

**TOKYO BAY**

## Cold

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Tuna tataki, crunchy onion, garlic chips, sliced serrano	25
Hydroponic greens, ginger dressing	18
Snapper sashimi, yuzu vinaigrette, smoked serrano salt	23
Salmon sashimi, hot sesame oil, seaweed powder, garlic ponzu	25
Hamachi sashimi, hydroponic tomato, yuzu ponzu, maldon sea salt	23
Hokkaido scallop sashimi, honey truffle ponzu	23
Tomato ceviche, yuzu, puffed rice, tomato powder	20
Tuna, foie gras, sherry unagi reduction	28
Cold soba noodle, zaru soba sauce	17

## Hot

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Spicy wok-tossed green soy edamame beans, garlic flakes	12
Shiro miso soup, wakame seaweed, tofu	12
Brussel sprouts, spicy yakitori sauce, puffed rice	20
Rock shrimp tempura, spicy aioli, seaweed spice	25
Miso black cod	25
Shrimp, market vegetables tempura	16
Hydroponic eggplant gyoza, yuzu soy	19
Duck duck goose gyoza, sesame dipping sauce	22
Grilled eggplant, sweet saikyo miso, rock shrimp, spiced cashew nuts	20
Chicken yakitori, spicy yakitori sauce	20
Braised brisket , sweet soy glaze daikon	28
Chicken katsu, crispy brussel sprouts, futakaki rice	26
Robata salmon, shiso butter, sesame rice	29

## Ramen Noodles

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Triple pork, garlic mazemen ramen, tonkotsu broth, pork chashu, brussel sprouts, soft egg	22
Wana spicy pork ramen, kimchi broth, pork chashu, brussel sprouts, soft egg	23

## Rice

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Golden pineapple fried rice, green peas	28
Lobster rice, sake soy reduction	28
Eel rice, smoked barbeque eel, unagi sauce	28
Snow crab rice, yuzu wasabi aioli, seaweed powder	28

## Rolls

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Rendezvous roll, seared foie gras, poached lobster, truffle butter, caviar, gold leaf	58
Local lobster, shiso garlic butter, crispy sweet potato	26
Tokyo Bay kamikaze, shrimp tempura, spicy tuna, unagi sauce	24
Spicy garlic tuna, cucumber, tuna sashimi, garlic ponzu	24
Aji amarillo salmon, yuzu, crispy onion	23
Spicy soft shell crab, spiced seaweed aioli, Ponzu	22
Barbequed Eel lovers, cucumber	21
Rock shrimp tempura, honey truffle glaze	23
Snow crab California, avocado, cucumber, ponzu drawn butter	21
Veggie dragon roll, cucumber, pickled carrot, arugula, wasabi mayo, avocado	19
Spicy tuna, spicy aioli, cucumbers	19
Yellowtail, scallions, cucumbers	19
Tekka maki, tuna	19
Kappa maki, cucumber	16

## Sushi and Sashimi

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Tuna	(Maguro)	9	Sashimi selection of the day	
Yellow tail	(Hamachi)	8	15 pieces	78
Salmon	(Sake)	8	Sushi selection of the day	
Snow Crab	(Kani)	8	10 pieces	68
Eel	(Unagi)	8		
Snapper	(Tai)	7		
Scallop	(Hotate)	7		
Squid	(Ika)	7		
Shrimp	(Ebi)	6		
Octopus	(Tako)	7		

## Omakase

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Omakase means “in the chef’s hands.”  
Experience the essence of the chefs  
cuisine, with a feast of dishes  
incorporating fresh ingredients of the  
day, presented in an innovative manner  
that can be likened to an artistic  
performance by the chef.

Per person	125
Chef Joe’s Omakase	165

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## Tokyo Bay Culinary Team

Executive Chef – Jasper Schneider

Chef de Cuisine – Joe Richardson

All prices are in U.S. dollars and subject to a 15% service charge.

Note: Menu and prices subject to change and menu items subject to freshness and availability.