Tokyo Shokudo
JAPANESE DINING

DINNER/WEEKEND MENU

IZAKAYA 居酒屋

RECOMMENDATIONS =

COLD APPETIZER 冷菜



Hiya Yakko (Japanese Tofu Salad) $5.99
Chilled tofu with garlic soy sauce and crunchy chili flakes



Takowasa* $5.99
Chopped octopus mixed with spicy wasabi



Smoked Chicken Salad $8.99
Slow-smoked chicken served over mixed greens with sweet soy dressing



Potato Salad* $7.99
House-made potato salad with seasoned egg



Pickled Nappa Cabbage $5.99
Lightly pickled nappa cabbage, crisp, and tangy

Shiokara, Salted Squid* $5.99
House-made fermented squid with a rich, savory flavor



Pickled Celery $5.99
Garlic soy–flavored, crisp and refreshing



HOT APPETIZER 温菜



Fried Chicken Karaage $8.49
Japanese-style fried chicken, crispy and juicy



Ika Geso Deep Fried Squid Legs $7.99
Crispy and savory, served with mayonnaise

Gyoza $6.99
Deep-fried dumplings filled with seasoned pork and vegetables



Jumbo Fried Shrimp (1 pc) $4.99
Large shrimp fried crispy, juicy and golden, served with tartar sauce





Teriyaki Chicken $9.49
Grilled chicken glazed with sweet soy teriyaki sauce

Edamame $5.49/$5.99
Seasoned with salt or sautéed in garlic with anchovy soy sauce





Fried Oyster (5 pc) $7.99
Crispy fried oysters, served with tartar sauce

Fried Shishito Pepper $6.99
Soy sauce–flavored and topped with bonito flakes





French Fries $6.49/$6.99
Crispy fries tossed with regular salt or truffle salt

Agedashi Tofu $6.99
Lightly fried tofu in savory dashi broth





Otsumami Chashu (Sliced Pork Belly) $7.99
Tender sliced chashu pork, rich and savory

Takoyaki $6.99
Crispy octopus balls topped with savory sauce and bonito flakes



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RECOMMENDATIONS =

TEMPURA 天ぷら



Shrimp(4pc)
$9.99



Kisu Sillago Fish(4pc)
$10.99



Pumpkin(4pc)
$5.99



Soft Boiled Egg(1pc)
$2.99



Eggplant(4pc)
$5.49



Onion Kakiage(1pc)
$6.99



Maitake Mushroom(4pc)
$8.49



Sweet Potato(4pc)
$5.49



Shishito Pepper(4pc)
$4.99

TEMPURA ASSORTMENT

Shrimp(2pc), Sillago, Pumpkin, Maitake Mushroom, Shishito Pepper | $15.99



VEGETABLE TEMPURA ASSORTMENT

Onion Kakiage, Pumpkin, Sweet Potato, Maitake Mushroom, Shishito Pepper | $14.99



TEMPURA PLATE

Served with a side of rice and miso soup

SPECIAL TEMPURA PLATE*

2 Shrimp, Pumpkin, Maitake Mushroom, Soft Boiled Egg, Shishito Pepper | $18.99



VEGETABLE TEMPURA PLATE*

Pumpkin, Onion Kakiage, Maitake Mushroom, Shishito Pepper, Soft Boiled Egg, Sweet Potato | $17.99

TEMPURA SUSHI COMBO

Tempura assortment: 3 shrimp, pumpkin, and shishito peppers, served with your choice of a sashimi bowl or sushi trio



Small Salmon Bowl*
$19.99
Salmon sashimi over sushi rice



Small Tuna bowl*
$20.99
Tuna sashimi over sushi rice



Sushi Trio*
$23.49
1 piece each of salmon, tuna, and yellowtail sushi

TEMPURA SOBA/UDON COMBO

SOBA(Buckwheat Flour Noodle) / **UDON**(Thick Wheat Flour Noodle) Combo



Assorted Tempura Plate and Soba/Udon
Hot or Cold $18.99
3 shrimp, pumpkin, and shishito peppers



Small Tendon (Tempura bowl) **and Soba/Udon***
Hot or Cold $18.99
2 Shrimp, Pumpkin, Half Boiled Egg, Shishito Pepper

TEMPURA BOWL

A Rice bowl topped with a tempura assortment and a side of miso soup

SPECIAL TEMPURA BOWL*

2 Shrimp, Pumpkin, Maitake Mushroom, Soft Boiled Egg, Shishito Pepper | $17.99



VEGETABLE TEMPURA BOWL*

Pumpkin, Onion Kakiage, Maitake Mushroom, Shishito Pepper, Soft Boiled Egg, Sweet Potato | $16.99



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SUSHI/SASHIMI AND ROLL 寿司

SUSHI



Sushi and Roll Combo Plate* $22.99
Tuna, salmon, yellowtail, egg, shrimp and california roll served with miso soup



Premium Sashimi Bowl* $25.99
Tuna, yellowtail, salmon, sweet shrimp, and scallop with avocado over sushi rice served with miso soup

Salmon Lover* $19.99
5 pieces of salmon sushi and a salmon roll, served with miso soup



Tuna Lover* $22.99
6 pieces of tuna sushi and a tuna roll, served with miso soup

SASHIMI

Extra ikura is not available for sashimi.



Deluxe Sashimi Assortment* (5 Kinds) $34.99
An assortment of tuna, yellowtail, salmon, sweet shrimp, and scallop

Premium Sashimi Assortment* (3 Kinds) $24.99
An assortment of tuna, yellowtail, and salmon



Salmon Sashimi* (5pc) $9.49
5 pieces of Salmon Sashimi

Yellowtail Sashimi* (5pc) $11.49
5 pieces of yellowtail sashimi

Tuna Sashimi* (5pc) $12.49
5 pieces of tuna sashimi

EXTRA IKURA*
Additional ikura (salmon roe) topping for added richness and flavor.



ROLL

California Roll $8.99
Kanikama crab, avocado, and cucumber

Spicy Tuna Roll* $10.99
Spicy tuna and cucumber

Salmon Roll* $9.99
Salmon and cucumber

Shrimp Tempura Roll $13.99
Shrimp tempura, kanikama crab, avocado, and cucumber

Yellowtail Roll* $11.99
Yellowtail and cucumber

Dragon Roll $14.99
California roll topped with seared eel and avocado



Las Vegas Roll* $14.99
Salmon, cream cheese, crab, and avocado

Rainbow Roll* $16.99
California roll topped with tuna, yellowtail, salmon, shrimp, and avocado





Spider Roll* $17.99
Deep-fried soft shell crab, avocado and cucumber

NIGIRI SUSHI

Maguro, Tuna* (2pc) $7
Ebi, Shrimp* (2pc) $6.5
Hotate, Scallop* (2pc) $7
Sake, Salmon* (2pc) $6
Ika, Squid* (2pc) $6
Ikura (Salmon Roe)* (2pc) $11.5
Hamachi, Yellowtail* (2pc) $6.5

More sushi options available—please ask your server

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RECOMMENDATIONS =

PLATES
定食

Choice of entree served with a side of rice, miso soup, and small side dish.



PORK

Pork Katsu Plate $15.49
Deep-fried pork cutlet with tonkatsu sauce

Pork Katsu-Ni Plate* $17.49
Deep-fried pork cutlets simmered in a sweet egg sauce

Ponzu Oroshi Pork Katsu Plate $16.49
Deep-fried pork cutlet served with grated daikon radish and ponzu sauce

CHICKEN

Karaage Plate $15.99
Crispy fried chicken served with karaage sauce



Chicken Katsu Plate $14.99
Deep-fried chicken cutlet with tonkatsu sauce



Chicken Katsu-Ni Plate* $16.99
Deep-fried chicken cutlet simmered in a sweet egg sauce

Teriyaki Chicken Plate $16.49
Grilled chicken with teriyaki sauce



Ponzu Oroshi Chicken Katsu Plate $15.99
Deep-fried chicken cutlet served with grated daikon radish and ponzu sauce

SEAFOOD/ GRILLED FISH

Fried Jumbo Shrimp Plate $17.49
2 fried jumbo shrimp with tartar sauce and tonkatsu sauce



Fried Oyster Plate $16.99
5 pc fried oysters with tartar sauce



Grilled Salmon Plate $16.49
Grilled salmon with grated daikon radish and spinach

Grilled Saba Mackerel Plate $16.49
Grilled Mackerel with grated daikon radish and spinach

Grilled Gindara, Black Cod Plate $18.99
Grilled Black Cod with grated daikon radish and spinach



Grilled Hokke, Atka Mackerel Plate $19.99
Grilled Atka mackerel with grated daikon radish and spinach



RECOMMENDATIONS =

CHEF'S SPECIAL おすすめ





Signature Smoked Chicken $8.99
Sous vide–cooked for tenderness, lightly smoked, and served with yuzu kosho

Grilled Black Cod $13.99
Rich, buttery black cod, carefully prepared over 7 days for deep flavor

Braised Kakuni Pork Belly $14.99
Slow-braised pork belly, tender and rich with savory-sweet flavor





Deep Fried Whole Garlic $5.99
Crispy outside, soft and sweet inside, served with special miso dipping sauce

Grilled Whole Squid "Ika Maru" $11.99
Whole squid grilled tender with a savory, smoky flavor



TONKOTSU RAMEN ラーメン

Extra Seasoned Egg +$1

Experience our rich, creamy pork bone broth simmered for 36 hours from scratch

Hakata $15.99
Served with pork chashu, green onion, kikurage mushroom, and red ginger

Chashu Hakata $18.99
Served with pork chashu, green onion, kikurage mushroom, and red ginger

Miso $16.99
Served with ground nikumiso pork, bokchoy, corn, and cilantro

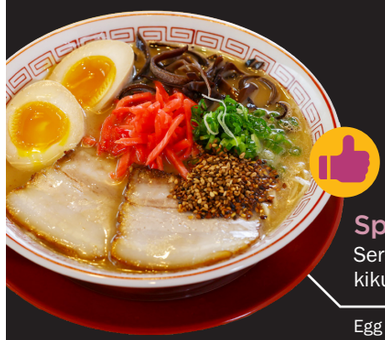




Shoyu $16.99
Served with pork chashu, green onion, spinach and black garlic, oil

Chashu Shoyu $19.99
Served with pork chashu, green onion, spinach and black garlic, oil

Chashu Miso $19.99
Served with ground nikumiso pork, bokchoy, corn, and cilantro



Spicy Hakata $16.99
Served with pork chashu, green onion, kikurage mushroom, and red ginger

Egg not included; available as an add-on

Spicy Shoyu $17.99
Served with pork chashu, green onion, spinach and black garlic, oil

Spicy Miso $17.99
Served with ground nikumiso pork, bokchoy, corn, and cilantro

SOBA/UDON そば・うどん

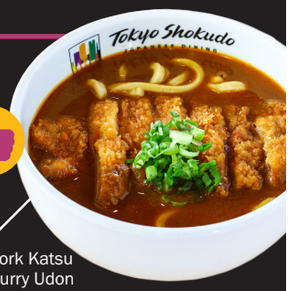
Soba = Buckwheat Flour Noodle

Udon = Thick Wheat Flour Noodle



Nikutama Udon

Nikutama Soba/Udon* Hot or Cold $13.99
Noodles served with dashi broth, sweet-savory simmered beef and soft-boiled egg



Pork Katsu Curry Udon

Pork Katsu Curry Soba/Udon Hot Only $15.99
Noodles served with curry broth and deep-fried pork cutlet

Kake Soba/Udon Hot or Cold $9.99
Noodles served with dashi broth



Kake Soba

Chicken Katsu Curry Soba/Udon Hot Only $14.99
Noodles served with curry broth and deep-fried chicken cutlet

Beef Soba/Udon Hot or Cold $12.99
Noodles served with dashi broth and sweet-savory simmered beef

Curry Soba/Udon Hot Only $12.99
Noodles served with curry broth

Beef Curry Soba/Udon Hot Only $13.99
Noodles served with curry broth and sweet-savory simmered beef



Beef Curry Udon

Pork Katsu Soba/Udon Hot Only $14.99
Noodles served with dashi broth and deep-fried pork cutlet

Chicken Katsu Soba/Udon Hot Only $13.99
Noodles served with dashi broth and deep-fried chicken cutlet

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BOWL 丼物

Choice of Entree served over a rice bowl with a side of miso soup and small side dish.



Pork Katsu Don* $15.99
Deep-fried pork cutlet simmered in a sweet egg sauce

Chicken Katsu Don* $15.49
Deep-fried chicken cutlet simmered in a sweet egg sauce

Beef Bowl with Soft Boiled Egg* $14.49
Thinly sliced beef and onions simmered in a sweet and savory sauce with soft-cooked egg



Oroshi Katsu Don $15.49
Deep-fried pork cutlet served with daikon radish and ponzu sauce

Oroshi Chicken Katsu Don $14.99
Deep-fried pork cutlet served with daikon radish and ponzu sauce

Beef Bowl $13.49
Thinly sliced beef and onions simmered in a sweet and savory sauce

CURRY カレー

Japanese curry served with your choice of protein, rice, small salad, and a boiled egg.



Spicy Option +$1

Add Omelette +$1.99



Pork Katsu Curry $16.49
Deep-fried pork cutlet

Chicken Katsu Curry $15.99
Deep-fried chicken cutlet



Beef Curry $15.49
Sweet-savory simmered beef

Fried Oyster Curry $15.99
3pc Deep-fried Oyster

Karaage Curry $15.99
3pc Crispy fried chicken

Jumbo Fried Shrimp Curry $17.99
2pc Jumbo Fried Shrimp



Pork Katsu-Ni Curry* $17.99
Deep-fried pork cutlet simmered in a sweet egg sauce

Chicken Katsu-Ni Curry* $17.49
Deep-fried chicken cutlet simmered in a sweet egg sauce

Teriyaki Chicken Curry $16.99
Grilled chicken with teriyaki sauce

KIDS PLATE 子供定食



Kids Plate $11.99
Fried jumbo shrimp and karaage chicken served with salad, fries, a kid's drink, and a sweet treat

Kids Soba/Udon $11.49
Udon noodles and karaage chicken served with salad, fries, a kid's drink, and a sweet treat

Kids Sushi Plate* $12.49
California roll and tamago (egg omelet) sushi, served with fries, a kid's favorite drink, and a sweet treat





COMPLIMENTARY SOFT SERVE FOR KIDS

Happy Kids, Happy Meals

DESSERT デザート



Tempura Mochi Ice Cream $6.49
Crispy deep-fried mochi ice cream, served with drizzled chocolate syrup, and whipped cream.

Green tea Mochi Ice Cream $5.99
Soft, chewy mochi filled with creamy green tea ice cream
Add extra matcha for a richer, bold green tea flavor

Additional Matcha Powder +$1



Taiyaki with Soft Serve $6.99
Crispy fish-shaped pastry filled with sweet red bean, served with soft-serve ice cream



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Cocktails カクテル 8.99

TS Red Sangria サングリア ★



A refreshing blend of red wine, brandy, and orange juice, garnished with fresh orange and grapefruit.

Yuzu Sake Highball ゆず酒ハイ ★



A light and refreshing mix of chilled sake and citrusy yuzu, topped with club soda.

Calpico Sake Cooler カルピコ酒ハイ ★



Chilled sake is topped with sweet and tangy Calpico for a smooth, light, and refreshing cocktail.

High Ball ハイボール ★



A classic in Japan, it's made with whiskey and topped with club soda for a light, crisp finish.

Upgrade to Toki whisky+1.5

Upgrade to Maker's mark +1.5

Nippon Gin and Tonic ジントニック（ROKUジン使用）



A refined gin and tonic made with Japanese Roku gin, offering delicate citrus and botanical notes with a clean crisp finish.

Coconut Pineapple Splash ココナッツパインスプラッシュ（ラム酒使用）



A smooth tropical blend of coconut rum, sweet pineapple cream soda and a splash club soda

Oolong High ウーロンハイ



A light and refreshing mix of lichiko Shochu and iced Oolong tea. Smooth with a lightly earthy with a clean finish

Lemon High レモンハイ ★



The iconic Japanese Izakaya staple. Light, crisp, with citrus.

Grapefruit High グレープフルーツハイ



A crisp and sparkling grapefruit cocktail

★=Recommendations/おすすめ

Wine / Sparkling Wine ワイン

	Glass グラス	Bottle ボトル
Fairweather Red / White	7.0	28
Seasonal Selection Red / White		48
Prosecco		32
Moet & Chandon		99

Spirits



Whisky ウィスキー

Suntory Toki	9
Hibiki	20
Yamazaki12	30
Jim Beam White	8
Maker's Mark	9
Jonnie Walker Black	11
Jack Daniels	8
Macallan 12	22

Rum ラム

Bacardi White	7
Cruzan Dark	7
Malibu	8

Brandyブランデー

Hennessy VSOP	14

Iichiko Shochu 焼酎

Shot 7.45 /Bottle 48

Vodka ウォッカ

Tito's	8
Haku	9

Gin ジン

Bombay Sapphire	9
Roku	9

Tequila テキーラ

Patron	Silver	12

Liqueur リキュール

Campari	9
Kahlua	9
Cassis	7
Amaretto	8

MOCKTAILS (NON-ALCOHOLIC)
ノンアルコール

Matcha Lemonade 4.5
抹茶レモネード



Earthy matcha with house made Southern style lemonade

Yuzu Lemonade 4.5 ★
ゆずレモネード



House made Southern style lemonade with Yuzu

Blue Virgin Lemonade 3.5 ★
ブルーレモネード



Refreshing blue lemonade with fresh lemon and a maraschino cherry

Shirley Temple 3.5
シャーリーテンプル



Sprite, grenadine syrup and topped with a maraschino cherry

Melon Float 5.5
メロンフロート



Japanese Melon Ramune Soda topped with vanilla soft serve and a maraschino cherry. Also known as Melon Cream Soda in Japan!

TEA 3.5

Cold Oolong Tea ウーロン茶 （コールドのみ）

Green Tea (Hot or Cold) 緑茶（ホット・コールド）

Sparkling Water 3.5 スパークリングウォーター

SOFT DRINK ソフトドリンク

Cream Soda (Banana or Pineapple) 4.5
クリームソーダ　（バナナ味・パイナップル味）

Calpico Original 3.5
カルピコ

Ramune (Original or Melon) 3.5
ラムネ（オリジナル味・メロン味）

Lemonade 2.5
レモネード

Ginger Ale 2.5
ジンジャエール

Coke 2.5
コーラ

Diet Coke 2.5
ダイエットコーラ

Coke Zero 2.5
コーラゼロ

Sprite 2.5
スプライト

Club Soda 2.5
炭酸水



BEER ビール

	グラス Pint	ピッチャー Pitcher
Rollertown IPA Draft (Local) ローラータウンIPA（生）	8.5	34
Shiner Bock Draft (Local) シャイナー　ボック（生）	6.5	26
Sapporo Draft サッポロ（生）	7.5	30
Sapporo Light Bottle サッポロ　ライト　瓶	6.5	
Sapporo non-alcoholic サッポロ　ノンアルコール	5.0	

KOREAN SOJU 15 (bottle)
韓国ソジュ

Original
オリジナル

Peach
ピーチ

White Grape
ホワイトグレープ

Apple mango
アップルマンゴー



★=Recommendations/おすすめ

JAPANESE SAKE 日本酒

House Hot Sake (8oz 熱燗) 8.0

House Cold Sake (4oz もっきり) 8.0

Onikoroshi Shiboritate しぼりたて ★



180ml (blue pack) **8.25**
This is a light and dry sake (unpasteurized) that preserves the fresh flavor and aroma of freshly squeezed ingredients.

Onikoroshi Original Dry 元祖辛口



180ml (red pack) **8.25**
A vibrant,freshly pressed sake featuring a sharp dryness and a lively, brisk finish.

Kikusui Perfect Snow Nigori 24
菊水 パーフェクトスノー (300ml)



A rich and creamy unfiltered sake with a naturally sweet, smooth flavor.

Dassai 獺祭 Blue 50 (375ml) **29** ★



A smooth and elegant Junmai Daiginjo with fruity aromas, gentle rice sweetness, and a rich body, and clean, crisp finish.

Kubota久保田 千寿 (720ml) **60** ★



Savor the natural umami of rice with echoes of tartness and hints of sweetness. It has a pleasantly clean and crisp finish, evoking mint to this layered tanrei-karakuchi experience.