishes are further elevated by ingredients grown in Aurora Anguilla's on-property farm.

## NIGIRI & SASHIMI

2 piece per order

Maguro/Tuna		16
Toro/Fatty Tuna		34
Sake/King Salmon		16
Hamachi/Yellow Tail		16
Tai / Snapper		16
Saba/ Mackerel	G	12
Ebi/Shrimp	SF	14
Hotate/Scallops	SF	14
Unagi/Fresh Water Eel	G	16
Ikura/Salmon Eggs	G	18
Japanese A5 Wagyu	G	30
Combination		
Sashimi/Nigiri	G	100
Chef's Choice 10 Piece		
Sashimi 5 Piece Nigiri		

## MORIAWASE SASHIMI

<b>Aurora Ichi</b> (15 pc)		75
bluefin tuna		
hamachi		
king salmon		
local snapper		
scallop		
<b>Aurora Ni</b> (21 pc)	SF	95
bluefin tuna		
hamachi		
king salmon		
local snapper		
chu-toro		
local lobster		
scallop		
<b>Omakase</b> (30pc)	SF	140
Chef's daily handpicked selection		

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

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.

# TOKYO BAY

## HANDROLL - TEMAKI

<b>Snow Crab</b>	
<b>California Roll</b> <b>G</b> <b>SF</b> <b>D</b>	13
snow crab, cucumber, avocado, shiso garlic butter ponzu	
<b>Spicy Tuna Roll</b> <b>G</b>	10
tuna, jalapeño, cucumber, spicy chipotle puree, chives	
<b>Shrimp Tempura Roll</b> <b>G</b> <b>SF</b>	8
shrimp tempura, cucumber, avocado, sweet soy	

## CUT ROLL - MAKIMONO

<b>Snow Crab</b>	22
<b>California Roll</b> <b>G</b> <b>SF</b> <b>D</b>	
snow crab, cucumber, avocado, shiso garlic butter ponzu	
<b>Spicy Tuna Roll</b> <b>G</b>	15
tuna, jalapeño, cucumber, spicy chipotle puree, chives	
<b>Shrimp Tempura Roll</b> <b>G</b> <b>SF</b>	12
shrimp tempura, cucumber, avocado, sweet soy	
<b>Kamikaze</b> <b>G</b>	19
barbecue freshwater eel, cucumber, avocado, spicy tuna, sweet soy	
<b>Rendezvous Roll</b> <b>G</b> <b>SF</b>	20
shrimp tempura, avocado, cucumber, fresh tuna, spicy ginger garlic ponzu	
<b>Salmon Dream</b> <b>G</b>	22
king salmon, avocado, cucumber, yuzu ponzu, chives	
<b>Land and Sea</b> <b>SF</b> <b>G</b> <b>D</b>	35
tempura shrimp, avocado, seared A5 wagyu, truffle ponzu, fresh truffles	
<b>Tuna Truffle</b> <b>G</b> <b>D</b>	28
tuna, cucumber, roasted maitake mushroom, truffle ponzu, fresh truffle	
<b>Lobster Roll</b> <b>G</b> <b>SF</b> <b>D</b>	30
lobster, cucumber, shrimp, shiso garlic butter, soy paper, crispy potato, sweet soy	
<b>Hamachi Jalapeño</b> <b>G</b>	22
yellowtail, roasted shishito pepper, jalapeño ponzu, black lava salt	
<b>Avocado Roll</b> <b>G</b>	8
tempura avocado, lemon wedge, citrus salt	
<b>Sunset Roll</b> <b>G</b>	10
Granny smith apple, yama gobo, pickled ginger, soy paper, carrot ginger sauce	
<b>Tempura Asparagus Roll</b> <b>G</b>	12
tempura asparagus, avocado, cucumber, crispy rice cracker	

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

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.

## SAKKYOKU SASHIMI

<b>Tuna Jalapeño Sashimi</b> <b>G</b>	32
tuna, caramelized onion, jalapeño, garlic chip, jalapeño ponzu	
<b>Snapper Sashimi</b> <b>G</b>	28
thin sliced snapper, chives, seaweed powder, yuzu ponzu, sesame oil	
<b>Lobster Sashimi</b> <b>G</b> <b>SF</b>	37
local lobster, roasted maitake mushroom, avocado, truffle ponzu, fresh truffle	

## FROM THE GARDEN

<b>Edamame</b>	9
young soybean, sea salt	
<b>Garlic Spicy Edamame</b>	12
Japanese pepper, garlic soy sauce	
<b>Tokyo Bay Seasonal Salad</b> <b>G</b> <b>V</b>	16
seasonal greens, edamame, hydroponic heirloom tomato, crispy brussels sprouts, carrot ginger dressing	
<b>Goma Spinach</b> <b>G</b> <b>V</b>	11
blanched spinach, sesame purée, citrus salt	
<b>Seaweed Salad</b> <b>G</b> <b>V</b>	16
tosaka seaweed variety, lemon apple vinaigrette, crispy sea kelp	
<b>Tofu Cucumber Salad</b> <b>G</b> <b>V</b>	23
marinated tofu, cucumber, tomato, tataki dressingtempura sauce	
<b>Shishito</b> <b>G</b> <b>SF</b>	14
shishito pepper, charred lime, citrus salt	

## RICE

<b>Creamy Lobster</b> <b>G</b> <b>SF</b> <b>D</b>	42
lobster, sake steamed sushi rice, mushrooms, creamy lobster sauce, shiso brown butter, chives	

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

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.

## ROBATA GRILL

<b>Local Lobster</b> <b>G</b> <b>SF</b> <b>D</b>	48
shiso ponzu butter, chives and lemon	
<b>King Salmon</b> <b>G</b>	35
spicy yakitori sauce, fresh lemon	
<b>Braised Short Beef Skewers</b> <b>G</b>	19
(2 pc) sweet soy, garlic	
<b>Pork Belly Skewers</b> <b>G</b>	18
(2 pc) caramel miso sauce	
<b>Chicken Yakitori Skewers</b> <b>G</b>	18
(2 Pc) yakitori sauce, sesame powder	
<b>Short Rib Gyoza</b>	24
braised short rib, dashi onion puree, sweet soy demi	
<b>Sweet Corn</b> <b>G</b> <b>D</b>	13
shiso garlic butter, chives	
<b>Prime Beef Tenderloin</b> <b>D</b>	59
truffle butter ponzu, mushroom paste	

## RAMEN

<b>Pork Ramen</b> <b>G</b>	21
roasted pork belly, pork broth, soft egg, negi, black garlic oil, nori	
<b>Spicy Pork Ramen</b> <b>G</b> <b>SF</b>	21
roasted pork belly, spicy garlic broth, soft egg, negi, black garlic oil, nori	

## TEMPURA

<b>Shrimp (2 pc.)</b> <b>G</b> <b>SF</b>	25
shrimp, citrus salt, seaweed powder, tempura sauce	
<b>Vegetable</b> <b>G</b> <b>SF</b>	20
seasonal vegetables, sesame seaweed powder, tempura sauce	

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

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.