



## APPETIZERS

<b>Asparagus beef Roll</b>	<b>12</b>
Asparagus wrapped with beef in teriyaki sauce	
<b>Edamame</b>	<b>4</b>
Boiled soybeans in the pod	
<b>Tokio Dumpling (8 pc Beef)</b>	<b>6</b>
Pan-fried pot stickers filled with seasoned Veggies served with dipping sauce	
<b>Sashimi ceviche with Tortilla</b>	<b>12</b>
Chef's choice of sashimi mixed with Pico de Gallo, garlic, olive oil and hint of lime juice	
<b>Coconut Shrimp</b>	<b>14</b>
Giant jumbo shrimp breaded with dry sweet coconuts, served over Papaya salad, garnished with mint & Garlic butter cream sauce	
<b>Spring Garden</b>	<b>12</b>
Shrimp, tuna crabmeat wrapped with cucumber	
<b>Lettuce Wraps</b>	<b>14</b>
Chicken and Tofu with mixed veggie & Crispy rice noodles	
<b>Crab Cakes</b>	<b>11</b>
Server over green mix with chef's Special sauce	
<b>Breaded Calamari</b>	<b>11</b>
Lightly breaded fresh calamari	
<b>Spicy grill Calamari</b>	<b>12</b>
Grilled calamari with Papaya Salad	
<b>Tempura</b>	<b>12</b>
Shrimp only (4 pc)	8
Shrimp only (6 pc)	12
Veggie only (6 pc)	7

## SALAD

<b>Tokio House Salad</b>	<b>3.5</b>
Fresh mixed baby greens & spring Mix with Special house sauce	
<b>Wakame Salad</b>	<b>7</b>
Assorted seaweed and cucumber marinated in a ponzu oil	
<b>Maguro Salad (Spicy tuna)</b>	<b>12</b>
Cylinder shaped layers of pico de Gallo (tomato, onion, cilantro, avocado) with spicy tuna (tuna, chili oil, scallion, & smelt roe)	
<b>Sashimi Salad</b>	<b>12</b>
Chef's choice of fish over fresh mixed greens, sesame oil and Sweet & spicy sauce	

## NOODLES

<b>Tokio Udon</b>	<b>12</b>
Japanese thick noodles in a seasoned Hot broth with shrimp & veggie Tempura on the side	
<b>Tokio Yaki</b>	<b>8</b>
Japanese thick noodles, stir-fried With veggies in a tangy sauce	
With Shrimp	12
With Calamari	12

## GARDEN ROLLS

<b>Asparagus</b>	<b>4</b>
<b>Cucumber (kappa)</b>	<b>3</b>
<b>Marinated mushroom (shitaki)</b>	<b>5</b>
<b>Yellow pickle (oshinko)</b>	<b>3</b>
<b>Avocado</b>	<b>4</b>
<b>Futo maki</b>	<b>7.5</b>
Asparagus, avocado, cucumber, oshinko Shitake mushroom, tamago	
<b>Veggie crunch</b>	<b>6</b>
Sweet potato tempura, avocado, cucumber Spicy mayo & tempura crumbs	

## SUSHI & SASHIMI

Chef's selection

<b>Boat A</b>	<b>40</b>
14 pc sushi with California & Spicy Tuna	
<b>Boat B</b>	<b>60</b>
24 pc sushi with California, Dragon & Spicy Tuna	
<b>Sushi Deluxe</b>	<b>19.5</b>
7 pc sushi with ½ California & ½ Spicy Tuna	
<b>Sashimi Deluxe</b>	<b>30</b>
Chef's choice of 7 kinds of sashimi	
<b>Open Sushi Bar</b>	
Please ask your server for more information	



## ENTRÉE

All entrees served with miso & rice

<b>Shrimp &amp; Scallop Teriyaki</b>	<b>20</b>
Served with house salad & mixed grilled veggie	
<b>Chicken Teriyaki</b>	<b>13</b>
Served with house salad & mixed grilled veggie	
<b>Beef Teriyaki</b>	<b>18</b>
Served with house salad & mixed grilled veggie	
<b>Salmon Teriyaki</b>	<b>18</b>
Served with house salad & mixed grilled veggie	
<b>Pork cutlet (aka Tonkatsu)</b>	<b>15</b>
Served with Papaya salad	
<b>Tokio Steak</b>	<b>20</b>
Charbroiled 12oz Super Angus sirloin with Grilled veggies & salad	
<b>Garlic Beef</b>	<b>18</b>
Diced beef cooked with chef's oriental sauce Served with steamed broccoli in garlic sauce	
With Chicken	13
With shrimp	20
<b>Tokio Stir-fry (beef)</b>	<b>18</b>
Chef's special of stir-fry beef with baby corn, Carrots, green peppers, red onion, celery, leeks Served around Jasmine rice with sesame seed	
With chicken	13
With shrimp	20
<b>Spicy Beef</b>	<b>18</b>
With dried red peppers, scallions & chopped garlic Served over tasty fried rice	
With chicken	13
With shrimp	20
<b>Oriental Citrus Plate (chicken)</b>	<b>13</b>
With shredded dry orange skin, scallion & garlic Served over tasty fried rice	
<b>Tokio Spare-ribs</b>	<b>16</b>
Spare-ribs tossed with Hector sauce Served over Papaya salad	
<b>Miso Sea Tilapia</b>	<b>15</b>
Fresh Tilapia marinated with miso & soy sauce Cooked with red pepper, chopped baby corn, peas Juliane carrots & garlic over steamed bok choy	
With Sea Bass	22
With Halibut	25

## SIDE

<b>Miso Soup</b>	<b>1.5</b>
<b>Steam rice</b>	<b>1.5</b>
<b>Fried rice</b>	<b>1.5</b>

## HAPPY ENDING

<b>Sweet rice cake (Mochi)</b>	<b>6</b>
Choice of three- Chocolate, Strawberry, Mango Green tea, Vanilla	
<b>Green Tea Ice Cream</b>	<b>6</b>
<b>Turtle Cheesecake</b>	<b>6</b>
<b>Key Lime Kalypso</b>	<b>6</b>
<b>Chocolate Martini</b>	<b>10</b>
Chocolate vodka with white & dark Godiva liquor	

## BEVERAGES

<b>Coke, Diet Coke, Sprit e, Fanta</b>	<b>2.5</b>
<b>Hot/Ice Green Tea</b>	<b>2</b>
<b>Voss Bottle water</b>	<b>4</b>
<b>Voss sparkling water</b>	<b>5</b>
<b>Coffee</b>	<b>2</b>
<b>Lemonade</b>	<b>2</b>
<b>Ramune</b>	<b>3</b>
<b>Tokio Cocktail</b>	<b>2.5</b>
For kids! Non-alcoholic cocktail	
<b>Root Beer, Club soda</b>	<b>2.5</b>
<b>Fresh Fruit Juice</b>	<b>2.5</b>
Cranberry, Orange, Pineapple, Grapefruit	

“The Illinois department of public health advises that consumption of raw or undercooked food of Animal origin, such as beef, eggs, fish, pork, poultry or shellfish may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions maybe at a higher risk and should consult their physician or public health official for further information”



## SUSHI – NIGIRI

<b>Flying fish roe-</b> Tobiko	<b>3</b>	<b>*Una Q</b>	<b>6</b>
<b>*Freshwater eel-</b> Unagi	<b>2.5</b>	Unagi, cucumber	
<b>*King crab</b>	<b>4</b>	<b>*Ebi Tempura</b>	<b>9</b>
<b>Mackerel-</b> Saba	<b>2</b>	Shrimp tempura, avocado, cucumber	
<b>*Surf clam-</b> hokigai	<b>2.5</b>	<b>*Philadelphia</b>	<b>7</b>
<b>*Octopus-</b> Tako	<b>2</b>	Smoked salmon, cream cheese, avocado	
<b>Salmon-</b> Sake	<b>2.5</b>	<b>Alaska</b>	<b>6</b>
<b>Salmon roe-</b> Ikura	<b>3</b>	Salmon, avocado	
<b>Scallop-</b> Hotategai	<b>3</b>	<b>Boston</b>	<b>6</b>
<b>Sea Urchin-</b> Uni	<b>4</b>	Tuna, avocado	
<b>*Shrimp-</b> Ebi	<b>2</b>	<b>*Shimp Tempura Crunch</b>	<b>13</b>
<b>Smelt roe-</b> Masago	<b>2.5</b>	Shrimp tempura, avocado, crab meat inside	
<b>*Smoked Salmon</b>	<b>3</b>	Crispy tempura crumbs outside	
<b>Squid-</b> Ika	<b>2</b>	<b>Tokio King (10pc)</b>	<b>17</b>
<b>Sea Bass-</b> Suzuki	<b>2.5</b>	Deep fried shrimp, spicy tuna, cucumber, Unagi, and avocado on top	
<b>Sweet Shrimp-</b> Amaebi	<b>4</b>	<b>Deer Park Crazy</b>	<b>11</b>
<b>*Egg-</b> Tamago	<b>2</b>	Yellowtail tuna, avocado, cucumber, crab, Masago	
<b>Tuna-</b> Maguro	<b>2.5</b>	<b>*Dragon</b>	<b>12</b>
<b>Yellowtail-</b> Hamachi	<b>3</b>	Grilled eel wrapped over California roll	
<b>Flounder-</b> Hirame	<b>2.5</b>	<b>Rainbow</b>	<b>13</b>
<b>Super white Tuna</b>	<b>2.5</b>	Assorted sashimi wrapped over California roll	

## ROLL – MAKI

<b>Negi Hamachi</b>	<b>5</b>	<b>Tokio Volcano</b>	<b>17</b>
Hamachi, green onion		White tuna, cucumber, avocado inside with Spicy tuna, crab meat, and spicy mayo topping	
<b>*California (regular/spicy)</b>	<b>5</b>	Shaped like Volcano with House Special Sauce and Potato crunch sprinkles	
Crab meat, cucumber, and avocado		<b>Tropical Sensation</b>	<b>10</b>
<b>Spicy Tuna</b>	<b>6.5</b>	Choice of mango or kiwi on top of Maki with Kanikama (crab stick) and egg, artfully	
Spicy tuna, cucumber		Designed with chefs special mango/kiwi sauce	
<b>Spicy Scallop</b>	<b>7</b>	<b>Spicy Tuna Crunch</b>	<b>12</b>
Spicy scallop, cucumber		Chef's choice of assorted fish with spicy tuna, Potato crunch on top	
<b>Spicy Salmon</b>	<b>7</b>		
Spicy salmon, cucumber			
<b>*Spider</b>	<b>9</b>		
Soft shell crab, avocado, cucumber			
<b>Sake Maki</b>	<b>5</b>		
Salmon			
<b>Tekka Maki</b>	<b>5</b>		
Tuna			

(\*) Indicates these items contain no raw seafood!

Hand rolls are available upon request

Add Tobiko or Masago for additional charges

Additional charge for other ingredients & substitutions, extra sauces & garnishes

Our Chefs may not always be able to honor special requests during peak hours



## **Tokio Sake Lunch Special**

Served with Miso Soup, House Salad,  
Tempura Combo, Dumpling, 3 pc. California rolls & Rice (fried or steamed)

#1 Chicken Teriyaki	9
#2 Orange Chicken	9
#3 Grilled Chicken	9
#4 Stir Fry Chicken	9
#5 Beef Teriyaki	11
#6 Stir Fry Beef	11
#7 Pork Cutlets	9

## **Sushi Bar Lunch Special**

Served with Miso Soup

#1 Five Piece Sushi (Chef's Choice) & Spicy Tuna Roll	12
#2 Five Piece Sushi (C.C.) & California Roll	12

## **Veggie Lunch Special**

Served with Miso Soup, Steamed Rice, Fresh Mixed Veggies

#1 Lettuce Wraps	9
#2 Grilled Tofu	9

Located at Deer Park 847)438-0400