

SOUP+ SALADS

Miso Soup 3

Cucumber Salad 4
Seaweed Salad 6

Green Salad 5
spinach kale mixed greens, carrots, sesame seeds
Dressing: sesame-ginger OR tofu-ranch

SMALL PLATES+ STARTERS

- Tok Fries** GF **8**
fresh cut potatoes, Japanese spices, chili mayo dipping
- Edamame** GF **6**
STEAMED with kosher salt
STIR-FRIED spicy, garlic, sesame oil, togarashi, tamari
- Gyoza** **7**
dumplings filled with pork & vegetables
prepared steamed or fried
- Avo Bake** **8**
baked avocado stuffed with krab mix
- Furikake Riblets** **sm 6**
furikake-crust, applewood smoke **lg 10**
- Brussel Sprouts** **7**
tempura, white soy
- Shumai** **9**
open faced dumplings filled with chicken, beef, & vegetables, served over a spicy garlic chili oil that will knock your socks off!
- Rock Shrimp (baby shrimp)** **9**
TEMPURA soy dashi dipping sauce
DYNAMITE tempura, Japanese pepper, chili mayo, scallions
- Bao Buns** **8**
house made dough, formed into a dumpling, steamed and then pan-fried.
ask your server for the daily filling
- Hama Chili** GF RAW **15**
yellowtail sashimi, jalapenos, cilantro, sriracha, ponzu
- Spicy Tuna Tower** RAW **13**
spicy tuna, avocado, krab, sushi rice, micro greens, rice pearls
- Tokyonomiyaki** **10**
traditional Japanese street food.
A savory pancake mixed with noodles, egg, green onions, teriyaki sauce, Japanese mayo, finished with dancing bonito
- add pork belly \$3

PLATES

- Sesame Chicken** **11.5**
panko crusted all-natural chicken breast, sweet sesame dipping sauce
- Simple Salmon** GF AGF **19**
pan-seared faroe island salmon, roasted brussel sprouts, black vinegar caramel
- Fish+Chips** **17**
tempura pacific cod, yuzu-tartar sauce, malt black vinegar, & seasoned fries.
- Pacific Cod** GF **17**
miso marinated cod, pan seared, served over sautéed mixed greens & pickled onions

RICE BOWLS

- | | | | | | | | | | | | | | |
|---|--|-------------|------|----------|------|------|------|--------|----|------|------|-------------|----|
| <ul style="list-style-type: none"> Beef Bowl GF AGF 10.5
extra beef +3
poached egg +2
gluten free +2 Teriyaki Chicken GF AGF 9.5
white meat +2
gluten free +2 | <ul style="list-style-type: none"> Fried Rice GF AGF
green onions, eggs, peas & carrots <table border="0" style="width: 100%;"> <tr> <td>chicken</td><td>11.5</td><td>tofu+veg</td><td>11.5</td></tr> <tr> <td>beef</td><td>11.5</td><td>shrimp</td><td>13</td></tr> <tr> <td>pork</td><td>11.5</td><td>combination</td><td>15</td></tr> </table> Katsu Pork Bowl 9.5
panko fried pork loin, sauteed onions, scrambled egg, sweet soy | chicken | 11.5 | tofu+veg | 11.5 | beef | 11.5 | shrimp | 13 | pork | 11.5 | combination | 15 |
| chicken | 11.5 | tofu+veg | 11.5 | | | | | | | | | | |
| beef | 11.5 | shrimp | 13 | | | | | | | | | | |
| pork | 11.5 | combination | 15 | | | | | | | | | | |

NOODLES

- Yakisoba**
wok-fried egg noodles, cabbage, carrots, yellow & green onions, sprinkled with furikake
select a protein option below:

chicken	12.5	pork	12.5	shrimp	14
beef	12.5	tofu+veg	12.5	combination	16

Chicken Ramen 11
chicken broth, green onions, sauteed yellow onions, lemon, black pepper

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| <ul style="list-style-type: none"> Westside Ramen 11
blended miso-shoyu-chicken broth, green onions, soft boiled egg, fish cake, black garlic oil, choice of :
pork belly or pork loin | <ul style="list-style-type: none"> Tan Tan Ramen 11
spicy blended miso-shoyu-chicken broth, poached egg, black garlic oil, furikake, ground pork & beef |
|--|---|

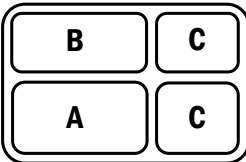
ramen additions

pork belly	3	wood ear mushroom	1
pork loin	3	poached egg	2
soy egg (half)	1	butter	0.75
ground pork & beef	3	narutomaki (fish cake)	1

LUNCH ONLY SPECIALS

available Monday through Friday 11am - 3pm only dine-in only

Build Your Own Bento starting \$10.75

<p>A Choose ONE item</p> <ul style="list-style-type: none"> Chicken Teriyaki Assorted Sushi +\$4 RAW Sesame Chicken Assorted Sashimi +\$6 RAW Furikake Smoked Ribs +\$2 <p>B Choose ONE item</p> <ul style="list-style-type: none"> Fried Gyoza (3pc) Philadelphia Roll +\$3 Steamed Edamame Alaska Roll +\$3 RAW California Roll Tuna Roll +\$2 RAW Avocado Roll Salmon Roll +\$2 RAW 		<p>C Choose TWO items</p> <ul style="list-style-type: none"> Miso Soup Onigiri Cucumber Salad Seaweed Salad +\$1 Steamed Rice Brown Rice +\$1 Side Salad (Ginger Sesame Dressing)
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- POKE BOWL** \$16.00
Your choice of fish - tossed in a miso-ponzu dressing with pickled cucumbers, rainbow tomatoes, and mixed green salad over sushi rice
- RAW Salmon
 - RAW Tuna +\$2
 - Yellowtail +\$3
- add Avocado +\$1
sub Brown Rice +\$1



SUSHI 2 pc
SASHIMI 4 pc
MAKI roll. seaweed out. cucumber. 6 pc.

Big Eye Tuna GF RAW 9 / 16 / 8
 maguro

Fresh Salmon GF RAW 7 / 12 / 6
 sake

Yellowtail GF RAW 8 / 14 / 7
 hamachi

White Tuna GF RAW 5 / 10 / 5
 shiro maguro

Smoked Salmon GF 7 / 12 / 6
 kunsei

Tiger Shrimp GF 4 / - / 6
 ebi

Eel 7 / 12 / 8
 unagi

Flying Fish Roe RAW 5 / - / -
 tobiko

Salmon Roe GF RAW 5 / - / -
 ikura

CLASSIC ROLLS

Avocado Roll GF 6.5

Cucumber Roll GF 5

Vegetable Roll GF 6
 cucumber, avocado, carrots

California Roll 6.5
 kanikama, avocado, cucumber

Spicy Tuna Roll GF RAW 8.5
 and cucumber

Alaska Roll GF RAW 8.5
 fresh salmon, cream cheese,
 avocado, cucumber

Philadelphia Roll GF 8.5
 smoked salmon, cream cheese,
 avocado, cucumber

Tempura Roll 9.5
 panko crusted shrimp, avocado, cucumber,
 eel sauce, sprouts

Rainbow Roll RAW 13.5
 california roll topped with avocado
 tuna, salmon, hamachi, & white tuna

Spider Roll 11.5
 fried soft shell crab, avocado, cucumber,
 eel sauce, sprouts

Catepillar Roll 11.5
 eel roll topped with avocado
 and eel sauce

SPECIALTY ROLLS

Tejas Roll RAW 13.5
 yellowtail, fried jalapeno, avocado, cucumber, chili mayo, sriracha, scallions

Wasabi Crusted Salmon Roll RAW 11.5
 salmon, cream cheese, scallions, panko crusted, eel sauce, wasabi mayo

New York Sunrise Roll RAW 14.5
 panko crusted shrimp, krab, spicy tuna, fresh jalapeno, yuzu tobiko

On The Beach RAW 13.5
 tempura roll topped with avocado, tuna, eel sauce, chili mayo

Spice Girls RAW 12.5
 tuna, avocado, tempura crunch, spicy krab mix, togarashi

Tokyo Roll RAW 11.5
 smoked salmon, krab, cream cheese, mango

Temptation Roll 13.5
 panko shrimp, krab, cream cheese, four seasoned sauces

White Tiger Roll RAW 13.5
 spicy salmon, avocado, yamagobo, topped with seared white tuna, green onion, ponzu

Happy Roll RAW 14.5
 avocado, cream cheese, krab mix, spicy tuna, tiger shrimp, four seasoned sauces

Crunchy Roll 10.5
 panko krab, avocado, cucumber, cream cheese, tempura crunch, eel sauce

Philip Roll RAW 11.5
 california roll, fresh salmon, chili mayo

Dan Dan Roll RAW 15.5
 krab, avocado, smoked salmon, mango, cream cheese topped with four assorted sashimi, chili mayo

Pretty Woman Roll RAW 13.5
 mango, krab, cream cheese, topped with tuna and white tuna, wasabi, chili mayo

GF GLUTEN FREE AGF AVAILABLE GLUTEN FREE

20% gratuity may be added to parties of 5 or more.

RAW Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

TOKYO CAFE

WINE

	glass	mary's pour 10oz	bottle
Jp Chenet brut france	11	--	--
Yes Way Rose sparkling rose france	11	--	--
The Crossings sauvignon blanc marlborough	12	18	42
Matanzas Creek Winery sauvignon blanc sonoma valley	14	21	50
Barone Fini pinot grigio italy	10	15	35
Trefethan chardonnay paso robles	14	21	--
Chamisal unoaked chardonnay central coast	11	17	38
Daou rose france	12	18	42
Can Blau red blend spain	11	17	38
Nine Hats red blend columbia valley	14	21	50
Tooth & Nail red blend paso robles	11	17	--
Boen pinot noir russian river	14	21	--
Silver Palm cabernet mendocino valley	12	18	42

SAKE

	sm	lg
Hot Sake Yaegaki Reiko - medium dry, mild sake	6.00	10.00
Sho Chiku Bai SHO jumai nigori - creamy and luscious texture, melon, vanilla, cardamom, marshmallow	Glass 13	Bottle 46
Tozai "Well of Wisdom" ginjo - watermelon, honeydew, sweet melon, pistachio. soft and silky with a touch of white pepper finish	18	54
Tozai "Blossom of Peace" plum sake - marzipan, plum, apricot, and cherry on the palate. Finish with a slightly sweet smoothness.	18	54
Konteki "Tears of Dawn" daiginjo- banana, star anise, truffle, full bodied palate, velvety finish	20	60
Konteki "Pearls of Simplicity" junmai daiginjo - jasmine, asian pear, and rice, elegant minerality finish	20	60
Amanoto "Heavens Door" Junmai - Melon, floral, and nutty with soft salinity.	30	90
Fuchiko "Moon on the River" Junmai Ginjo - lime, melon, fennel, white pepper and allspice. Fresh minerality finish.	30	90
Kawatsuru "Olive" Junmai Ginjo - Juicy notes of musk melon, white flowers and green pear with hints of starfruit, grass and salinity.	26	72



COCKTAILS

Cucumber Basil Gimlet

*Haku vodka, cucumber, basil, on the rocks

Hibiscus Margarita

*Sauza Hacienda Tequila, hibiscus tea, triple sec, lemon, salt, on the rocks

Gin N Juice

*Blacklands gin, butterfly pea flower syrup, grapefruit juice, lemon juice, and pineapple juice, on the rocks

Cardamom Old Fashioned

*Suntory Toki whisky, cardamom syrup, bitters, lemon peel, on the rocks



SPIRITS

- 9.25 Grey Goose Vodka
- Tito's Vodka
- Haku Vodka
- Hendrick's Gin
- 9.25 Legent Bourbon
- TX Whiskey
- Bacardi Rum
- Sauza Silver Tequila
- Herradura Tequila

Blackland Distillery

Gin

Rye

TX Pecan & Brown Sugar

- 10
- 12.50

Japanese Whiskies

<p style="text-align: center;">Suntory Distilling</p> <p>Yamazaki 12yr - single malt</p> <p>Hakashu 12yr - single malt</p> <p>Hibiki Harmony - blended</p> <p>Suntory Toki - blended</p> <p>AO World Whisky - blended</p>	<p style="text-align: center;">Nikka Distilling</p> <p>Nikka Coffey Malt - blended</p> <p>Nikka Whisky From The Barrel - blended</p>
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BEER

- Sapporo Draft 5
- Kirin Ichiban Draft 5
- Kirin Ichiban Bottle 6
- Sapporo Bottle 6
- Asahi Super Dry Bottle 6
- Bud Light Bottle 4
- Asahi Super Dry 0.0. *Non Alcoholic* 6

OTHER OFFERINGS

- | | |
|--|--|
| <p style="text-align: center;">Tea 2.50</p> <p>Lipton Iced Black Tea</p> <p>Iced Green Tea</p> <p style="text-align: center;">Hot Tea 2.50</p> <p>Green Tea</p> <p>Roasted Green Tea</p> <p>Brown Rice Tea w/ Matcha</p> <p style="text-align: center;">Ramune 5.00</p> <p>original & strawberry</p> | <p style="text-align: center;">Richard's Sparkling Rainwater 3.00</p> <p style="text-align: center;">Fresh Lemonade 2.50</p> <p>sorry no refills</p> <p style="text-align: center;">Soft Drinks 2.50</p> <p>unlimited refills</p> <p>coke, diet coke</p> <p>sprite, & dr. pepper</p> |
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