

# TOKYO JOE

— sushibars —

**Tokyo Joe's** philosophy is inspired by Asian and Japanese cultures, embracing the importance of slowing down and enjoying the moment.

Our aim is to suffice the hungry stomach and curious taste buds by creating our menu with devotion to quality, simplicity and purity.

We revisit Asian and Japanese dishes, cooking techniques and methodologies, by infusing a modern twist.

Our approach is to highlight the ingredients with minimal manipulation, while creating an amazing experience.

We want all our guests to feel at home, while adapting to the Greek hospitality and friendliness.

*Enjoy the adventure of Tokyo Joe!*

[www.tokyojoe.gr](http://www.tokyojoe.gr)

**ENGLISH MENU**

## Salads

<b>Kaiso Salad</b>	classic Japanese seaweed mix topped with sesame <b>7€</b>
<b>Zoodle Salad</b>	cucumber, daikon and mango with crab and sweet chili mayo <b>10€</b>
<b>Prawn Salad</b>	mixed greens with spicy lemon dressing <b>14€</b>
<b>Mango Chicken Salad</b>	panko chicken bites topped with mango and plum sauce <b>14€</b>
<b>Crispy Duck</b>	mixed greens, crispy onion with hoisin-orange dressing <b>14€</b>
<b>Salmon &amp; Tuna Tataki</b>	mixed greens with wafu dressing topped with crispy onions <b>14€</b>
<b>King Crab Salad</b>	iceberg, avocado, pickle onion with yuzu honey dressing <b>24€</b>

## Carpaccio & Tataki

<b>Salmon Karashi Su-Miso</b>	salmon tataki topped with ikura and su-miso mustard sauce <b>14€</b>
<b>Tuna Tataki</b>	with goma wafu dressing <b>14€</b>
<b>Mixed Carpaccio</b>	salmon, tuna, and sea bass with spicy yuzu sauce <b>15€</b>
<b>Truffle Beef Tataki</b>	slices of beef filet with spicy ponzu sauce <b>15€</b>
<b>Tuna Carpaccio</b>	tuna with tonsazu soy and sisho guacamole <b>15€</b>
<b>Yellowtail Carpaccio</b>	in yuzu-soy dressing with jalapeno slices <b>16€</b>

## Tartare & Ceviches

<b>Seabass Ceviche</b>	with tiger milk mango sauce <b>14€</b>
<b>Aji Tuna Ceviche</b>	with fresh spicy chili ponzu sauce <b>15€</b>
<b>Mixed Fish Ceviche</b>	with jalapeno dressing <b>16€</b>
<b>Salmon Tuna Tartare</b>	served with homemade rice crackers <b>16€</b>
<b>King Crab Tartare</b>	mixed in tobiko mayo sauce and yuzu truffle dressing <b>32€</b>

## Soups & Bites

- Miso Soup** soybean based with wakame and tofu and spring onions **4€**
- Spicy Clear Soup** with seabass, shrimp and vegetables **6€**
- Ramen Soup** with homemade pork stock, corn, egg and pork belly **10€**
- Edamame** with salt and lime **5€**
- Fried Edamame** with chili butter sauce **5.5€**
- Bao Buns** with Pork **9€** // Chicken **10€** // Shrimp **10€** // Beef **10€** // Duck **10€**
- Spring Rolls** Veggie **9€** // Chicken **10€**
- Cauliflower** roasted cauliflower with truffle goma sauce **11€**
- Gyoza** Shrimp & Chicken **12€** // Beef **14€** // Chilean Seabass **16€**
- Scallops** (4 pcs) in jalapeno spicy dressing **15€**

## Tempura

- Pop Corn Tempura** with yuzu salt and lime **8€**
- Yasaino Tempura** mixed vegetables tempura with chili dashi dipping sauce **10€**
- Crispy Squid** deep fried squid with lime and jalapeno sauce **12€**
- Rock Shrimps Tempura** in creamy mango mayo // in spicy mayo **12€**
- Crab Croquettes** panfried corn croquettes with crab, sweet and spicy sauce **14€**
- Tiger Prawn Tempura** (4 pcs) with spicy mayo and yuzu soy sesame dressing **15€**

## Rice & Noodles

- Gohan** steamed rice **4€**
- Egg Fried Rice** with soy sauce **6€** (extra: Beef / Chicken / Prawns **3€**)
- Soba Noodles** cold noodles with edamame and tahini goma sauce **10€** / Salmon **13€** / Tuna **13€**
- Stir Fried Yakisoba** with mixed vegetables **9€** (extra: Beef / Chicken / Prawns **3€**)
- Beef Udon Noodles** with mixed vegetables and sweet soy sauce **13€**

## Signature & Robata Dishes

<b>Kushiyaki</b>	skewers chicken <b>8€</b> // salmon <b>10€</b> // beef <b>12€</b>
<b>Chicken Filet</b>	chicken filet with teriyaki sauce steamed rice <b>13€</b>
<b>Grilled Salmon Filet</b>	with teriyaki sauce and steamed rice <b>16€</b>
<b>Crispy Duck Pancakes</b>	with cucumber, carrot, leeks and hoisin sauce <b>18€</b> (extra: pancakes <b>3€</b> )
<b>Jumbo Tiger Prawn</b>	with yuzu kosho <b>24€</b>
<b>Beef Tenderloin</b>	with spicy teriyaki sauce with steamed rice <b>25€</b>
<b>American Rib-Eye</b>	with wafu dressing and garlic chips with steamed rice <b>34€</b>
<b>Black Cod*</b>	with apple miso sauce <b>35€</b>
<b>Chilean Sea Bass*</b>	with creamy ginger dressing <b>52€</b>

## Nigiri 2pcs

<b>Ebi</b>	boiled shrimp <b>4€</b>
<b>Unagi</b>	smoked eel <b>5€</b>
<b>Suzuki</b>	seabass <b>5€</b>
<b>Shake</b>	salmon <b>5€</b>
<b>Maguro</b>	tuna <b>6€</b>
<b>Hamachi</b>	yellowtail <b>7€</b>

## Special Nigiri 2pcs

<b>Spicy Seared Seabass</b>	with spicy mayo <b>6€</b>
<b>Seared Salmon</b>	with sweet sauce <b>6€</b>
<b>Yellowtail</b>	with yuzu kosho <b>7€</b>
<b>Seared Tuna</b>	with Aji ceviche sauce <b>7€</b>
<b>Chutoro*</b>	moderate fatty tuna belly with yuzu kosho <b>8€</b>
<b>Otoro*</b>	fattiest tuna belly with yuzu kosho <b>9€</b>
<b>Gunkan Black Cod*</b>	with miso sauce <b>9€</b>
<b>Gunkan Chilean Seabass*</b>	with ginger sauce <b>10€</b>

\*upon availability

## Sashimi 2pcs

<b>Suzuki</b>	seabass <b>5€</b>
<b>Shake</b>	salmon <b>6€</b>
<b>Maguro</b>	tuna <b>7€</b>
<b>Hamachi</b>	yellowtail <b>7€</b>
<b>Chutoro*</b>	moderate fatty tuna belly <b>8€</b>
<b>Otoro*</b>	fattiest tuna belly <b>9€</b>
<b>Sashimi Platter</b>	chef selection of sashimi (14pc) <b>32€</b>

## Hossomaki 8pcs

<b>Kappa</b>	cucumber <b>5€</b>
<b>Avocado</b>	avocado <b>6€</b>
<b>Ebi</b>	boiled shrimp <b>7€</b>
<b>Surimi</b>	crab <b>7€</b>
<b>Shake</b>	salmon <b>8€</b>
<b>Tekka</b>	tuna <b>9€</b>

## Uramaki 8pcs

<b>Tokyo Veggie Roll</b>	vegetable mix with apple miso sauce <b>9€</b>
<b>Salmon / Tuna avocado</b>	salmon <b>10€</b> // tuna with avocado <b>10€</b>
<b>Spicy Salmon / Tuna</b>	spicy salmon <b>10€</b> // tuna with spring onion and chili mayo <b>10€</b>
<b>Salmon Philadelphia</b>	with cucumber and cream cheese <b>10€</b>
<b>Spicy shrimp and crab</b>	with orange tobiko and spicy mayo <b>10€</b>
<b>California</b>	with surimi crab, cucumber, avocado and creamy mayo <b>10€</b>
<b>Spider Futomaki Roll</b>	softshell crab tempura ,cucumber, avocado, spicy mayo, spring onion and tobiko <b>12€</b>
<b>Ebiten</b>	tempura shrimp, spring onion and spicy mayo <b>12€</b>
<b>King Crab California</b>	with king crab cucumber, avocado and creamy mayo <b>17€</b>

\*upon availability

# Tokyo Joe Signature Rolls

8pcs

## **Salmon Teriyaki With Crab Surimi 11€**

surimi, orange tobiko, topped with seared salmon, teriyaki and spicy mayo sauce

## **Salmon Teriyaki With Shrimp Tempura 12€**

tempura shrimp, green tobiko, topped with seared salmon, spicy mayo and teriyaki sauce

## **Dynamite Roll 12€**

cucumber, avocado, orange tobiko, topped with surimi crab leg, yuzu, seared with spicy mayo and chives

## **Seabass Roll 13€**

avocado, cucumber, topped with seared sea bass chopped chili, citrus ceviche sauce, green tobiko and yuzu kosho paste

## **Crunchy Tuna Roll 13€**

akami tuna and otoro with spring onion, spicy mayo and crunchy onion flakes

## **Beef Spicy Truffle Teriyaki Roll 14€**

cucumber, spring onion, cream cheese topped with topped with seared slices of beef filet, chopped chili and spicy truffle teriyaki sauce

## **Black Emperor Roll 14€**

tempura shrimp, cream cheese, avocado, cucumber topped with seared eel, orange tobiko and togarashi eel sauce

## **Jalapeno Rock Shrimp Roll 14€**

with asparagus, creamy mayo, tobiko, mixed leaves topped with tempura shrimps and jalapeno sauce

## **King Crab Tuna Roll 17€**

king crab inside, avocado cucumber, orange tobiko, topped with tuna slices, spicy mayo and aji ceviche sauce

# Tokyo Joe Signature Rolls

8pcs

## **Mario Roll 12€**

deep fried roll with salmon, cream cheese, orange tobiko, spicy mayo and teriyaki sauce

## **Miami Heat Roll 12€**

deep fried roll with salmon, avocado, fresh onion, orange tobiko, cream cheese, topped with jalapeño slices and siracha sauce

## **Tempura Mix 12€**

tempura shrimp, topped with salmon tempura, surimi tempura, spicy mayo and teriyaki sauce

## **New Yorker Roll 13€**

tempura shrimp, avocado, topped with tuna, spicy mayo and teriyaki sauce

## **Wasabi Creamy Dragon Roll 13€**

tempura shrimp, mango, cream cheese, topped with avocado, wasabi mayo and crunchy flakes

## **Tokyo Joe Tiger Roll 14€**

tempura shrimp, cucumber, avocado, topped with salmon, sea bass, teriyaki sauce and ikura

## **Yellowtail Roll 15€**

cucumber, avocado, tobiko, with slices of yellowtail, jalapeno ceviche sauce, zest lemon, coriander crest and jalapeno mayo

## **Scallop Ceviche Roll 15€**

Scallop roll with cucumber, avocado, pickled red onions and creamy ginger jalapeno dressing

## **King Crab Tempura Roll 24€**

avocado, cucumber, orange tobiko topped with king crab tempura, spicy mayo, yuzu sauce and chives

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Ο ΚΑΤΑΝΑΛΩΤΗΣ ΔΕΝ ΕΧΕΙ ΥΠΟΧΡΕΩΣΗ ΝΑ ΠΛΗΡΩΣΕΙ ΕΑΝ ΔΕΝ ΛΑΒΕΙ ΤΟ ΝΟΜΙΜΟ ΠΑΡΑΣΤΑΤΙΚΟ ΣΤΟΙΧΕΙΟ (ΑΠΟΔΕΙΞΗ – ΤΙΜΟΛΟΓΙΟ).  
CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT – INVOICE).

Για το μαγείρεμα και την παρασκευή dressings χρησιμοποιούμε ελαιόλαδο. Για το τηγάνισμα χρησιμοποιούμε ηλιέλαιο. Κατεψυγμένα προϊόντα σημειώνονται με αστερίσκο (\*).

For cooking and dressings preparation we use olive oil. For frying we use sunflower oil. Frozen products are indicated by an asterisk (\*).

ΤΟ ΚΑΤΑΣΤΗΜΑ ΔΙΑΘΕΤΕΙ ΥΠΟΧΡΕΩΤΙΚΑ ΦΥΛΛΑ ΔΙΑΜΑΡΤΥΡΙΑΣ ΓΙΑ ΤΟΥΣ ΠΕΛΑΤΕΣ ΣΕ ΕΙΔΙΚΗ ΘΕΣΗ ΔΙΠΛΑ ΣΤΗΝ ΕΞΟΔΟ.

THE STORE IS OBLIGED TO HAVE COMPLAINT FORMS, AVAILABLE TO CUSTOMERS IN THE SPECIAL CASE BY THE EXIT.

Στις τιμές του καταλόγου συμπεριλαμβάνονται όλοι οι νόμιμοι φόροι και επιβαρύνσεις.

Prices are inclusive of all taxes and duties.

Οι τιμές μπορεί να τροποποιηθούν χωρίς προειδοποίηση.

Prices can change without prior notice.

Αγορανομικός Υπεύθυνος: Δημήτρης Παππάς

Person Responsible upon Market Inspection: Dimitris Pappas