

APPETIZERS

Edamame Steamed or Spicy

Steamed soybeans salted or tossed in house spicy sauce \$4.50

Vegetable Gyoza

Japanese vegetable dumplings pan fried and served with a spicy mustard aioli sauce \$7.50

Chicken Gyoza

Japanese chicken dumplings pan fried and served with a chipotle aioli \$8

Gyoza

Japanese pork dumplings pan fried and served with a red chile orange dipping sauce \$8.75

Vegetable Tempura

Lightly tempura battered seasonal vegetable served with a warm soy dashi dipping sauce \$9.50

Chicken Tempura

Lightly tempura battered strips of chicken breast deep fried with teriyaki sauce \$10

Shrimp & Vegetable Tempura

Lightly tempura battered shrimp & seasonal vegetables served with a warm soy dashi dipping sauce \$13.25

Rock Shrimp Tempura

Lightly tempura battered rock shrimp tossed with green onions and house spicy aioli sauce \$16.50

Snow Crab Mozzarella Sticks, Spc

Snow crab, mozzarella cheese, wrapped in a wonton skin deep fried served with a house spicy aioli dipping sauce \$9.50

Shrimp Shumai, 4pc

Shrimp dumplings pan fried w/ soy mustard sauce \$9.75

Crispy Spicy Tuna, 6pc

Deep fried rice balls topped with spicy tuna, jalapeno and unagi sauce \$11.50

Go Go Fried Rice

A delicious combo of shrimp, beef and chicken. The tradition continues \$14.50

Private Karaoke Room Rental

Start your night off by renting your own Private Karaoke Room

Ask about our KARAOKE HAPPY HOUR 7 DAYS A WEEK

Perfect for any Occasion:

- Birthdays
- Bachelorette Parties
- Corporate Functions
- You and Your Friends After Dinner

Rooms are available for rent for parties of any size

Tokyo Tonic and our largest rooms available up to 75 people include Disco Ball and Stage

For Reservations or special events call 480-699-0055 or ask your server to check on availability

Parties of 6 or more people are subject to an automatic 18% gratuity

you're up!



the perfect happy ending! to a long day



DESSERTS

Gelato

Chocolate banana, coconut or green tea \$6

Cinnamon Banana Crisp

Lumpia wrapped banana, flash fried and dusted with cinnamon powdered sugar and served with a scoop of coconut gelato \$8.50

Tempura Ice Cream

Chocolate banana caramel gelato wrapped in pound cake and then lightly tempura battered and deep-fried \$8.50

Rice Crispy Treat Roll

A dessert sushi roll you won't forget. Cookies 'n' cream ice cream wrapped in rice crispies with chocolate dipping sauce \$8.50

Happy Happy Hour

Every Damn Day from 3pm till 7pm

Half Price:

- Appetizers
- House Maki
- Sapporo Draft
- Specialty Drinks
- Seasonal Wine/Sake Infusions

Kirin and Kirin Light Sake Bombers \$8.50

APPETIZERS

Japanese Chicken Wings

Deep fried chicken glazed in a sweet and spicy sauce served with celery sticks and a ranch dipping sauce \$12.50

Seasoned Fried Calamari Rings

Lightly dusted seasoned calamari rings deep fried and served with a chipotle-lime aioli dipping sauce \$12.75

Teriyaki Ribs

Tender baby back pork ribs glazed with teriyaki \$13.50

Veggie Lettuce Wraps

Crisp cold lettuce cups served with seasoned tofu and vegetables \$11.50

Chicken Lettuce Wraps

Crisp cold lettuce cups served with seasoned chopped chicken and vegetables \$12.50

SLIDERS

Cheeseburger Sliders*

(2 per order)

Angus beef, tomato, lettuce, onion, pickles, spicy mayo on a potato bun \$10.50, add fries \$2.75

Spicy Katsu Chicken Sliders

(2 per order)

Panko breaded chicken, asian slaw on a potato bun \$9.50, add fries \$2.75

Lobster Sliders*

(2 per order)

Sautéed warm lobster salad on a potato bun \$14.50, add fries \$2.75

SALADS

Sunomono Salad

Thinly sliced cucumbers, seaweed and crab tossed in sweet rice vinegar dressing \$4.75

Uchi Salad

Mixed greens, shredded carrots, red onion, house dressing \$6

Seaweed Salad

Marinated seaweed, cucumbers, green onions, masago tossed in house ponzu sauce \$6

Squid Salad

Marinated squid, cucumbers, green onions, masago tossed in house ponzu sauce \$7.50

Crispy Chicken Salad

Seasoned chicken tenders, mixed greens, shredded carrots, green onions, enoki and shiitake mushrooms, red onion, tossed with an avocado vinaigrette served with a side of house peanut dressing \$13.50

Caesar Salad

Romaine heart, green onions, fried leeks, wonton strips & fried garlic topped with parmesan cheese tossed with house caesar dressing \$9 (chicken +\$4.50, shrimp +\$5.50)

Go Go Soba Salad

Cold soba noodles, shredded carrots and zucchini, enoki mushrooms, cabbage, scallions tossed with house peanut dressing \$12

Crispy Seared Salmon Salad*

Pan seared salmon, house greens, cucumbers, scallions, shiitake and enoki mushrooms tossed with a sweet soy citrus dressing \$15

SPECIALTY MAHI

Korean Rocket*

No tellin' where this spicy roll will land, a deep fried missile with spicy tuna, avocado, cream cheese and topped with Korean pepper paste aioli \$15.25

Las Vegas

Smoked salmon, cream cheese, crab mix and avocado, deep fried, topped with unagi sauce \$12.50

Negi Toro*

Minced blue fin toro with green onions \$17

Pokemon

You love Fritos, Pokemon love Fritos! Panko breaded salmon, spicy crab mix, avocado topped with crushed Fritos and katsu cream sauce \$13.25

Phat Daddy

With a "P.H.I.I." This huge soft shell crab roll has shrimp tempura, spicy crab mix, cream cheese, cucumber and avocado. And NOI, this roll was NOT named after one of the owners! \$16.25

Red Samurai

Mighty warrior will ride and fight, then EAT! Spicy shrimp, avocado, cucumber piled with crushed peanuts and drizzled sweet chile and peanut sauce. MMMMM Warrior HUNGRY \$15

Rock Lobster Roll

Mango, avocado, lobster tempura, iceberg lettuce rolled in a sesame soy paper served with a curry sauce and chili oil \$20

Russian Roulette Roll*

Temari (ball shape) style nigiri topped with spicy salmon, sesame honey mustard sauce, but beware, one piece is filled with a habanero wasabi "da bomb" hot sauce served with a shot of nigori sake to help cool your mouth \$17

Super Junky Monkey

Big bites with the contrast of cool and warm in your mouth, cool 'n' crunchy rock shrimp bouncing on top of a california roll with scallions and masago \$16.75

Tae Kwon Roll*

Spicy crab mix, takuwan, avocado topped with seared salmon and chili sesame ponzu sauce \$12.75

*Denotes undercooked items. Consuming raw or undercooked foods increases the risk of food born illness.

SPECIALTY MAHI

Astroboj*

This big bad boy is ready to blast off....crab mix, shrimp tempura and avocado and topped with tuna, masago, spicy mayo, unagi sauce and scallions \$13.25

Bye Bye Kitty*

Adios El Gato! Say HERRO to our shrimp tempura roll with spicy crab mix topped with seared ahi tuna and guacamole. We left out the Kitty! \$17.25

Dragonball*

The Z team will full up with this before their next villain! Shrimp tempura, crab mix rolled and piled with salmon, avocado, unagi sauce, spicy mayo, masago and scallions \$13.50

Flying Kamikaze*

The combination of unagi and smoked salmon layered over a spicy tuna and spicy crab mix roll will be sure to kick your teeth in. Unagi sauce and sweet chile sauce will bring you to your knees \$13

Frightened Geisha

She'll order this right away if she knows what's good for her! Breaded calamari rings rolled with crab mix, avocado, cucumber that's topped with spicy mayo and scallions \$12.50

Gaijin*

It's gringo in Mexico, gaijin in Japan. An asian twist on the chimicanga with spicy tuna, spicy crab mix, avocado and cream cheese rolled in a flour tortilla, deep fried and topped with a chipotle cream sauce \$13.50

Geisha A Go Go

Order up before ya GO GO, our signature roll, lobster tempura, spicy crab mix, avocado, cream cheese all wrapped up in "Geisha Green" soy paper served with a jalapeño cream sauce \$17

Hentai Heat*

Heat things up with this naughty roll. Shrimp tempura, spicy tuna rolled in soy paper, topped with seared tuna yellowtail, jalapeno, chili sesame ponzu, habanero sauce and sriracha \$15

J-POP*

You'll want to POP these "KICKED-UP" Japanese bites right into your mouth. California roll topped with spicy tuna, scallions, masago and spicy mayo \$12.50

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RICE BOWLS

Teppanyaki

Zucchini, yellow onion, shiitake mushrooms, broccoli served with your choice of our house seafood sauce or ginger dipping sauce. Teppanyaki \$10 (Chicken or Salmon +\$3, Beef +\$4, Shrimp +\$5)

Teriyaki

Assorted vegetables sautéed with house teriyaki sauce. Tofu \$10, Chicken or Salmon \$13, Steak \$14, Shrimp \$15

Curry Shrimp

Sautéed shrimp and yellow curry with carrots, onions and potatoes \$14.25

Chicken Katsu Curry

Panko breaded chicken breast, potato, carrots, yellow onions with Japanese curry sauce \$12.50

Spicy Chicken A Go Go

Seasoned chicken deep fried to a golden brown and tossed in our house spicy sauce \$13.50

NOODLES (STIR-FRY)

Fuji Noodles

Ground chicken, yellow onions, green onions, house spicy sauce, poached egg, spinach, egg noodles \$12.5

Go Go Noodles

Ground chicken, green onions, bamboo shoots, water chestnuts, shiitake mushrooms in a yellow curry sauce, egg noodles \$12.75

NOODLES (STIR-FRY)

Bang Bang Udon

Udon Noodles, ground chicken with ginger and onions tossed with a spicy Hoison pepper sauce \$12

Yakisoba

Soba noodles and assorted fresh vegetables stir fried in traditional yakisoba sauce. Vegetable \$11, Chicken \$12.50, Steak \$14, Shrimp \$15

Japanese Curry Udon

Udon noodles, carrots, onions, potatoes and Japanese curry. Chicken \$12.50, Steak \$14, Shrimp \$15

NOODLES (BROTH)

Teriyaki Rib Ramen

Pork ribs tossed in house teriyaki sauce, shiitake and enoki mushrooms, yellow onions, green onions, poached egg, bean sprout, ramen noodles in a spicy pork broth \$13.50

Marinated Braised Pork Ramen

Braised Japanese pork, corn, enoki mushrooms, spinach, green onion, black garlic oil, poached egg, pork broth, ramen noodles \$14.50

Sauteed Veggie Miso Ramen

Spinach, carrots, yellow onions, shiitake and enoki mushrooms, corn, bean sprouts, green onions, napa cabbage, ramen noodles, miso broth \$12

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LIGHTER SUSHI FARE

Spicy Seared Albacore*

Seared albacore topped with fried onions and a chile sesame ponzu sauce \$16

Seared Salmon Special*

Seared salmon wrapped around spicy crab mix and avocado and topped with garlic ponzu sauce \$14.75

Seared Tuna Special*

Spicy crab mix, avocado wrapped in seared tuna topped with tatakai sauce and chili oil \$15.75

Hamachi Fusion*

Seared yellowtail topped with guacamole and chile sesame ponzu sauce \$14

Salmon Tatakai*

Seared salmon topped with a jalapeño sauce and a bell pepper cilantro medley \$13.25

Samurai Warrior*

Albacore, salmon, spicy tuna, shrimp, avocado, snow crab wrapped in soy paper and served with a garlic ponzu sauce \$14.25

Geisha Lips*

Spicy salmon, avocado, snow crab, cucumber, iceberg lettuce, soy paper and served with cilantro cream sauce \$12.25

SUSHI BOWLS

All items served over sushi rice

Sashimi*

Chef's choice variety of our freshest fish (no substitutions please) \$22

Seared Tuna Tatakai*

Seared tuna, avocado, spicy crab mix topped with our house tatakai sauce \$15.75

Seared Albacore*

Seared albacore, avocado, crab mix, topped w/fried onions and a chile sesame ponzu sauce \$15.75

Salmon Special*

*Seared salmon, spicy crab mix, avocado and garlic ponzu sauce \$14.75

Spicy Tuna Poke*

Fresh tuna, cucumber, avocado, masago, green onions, tossed with a spicy seasoned soy sauce \$20

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