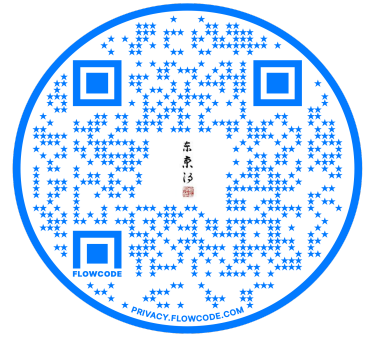


东京江



QR code menu

SMALL BITES

 Raw Fish All signature makis are available in black rice

 Spicy Descriptions may not include all ingredients

Hamachi Wonder **18.95**

Yellowtail • cilantro • jalapeño • spicy sesame ponzu vinaigrette • lemon • chili oil

Sashimi Sampler **18.95**

Tuna • salmon • yellowtail • snapper • microgreens • yuzu vinaigrette

Japanese Truffle Salmon **16.95**

Salmon • microgreens • truffle oil vinaigrette

Seared Salmon Bites **18.95**

Seared salmon • sushi rice • kale • truffle oil • spicy mayo

Fresh Off the Boat **19.95**

Seared Super White Tuna • Cucumber • Jalapeño • Apple • Orange • Shiso • lime • Shichimi • Yuzu vinaigrette • Ginger dressing

Tuna Town **18.95**

Spicy tuna • avocado • tempura crumbs • tobiko • spicy mayo • wasabi mayo • unagi sauce

Sombrero **16.95**

Japanese mint tempura • spicy tuna • avocado • masago • scallions • spicy mayo • unagi sauce

Spicy Tuna Seaweed **16.95**

Big eye tuna • spicy chili pepper vinaigrette • wakame

Uni or Oyster Shooter **MP**

Ponzu sake tabasco • masago • scallions • quail egg

Crispy Spicy Tuna (short) **15**

Deep fried sushi rice • spicy tuna • microgreens • wasabi mayo • unagi sauce

Midnight Fire (short) **15**

Deep fried sushi rice • spicy salmon • jalapeño • sriracha

Cucumber Avo Salad **9.95**

Cucumber • avocado • beet • sesame seeds • sweet vinaigrette

Wakame Salad **9.95**


Marinated seaweed • sesame seeds

Tokio Salad **9.95**

Mixed greens • tokio ginger dressing



SMALL BITES

 Spicy Descriptions may not include all ingredients

Asparagus Beef Roll 16.95

Asparagus wrapped in beef • teriyaki sauce

Meat Dumplings 12.95

Pan-fried beef & pork pot stickers (10pc)

Golden Shrimp 14.95

Grilled shrimp • creamy yolk-based sauce

Shumai 9.95

Steamed then lightly pan-fried shrimp dumplings

Veggie Dumpling 9.95

Pan-fried pot stickers (5pc)

Yakitori 10.95

Grilled skewered chicken • teriyaki sauce

Soft Shell Crab 15.95

Kara-age style seasonal crab • ponzu vinaigrette

Pork Skewers 12.95

Breaded pork cutlets • sweet & savory sauce

Breaded Calamari 17.95

Japanese style lightly breaded calamari • spicy mayo

Edamame 7.95

Soybeans • sea salt

Spicy Edamame  8.95

Soybeans • chef's specialty spicy sauce

Agedashi Tofu 12.95

Deep-fried tofu • sweet ginger soy vinaigrette

Spring Rolls 9.95

Crispy • vegetarian

Chicken Bites 12.95

Lightly battered and fried • tempura style

Tempura

Lightly battered and fried • soy vinaigrette dipping sauce

Combo 19.95

Veggie 13.95

Shrimp (4pcs) 13.95

東京河



SPECIALTY DISHES

Descriptions may not include all ingredients.
Served with miso soup

Bibimbap 🍴 20

Seasonal marinated fresh
veggies over steam rice
add egg for \$2
marinated beef for \$8

Hot Stone Bulgogi 28

Korean BBQ marinated beef
over rice & veggies

Tonkatsu 24

Japanese style breaded pork
cutlets

ENTREES

Served with miso soup, salad, & rice

Chilean Seabass 34

Pan-seared, teriyaki sauce & steamed veggies

King Salmon 28

Pan-seared, teriyaki sauce & steamed veggies

Shrimp & Scallop 36

Grilled, teriyaki sauce & steamed veggies

Shrimp Teriyaki 30

Grilled, teriyaki sauce & steamed veggies

Seared Tuna 🍴 🌶️ 32

Seared ahi tuna, spicy garlic butter & steamed
veggies

Chicken Teriyaki 20

Chicken breast, teriyaki sauce

Orange Chicken 21

Crispy breaded chicken breast, tangy orange
sauce

Unagi Kabayaki 30

Grilled unagi, sweet soy marinade & steamed
veggies

Stir Fried Tofu 20

Lightly battered tofu served in stir fry sauce

東京江戸



NOODLES

Tempura Udon 18

Japanese thick noodles served in a seasoned hot broth with tempura

Nabeyaki Udon 20

Japanese thick noodles served in a seasoned hot chicken broth with egg & veggies with Shrimp Tempura

Yaki Udon

Japanese stir fry thick noodles

Chicken	17
Tofu	17
Shrimp	19

FRIED RICE

Japanese style stir fried rice

Veggie 16

Chicken 16

Shrimp 18

20% gratuity will be added for parties of six or more guests

The following consumer advisory statement pertains to the entire menu. The Illinois Department of Public Health advises that the consumption of raw or undercooked foods of animal origin such as beef, eggs, or seafood may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician for further information. Substitutions are subject to charge. Although Tokio Sake offers gluten-free dishes, we are not a gluten-free establishment and will always run the risk of cross-contamination. The same statement applies to any allergies.

东京河

SPECIALTY ROLLS

 Raw Fish  Spicy

All signature makis are available in black rice.
Descriptions may not include all ingredients.


	Short	Long		Short	Long
Secret Garden  		24	Butterfly  	14	18
Spicy Crab mix, Shrimp Tempura, Seared Super White Tuna, Scallions, Avocado, Cucumber, Masago, Crispy Fried Onions, Truffle Sauce, Unagi Sauce, Spicy Mayo			Super White Tuna, Tuna, Salmon, Jalapeño, Cilantro, Avocado, Spicy Tuna, Wasabi Mayo, Spicy Mayo, Unagi Sauce		
Pompeii  		20	Deer Park Crazy  	14	20
Shrimp Tempura, Crab mix, Spicy Tuna, Cream Cheese, Cucumber, Unagi Sauce, Spicy Mayo, Deep Fried			Tuna, Super white tuna, Salmon, Masago, Crab mix, Avocado, Cucumber, Spicy Mayo, Wasabi Mayo, Sriracha		
Volcano  		22	OceanDrive  	15	22
Super white tuna, Crab mix, Avocado, Spicy Tuna, Potato Crunch, Unagi Sauce, Spicy Mayo, Deep Fried			Tuna, Yellowtail, Cucumber, Cilantro, Jalapeño, Asparagus, Wasabi Tobiko, Spicy Mayo, Ginger Dressing, Chili Oil, Lime Spritz, Soybean Paper		
Salmon Fiesta  		20	Black Swan  	14	18
Seared Salmon, Spicy Crab Mix, Avocado, Cucumber, Tempura Crumbs, Wasabi Mayo, Spicy Mayo, Unagi Sauce			Sweet Potato Tempura, Super White Tuna, Spicy Tuna, Avocado, Tempura Crumbs, Spicy Mayo, Black Rice		
Midnight Fire  	15	22	Samba Fire  	14	18
Deep-fried sushi rice, Spicy Salmon, Jalapeño, Sriracha			Super White Tuna, Cucumber, Jalapeno, Cilantro, Avocado, Spicy Mayo, Sriracha, Chili hair		
Crispy Spicy Tuna  	15	22	Monster 	14	20
Deep-fried sushi rice, Spicy Tuna, Microgreens, Wasabi Mayo, Unagi Sauce			Spicy Soft shell Crab Mix, Shrimp Tempura, Avocado, Cucumber, Shrimp, Spicy Mayo		
Spicy Tuna Crunch  	14	20	Golden Lion  		22
Spicy Tuna, Kanistick, Avocado, Tempura Crumbs, Potato Crunch, Wasabi Mayo, Unagi Sauce			Seared Spicy Salmon, Soft Shell Crab, Cream Cheese, Crab mix, Cucumber, Wasabi Tobiko, Unagi Sauce, Wasabi Mayo		



SPECIALTY ROLLS

 Raw Fish  Spicy

All signature makis are available in black rice.
Descriptions may not include all ingredients.

	Short	Long
Mr. Sunshine 		18
Shrimp Tempura, Cream Cheese, Seared Shrimp, Avocado, Scallions, Spicy Mayo, Wasabi Mayo, Unagi Sauce		
Tokio Dragon 		20
Seared Spicy Scallop, Shrimp Tempura, Crab mix, Avocado, Potato Crunch, Specialty Tokio Sauce		
Casablanca		22
Shrimp, Kanistick, Lettuce, Beet, Asparagus, Cucumber, Avocado, Radish, Wasabi Mayo, Wrapped in Rice Paper		
Rainbow 		18
Crab mix, Avocado, Cucumber, Assorted Fresh Fish		
Orange Crab 		18
Crab mix, Salmon, Avocado, Cucumber		
Red moon 		20
Big Eye Tuna, Yellowtail, Jalapeno, Green Onion, Spicy Mayo, Ponzu, Truffle Sauce		
Black Tiger		22
Grilled Shrimp, Soft Shell Crab, Cucumber, Cilantro, Cream Cheese, Unagi Sauce, Ginger Dressing		
Lazy Panda		20
Shrimp Tempura, Freshwater Eel, Cucumber, Avocado, Unagi Sauce, Tempura Crumbs		
Sea Breeze		24
Freshwater Eel, Shrimp, Wakame, Kanistick, Cucumber, Asparagus, Lemon slice, Unagi Sauce		
Dark Knight		20
Shrimp Tempura, Freshwater Eel, Cucumber, Unagi Sauce		
Black Panther	14	18
Shrimp Tempura, Crab mix, Avocado, Tempura Crumbs, Unagi Sauce, Black Rice		
Salmon Crunch		18
Salmon Tempura, Cream Cheese, Cucumber, Tempura Crumbs, Unagi Sauce		

The following consumer advisory statement pertains to the entire menu. The consumption of raw or undercooked foods of animal origin such as beef, eggs, or seafood may result in an increased risk of foodborne illness.

東京江戸



A LA CARTE (1 PC per order)

Raw Fish Spicy

Nigiri (with rice) or sashimi (without rice)

Big Eye Tuna	5	Sweet Shrimp	7	Freshwater Eel	5
Super White Tuna	5	Tiger Shrimp	4	Snow Crab	MP
Salmon	5	Salmon Roe	7	Kani stick	4
Salmon Belly	6	Flying Fish Roe	5	Soybean Pouch	4
Smoked Salmon	5	Smelt Roe	5	Sweet Egg	4
Yellowtail	5	Scallop	6	Fatty Tuna	MP
Japanese Snapper	6	Surf Clam	4	Bluefin Tuna	MP
Red Snapper	5	Squid	4	Sea Urchin	MP
Mackerel	4	Octopus	4		

SUSHI · SASHIMI

Sashimi Combo	40	Tekka Don	36
12 pc		Big eye tuna on bed of sushi rice	
Tokio's Choice	36	Sake Don	30
3 pc sashimi, 3 pc nigiri, Tokio Dragon		Salmon sashimi on bed of sushi rice	
Nigiri Combo	36	Una Don	34
10 pc		Unagi sashimi on bed of sushi rice	
Chirashi	38		
Assorted fresh fish on sushi rice			





The following consumer advisory statement pertains to the entire menu. The consumption of raw or undercooked foods of animal origin such as beef, eggs, or seafood may result in an increased risk of foodborne illness.



CLASSIC & VEGGIE ROLLS

 Raw Fish  Spicy

Handrolls available upon request

Alaska  9 Salmon, avocado	Spicy Tuna   10 Spicy tuna, cucumber	Futo 12 Asparagus, avocado, cucumber, yellow pickle, mushroom, yamagobo, kampyo, egg
Boston  10 Tuna, avocado	Spider 14 Soft shell crab, cucumber, avocado	Veggie Crunch  10 Sweet potato tempura, avocado, cucumber, asparagus, crumbs, spicy mayo
California 9 Crab mix, cucumber, avocado	Tekka  9 Tuna	Avo 8 Avocado
Ebi Q 9 Boiled shrimp, cucumber	Sake  8 Salmon	Avo Q 9 Avocado, cucumber
Ebi Tempura 10 Shrimp tempura, avocado, cucumber	Salmon Skin Q 10 Salmon Skin, cucumber	Asparagus 8
Negi Hamachi  10 Yellowtail, scallions	Una Q 12 Unagi, cucumber	Marinated Mushroom 8
Philly  11 Smoked salmon, cream cheese, avocado	Tokio Garden 16 Assorted Japanese fresh veggies	Cucumber 8
Spicy Salmon   10 Spicy salmon, cucumber	Creamy Veggie 9 Cream cheese, avocado, cucumber	Yellow Pickle 8

The following consumer advisory statement pertains to the entire menu. The consumption of raw or undercooked foods of animal origin such as beef, eggs, or seafood may result in an increased risk of foodborne illness.

WHITE WINE

glass bottle

Sparkling

Ruffino (187 ml) 10

Italy · Prosecco · Crisp · Citrus

Ruffino Rose (187 ml) 10

Italy · Sparkling · Strawberry · Rose petals

Rose

Kim Crawford (375 ml) 13 23

New Zealand · watermelon · Strawberry · Cherry

Cotes Des Roses(375 ml) 23

France · watermelon · Pink Grapefruit · Cranberry

Pinot Grigio

Ruffino (750 ml) 10 38

Italy · Crisp · Golden Apple · Pear

Sauvignon Blanc

Kim Crawford (375 ml) 13 23

New Zealand · Tropical melon · Pineapple

Blanc De Noir

BlindFord by Prisoner (750ml) 20 80

White-pressed Pinot Noir · Citrus · Peach · Flower

Chardonnay

Robert Mondavi (375 ml) 10 18

California · Citrus · French Oak · Creamy

Carneros by Prisoner (375 ml) 39

Napa · Vanilla · Toasted Oak · Creme brulee

glass bottle

Plum

Kinsen (750ml) 10 38

Japan · Sweet · Summer Fruit · Caramel

RED WINE

Pinot Noir

Meiomi (375 ml) 14 24

California · Cherry · Tobacco · Dark red fruit

Cabernet Sauvignon

Robert Mondavi (375 ml) 10 18

Central · Black cherry · Blackberry · Vanilla

Bonanza (375 ml) 29

California · Vanilla · Dark berry · Cassis

Caymus Vineyards (375ml) 80

Napa · Cocoa · Cassis · Dark berries

Red Blend

Mezzacorona (750 ml) 10 38

Italy · Full body · Blackberry · Vanilla · Cocoa

Prisoner (375 ml) 42

Napa · Bing cherry · Chocolate · Roasted fig

HANDCRAFTED COCKTAILS

St Germain Lycheetini 13

Lychee · Vodka · St. Germain · Lemon-lime

Gingertini 13

Ginger · Vodka · Lime · Honey

Pear Pometini 13

Grey Goose La Poire · Pomegranate Liqueur

· Cranberry · Lime

Passiontini 13

Bombay Sapphire · Lime · Passionfruit

Saketini 12

Japanese sake · Vodka · Cucumber

Yakuza Sour 15

Suntory Toki · Whisky · Lime · Grenadine

Tycoon 12

Makers Mark · Ginger liqueur · Bitters · Lime

Drunken Passion 15

Suntory Toki · Kinsen Plum · Passionfruit

· Prickly Pear

Peach Perfect 12

Svedka Peach · Passionfruit · Peach

Golden Express 12

Tequila · Ginger liqueur · Mango

Purple Jean 13

Gin · Chambord · Raspberry liqueur

· Cranberry · lime

BEER

Kawaba Snow Weizen (330 ml) 13

Premium Unfiltered Wheat Beer

Kawaba Pearl Pilsner (330 ml) 13

Premium Unfiltered Pilsner

Kawaba Twilight Ale (330 ml) 13

Premium Unfiltered Pale Ale

Sapporo (20.3 oz) 12

Sapporo (12 oz) 7

Sapporo Light (12 oz) 7

Asahi (21.4 oz) 12

Free Wave Hazy IPA (N/A) 7


SAKE


[SAKE METER VALUE measures the density of sake compared to water. The higher the [+], the DRIER the sake becomes. The lower the [-], the SWEETER the sake gets

Sake Sampler (3 Pick) 19
Ginjo · Honjozo · Junmai


Sake Sampler (4 Pick) MP
Ginjo · Honjozo · Junmai · Daiginjo

Daiginjo Rice polishing ratio 50 % or less


 **Chiyomusubi (100 ml)** 12
(720 ml) 79
Dark Fruit · Light · Smooth · Rich [+1]

 **Mu Black Label (720 ml)** 129
Apple · Lime · Honeydew [+1]

Ginjo Rice polishing ratio 60 % or less

 **Tenbu (300ml)** 29
(720 ml) 59
Crisp apple · Melon · Peach [+5]


Honjozo Rice polishing ratio 70 % or less


 **Karatamba Nama (720 ml)** 39
Crisp · Smooth · Dry [+7]


Nigori (Unfiltered)

 **Kizakura Matcha (300ml)** 21
Sweet · honeydew · matcha [-20]

Junmai Rice polishing ratio 90 % or less

 **Kigen (180 ml)** 14
Crisp · Fruity · Pear [-1]

 **Otokoyama (300 ml)** 25
Full-bodied · Dry [+10]

 **Jitsuraku (300 ml)** 21
Natural dry · Rich [+10]

Hot

Premium (225 ml) 20

House (225 ml) 10

Kigen (180 ml) 14

Sochu

Ginza No Suzume (100ml) 10

Kagemusha (100ml) 10

* Please ask your server for detail

JAPANESE WHISKY

Neat or On the Rocks (1.5 oz). Highball for additional \$2.

Suntory "Toki" 14

Blended from Hakushi, Yamazaki, Chita

Tenjaku 15

Yamanashi · Blended

Gyokusendo "Peak" 15

Gifu · Grain & Imported Malt

Umiki 16

Yoshino · Ocean-fused & Pine-barreled

Kikori 17

Kumamoto · Rice-distilled & Barrel-aged

Nikka Days 17

Blended

Mars Iwai Tradition 18

Nagano · Blended

Shibui Grain Select 19

Niigata · Mizunara-oak finish

Nikka Coffey Grain 22

Miyagikyo · Coffey still

Suntory "Hibiki" 24

Harmony Blend

Nikka Taketsuru Pure Malt 25

Miyagikyo · Pure Malt

Hakushu 12 YR 50

Mt. Kaikomagatake · Single malt

Yamazaki 12 YR 50

Yamazaki Single malt

SCAN QR CODE FOR FOOD MENU

