

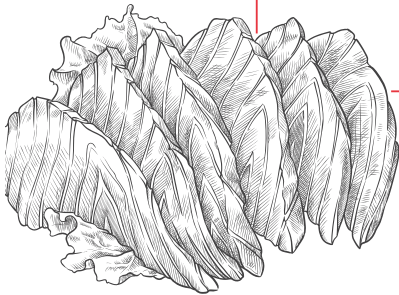
# TOKYO BAY

Revel in reimagined modern Japanese cuisine amid an inspired tropical setting. Acclaimed Executive Chef Joe Richardson has developed a menu specializing in traditional techniques and interactive family-style plates. With exquisite seafood curated from destinations from around the world, our creations are further elevated by our ingredients grown in our very own hydroponic farm.

## NIGIRI & SASHIMI

2 pieces per order

maguro/bluefin tuna	18
toro/fatty bluefin tuna	38
sake/king salmon	16
hamachi/yellow tail	16
hotate/scallops <sup>SF</sup>	16
unagi/fresh water eel <sup>G</sup>	18
madai/seabream	18
kinmadai/golden eye snapper	18
kanpachi/amberjack	18
tako/octopus	14
ika/cuttlefish <sup>SF</sup>	14
uni/sea urchin <sup>SF</sup>	25



## COMBINATION SASHIMI/NIGIRI

**Chef's Choice 10 Piece Sashimi and 5 Piece Nigiri <sup>G</sup>** 100

**Bluefin Tuna Tasting** 70  
2 pieces per order  
akami, chu-toro, otoro

## THREE CEVICHE

**Blue Fin Tuna Ceviche <sup>G</sup>** 32  
garlic ginger soy, jalapeño, onion, yuzu kosho, cilantro

**Scottish Salmon Ceviche <sup>G</sup>** 24  
edamame, red onion, celery, cilantro, orange miso sauce

**Shrimp Ceviche <sup>G</sup> <sup>SF</sup>** 22  
red onion, cucumber, cilantro, passion fruit, lemon

## MORIAWASE SASHIMI

**Aurora Ichi 15 pc <sup>SF</sup>** 75  
bluefin tuna  
hamachi  
king salmon  
snapper  
scallop

**Aurora Ni 21 pc <sup>SF</sup>** 95  
bluefin tuna  
hamachi  
king Salmon  
snapper  
medium fatty bluefin tuna  
local lobster  
scallop

**Chef's Choice 30 pc <sup>SF</sup>** 140  
chef's daily handpicked selection

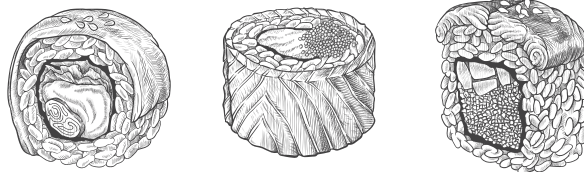
LEGEND <sup>D</sup> dairy <sup>G</sup> gluten <sup>TN</sup> tree nut <sup>SF</sup> shellfish <sup>V</sup> vegan

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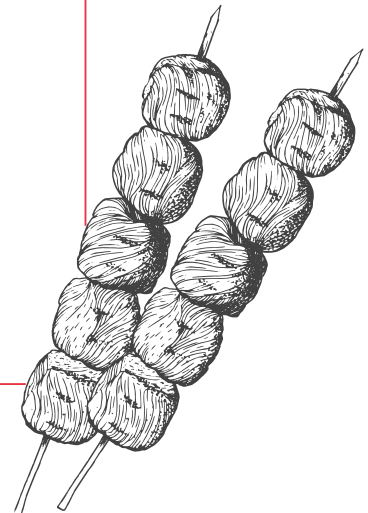
## CUT ROLL MAKIMONO

<b>Alaskan King Crab</b> <span>D</span> <span>G</span> <span>SF</span>	35	<b>Hamachi Jalapeño</b> <span>G</span>	24
california Roll cucumber, avocado, shiso garlic butter ponzu		yellowtail, fresh jalapeño, jalapeño ponzu, black lava salt	
<b>Spicy Tuna Roll</b> <span>G</span>	18	<b>Tempura Asparagus Roll</b> <span>G</span>	12
tuna, jalapeño, cucumber, spicy chipotle purée		tempura asparagus, avocado, cucumber, sweet soy	
<b>Kamikaze</b> <span>G</span>	22	<b>Shrimp Tempura Roll</b> <span>G</span> <span>SF</span>	18
barbecue freshwater eel, cucumber, avocado, spicy tuna, sweet soy		tempura shrimp, avocado, spicy aioli, fresh honey truffle	
<b>Rendezvous Roll</b> <span>G</span> <span>SF</span>	24	<b>Scallop and Prawn</b> <span>G</span> <span>SF</span>	27
shrimp tempura, avocado, cucumber fresh tuna, spicy ginger-garlic ponzu		torched scallop, prawn tempura, cucumber, avocado, black lava salt	
<b>Salmon Dream</b> <span>G</span>	26	<b>Otoro</b>	34
king salmon cucumber, avocado, yuzu ponzu, chives		tataki bluefin tuna belly, green onion, fresh wasabi, aged soy	
<b>Lobster Roll</b> <span>D</span> <span>G</span> <span>SF</span>	34	<b>Soft Shell Crab Roll</b>	19
Lobster, cucumber, shrimp, shiso, garlic butter, soy paper, crispy potato, sweet soy		cucumber, avocado, garlic ponzu butter	



## ROBATA SKEWERS

<b>Braised Short Rib Beef 2 pc</b> <span>G</span>	22
sweet soy, garlic	
<b>Pork Belly 2 pc</b> <span>G</span>	20
caramel miso sauce	
<b>Chicken Shiso 2 pc</b> <span>G</span> <span>D</span>	20
chicken breast, shiso butter, yakitori sauce	
<b>Chicken Yakitori 2 pc</b> <span>G</span>	20
yakitori sauce, sesame powder	



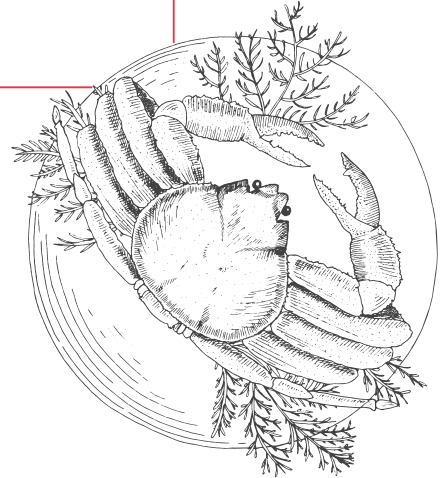
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## SHARING PLATE

<b>Short Rib Gyoza</b> <b>G</b>	24
sweet soy, garlic	
<b>Crispy Soft-Shell Crab</b> <b>G SF</b>	21
ginger ponzu sauce	
<b>Seared Thin Slice US Beef 6 oz.</b>	25
sake and mirin sauce	
<b>Edamame</b> <b>V</b>	10
young soy bean, sea salt	
<b>Garlic Spicy Edamame</b> <b>G V</b>	12
japanese pepper, garlic soy sauce	



## FROM THE GARDEN

<b>Tokyo Bay Seasonal Salad</b> <b>G V</b>	16
edamame, hydroponic heirloom tomato, crispy brussels sprouts, carrot-ginger dressing	
<b>Goma Spinach</b> <b>G V</b>	11
blanched spinach, sesame puree, citrus salt	
<b>Romaine Salad</b> <b>G V</b>	16
pickled cucumbers, edamame, tempura flakes, wasabi-cucumber dressing	
<b>Hydroponic Salad</b> <b>V</b>	16
lettuce, japanese daikon, robata grilled zucchini, tataki dressing	



## RICE

<b>Lobster</b> <b>D G SF</b>	26
lobster, sake steamed sushi rice, mushrooms, shiso brown butter, chives	
<b>Vegetable Fried Rice</b> <b>G</b>	15
onion, carrot, green onion, egg, mushroom	
<b>Ultimate Fried Rice</b> <b>D G SF</b>	22
braised short rib, chicken, pork belly, shrimp, onion, garlic, chives, egg, aged soy	

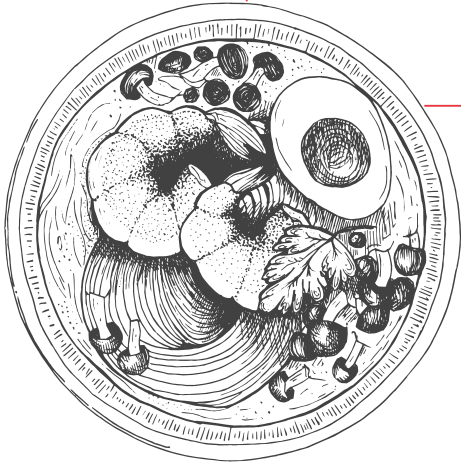
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## ROBATA GRILL

<b>Miso Chilean Seabass</b> <span>D</span> <span>G</span> <span>SF</span>	55
butterscotch miso marinade, fresh lemon	
<b>King Salmon</b> <span>G</span>	35
yakitori sauce, fresh lemon	
<b>Sweet Corn</b> <span>D</span> <span>G</span>	13
shiso garlic butter, chives	
<b>Yuzu Prawns 2 pc</b> <span>SF</span>	25
garlic and lime sauce	
<b>Seaweed Scallops</b> <span>D</span> <span>G</span> <span>SF</span>	21
half shell 3 pc nori garlic butter	
<b>Freshwater Eel "Unagi Dom" 5oz</b> <span>G</span>	48
sushi rice, unagi sauce	

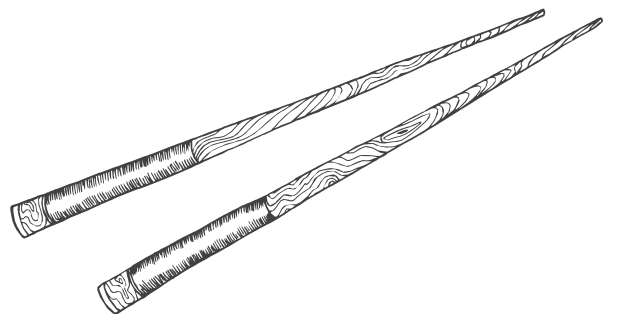


## TEMPURA

<b>Shrimp 2 pc</b> <span>G</span> <span>SF</span>	25
citrus salt, seaweed powder, tempura sauce	
<b>Vegetable</b> <span>G</span> <span>SF</span>	20
seasonal vegetables, seaweed powder, tempura sauce	
<b>Shishito</b> <span>G</span> <span>SF</span>	16
shishito pepper, charred lime, citrus salt	

## RAMEN

<b>Miso Soup</b> <span>G</span>	10
tofu, wakame, shitake mushroom, scallion	
<b>Pork Ramen</b> <span>G</span>	28
spicy or regular with roasted pork belly, pork broth, soft egg, scallion, nori	
<b>Lobster Ramen</b> <span>G</span> <span>SF</span>	38
poached lobster, pork broth, soft egg, scallion, nori	



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