

**TOKYO BAY**

## Cold

<b>Yellow Tail Jalapeno</b> Yuzu garlic soy, achiote oil	19
<b>Anguilla Snapper Usuzukuri</b> Lemon soy, black truffle oil	20
<b>Scottish Salmon Tiradito</b> Citrus white soy, orange vinaigrette	19
<b>Octopus Ceviche</b> Shiso aguachile	20
<b>Beef Tataki</b> Hichimi tamari soy	22

## Hot

<b>Edamame</b> Sea salt	10
<b>Age Dashi Tofu</b> Deep fried tofu, dashi broth	14
<b>Eggplant Miso</b> Sweet miso sauce	12
<b>Warm Mushroom</b> King mushroom, shiitake, shimeji, ponzu butter	15
<b>Homemade Pork Gyoza</b> Citrus soy, chili oil	14
<b>Rock Shrimp Tempura</b> Spicy ponzu aioli	21
<b>Wagyu Ishiyaki</b> Ponzu, tare	32
<b>Robata Grill Skewer</b> 3 per order, Tare or Salt	
Chicken	21
Wing	18
Beef	24
Foie Gras	32
Pork Belly	21
Zucchini	15
Corn	15
King Mushroom	21
Asparagus	21
<b>Pork Rib</b> Garlic, ginger, sweet soy	15

## Soup and Noodles

<b>Tofu and Mushroom Miso Soup</b> Awase miso, dashi broth	8
<b>Tempura Udon</b> Dashi soy broth, shrimp tempura	19
<b>Home-made Corn Miso Ramen</b> Miso, chicken broth, pork belly	19
<b>Shoyu Ramen</b> Garlic soy, chicken broth, pork belly	18
<b>Traditional Yaki Soba</b> Pork belly, yaki soba sauce	17

## Salad

<b>House Salad</b> Carrot ginger dressing	12
<b>Tasting of Sea Weed</b> 4 kinds of sea weed, goma ponzu	14
<b>Tomato and Avocado</b> Onion apple vinaigrette	12

## Signature Rolls

Spicy Yellow Tail Jalapeno, salsa verde	20
Habanero Salmon Habanero apple salsa, Tobunjun sauce	20
Temari with Foie Gras Red wine sweet soy	24
Kani Spicy garlic aioli	22
Futomaki "Big Roll" 13 ingredients	23
Lobster Guadillo chili ponzu sauce	22
Crispy Rice with Spicy Hamachi Jalapeno, sweet soy	19
Vegetable Tempura Roll Satsumaimo, asparagus, eggplant, carrot	15
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
Negitoro Chopped toro, scallion	17
Negihama Chopped yellow tail, scallion	16
Tekka Tuna	16
Unagi Avocado	14
Salmon Avocado	16

## Maki Vegetable

Asparagus	9
Ume Shiso Cucumber	8
Avocado	8
Oshimko Pickled radish	9
Kappa Cucumber	7

## Morianwase

Chirashi	45
14 piece sashimi over sushi rice	
Nigiri Dinner	35
7 piece nigiri and one spicy tuna	
Sashimi Dinner	58
15 piece assorted sashimi	

## Omakase

A Taste of Tokyo Bay	90
Nigiri Omakase	75
15 piece Premium Fish	
Wagyu Tasting	180
Miyazaki Wagyu - 5 course tasting	

## **Nigiri and Sashimi**

<b>Oh Toro</b>	Fatty Tuna	<b>19</b>
<b>Maguro</b>	Tuna	<b>6</b>
<b>Hamachi</b>	Yellow Tail	<b>6</b>
<b>Sake</b>	Salmon	<b>5</b>
<b>Tai</b>	Snapper	<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>Zuwaikani</b>	Snow Crab	<b>10</b>
<b>Hotate</b>	Scallop	<b>8</b>
<b>Tako</b>	Octopus	<b>7</b>
<b>Ikura</b>	Salmon Roe	<b>10</b>
<b>Tobiko</b>	Flying fish roe	<b>8</b>
<b>Tamago</b>	Omelet	<b>5</b>
<b>Foie Gras</b>		<b>14</b>
<b>Wagyu</b>		<b>22</b>

## **Main Courses**

<b>Roasted Organic Chicken</b>	Satsumaimo puree, tare	<b>29</b>
<b>Traditional Teriyaki Salmon</b>	Okinawa sweet potato puree	<b>34</b>
<b>Miso Black Cod</b>	Yamamomo citrus miso	<b>36</b>
<b>Skirt Steak</b>	Blueberry tare, garlic chip	<b>35</b>
<b>Lobster Onigara Yaki</b>	Lemon shichimi butter	<b>36</b>
<b>Assorted Tempura</b>	Shrimp, vegetable	<b>29</b>

## **Sides**

<b>Wagyu butter rice</b>	<b>17</b>
<b>Grilled Asparagus</b>	<b>10</b>
<b>Grilled Broccolini</b>	<b>10</b>
<b>Rice</b>	<b>6</b>

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### **Tokyo Bay Culinary Team**

**Menu by Chef Taka**

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.