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
Asparagus 9
Avocado 8
Kappa Cucumber 7

MORIANWASE
Nigiri Dinner 35
7 pc nigiri and one spicy tuna
Sashimi Dinner 58
15 pc assorted sashimi

NIGIRI AND SASHIMI
Maguro Tuna 6
Hamachi Yellow Tail 6
Sake Salmon 5
Saba Mackarel 5
Ebi Shrimp 6
Unagi Freshwater eel 6
Hotate Scallop 8
Tako Octopus 7
Tobiko Flying fish roe 8

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

SIDES
Wok fried rice, egg and beef 17
Grilled Asparagus 10
Rice 6
TEPPANYAKI

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