

**TOKYO BAY**

## **COLD**

**Yellow Tail Jalapeno** Yuzu garlic soy, achiote oil 19

**Scottish Salmon Tiradito** Citrus white soy, orange vinaigrette 19

## **HOT**

**Edamame** Sea salt 10

**Homemade Pork Gyoza** Citrus soy, chili oil 14

**Rock Shrimp Tempura** Spicy ponzo aioli 21

**Robata Grill Chicken Skewer** -3 per order, Tare or Salt 21

## **SOUP AND NOODLES**

**Tofu and Mushroom Miso Soup** Awase miso, dashi broth 8

**Shoyu Ramen** Garlic soy, chicken broth, pork belly 18

## **SALAD**

**House Salad** Carrot ginger dressing 12

## **SIGNATURE ROLLS**

**Spicy Yellow Tail Jalapeno**, salsa verde 20

**Habanero Salmon** Habanero apple salsa, Tobunjun sauce 20

**Lobster** spicy mango aioli 22

**Fresh Vegetable Roll** Cucumber wrap 14

## **MAKI- NORI ROLL 8 PIECES**

**Spicy Tuna** Chopped tuna, spicy sauce 16

**California** Snow crab, cucumber, avocado 16

**Shrimp Tempura** Shrimp tempura, spicy aioli 16

**Tekka Tuna** 16

**Unagi Avocado** 14

**Salmon Avocado** 16

## **MAKI VEGETABLE**

<b>Asparagus</b>	<b>9</b>
<b>Avocado</b>	<b>8</b>
<b>Kappa Cucumber</b>	<b>7</b>

## **MORIANWASE**

<b>Nigiri Dinner</b> 7 pc nigiri and one spicy tuna	<b>35</b>
<b>Sashimi Dinner</b> 15 pc assorted sashimi	<b>58</b>

## **NIGIRI AND SASHIMI**

<b>Maguro</b> Tuna	<b>6</b>
<b>Hamachi</b> Yellow Tail	<b>6</b>
<b>Sake</b> Salmon	<b>5</b>
<b>Saba</b> Mackarel	<b>5</b>
<b>Ebi</b> Shrimp	<b>6</b>
<b>Unagi</b> Freshwater eel	<b>6</b>
<b>Hotate</b> Scallop	<b>8</b>
<b>Tako</b> Octopus	<b>7</b>
<b>Tobiko</b> Flying fish roe	<b>8</b>

## **MAIN COURSES**

<b>Traditional Teriyaki Salmon</b> Okinawa sweet potato puree	<b>34</b>
<b>Miso Black Cod</b> Yamamomo citrus miso	<b>38</b>
<b>Skirt Steak</b> Blueberry tare, garlic chip	<b>35</b>
<b>Assorted Tempura</b> Shrimp, vegetable	<b>29</b>

## **SIDES**

<b>Wok fried rice, egg and beef</b>	<b>17</b>
<b>Grilled Asparagus</b>	<b>10</b>
<b>Rice</b>	<b>6</b>

## TEPPANYAKI

<b>Tenderloin Filet Mignon</b> Soy and garlic green butter	<b>85</b>
<b>Ribeye (USDA)</b> House soy, grated ginger marinade, grated onion, finished with melted garlic green butter	<b>80</b>
<b>Organic Chicken Teriyaki</b> Garlic green butter, finished with teriyaki sauce, topped with sesame seeds	<b>60</b>
<b>Lobster</b> Soy lemon, finished with melted garlic green butter, special aioli dip sauce	<b>85</b>
<b>Shrimp</b> Soy lemon, melted garlic green butter	<b>70</b>
<b>Snapper Teriyaki</b> Lemon garlic green butter, glazed teriyaki sauce	<b>60</b>
<b>Scallop Karami Salsa (spicy)</b> Soy lemon garlic green butter, topped with homemade Japanese salsa	<b>65</b>
<b>Vegetarian</b> Assorted Vegetables and Tofu, gluten free soy sauce	<b>45</b>
<b>Kids Teppan</b>	<b>40</b>
Teriyaki Chicken ▪ Shrimp ▪ Tenderloin Filet Mignon ▪ Teriyaki Snapper (kids 12 and under)	

### All meals include:

Choose miso soup or salad ▪ shrimp appetizer ▪ fried rice ▪ mixed sautéed vegetables ▪  
Ginger sauce, mustard sauce, spicy sauce on side ▪ desserts

### Tokyo Bay Culinary Team

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