

# 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!*

**ENGLISH MENU**

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

## Salads

<b>Kaiso Salad</b>	classic Japanese seaweed mix topped with sesame <b>9€</b>
<b>Zoodle Salad</b>	cucumber, daikon and mango with crab and sweet chili mayo <b>12€</b>
<b>Snowcrab Surimi Salad</b>	cold noodles with snowcrab surimi, spring onion, chili, soy beans, soy and yuzu olive oil <b>13€</b>
<b>Prawn Salad</b>	mixed greens with spicy lemon dressing <b>16€</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>15€</b>
<b>Salmon &amp; Tuna Tataki</b>	mixed greens with wafu dressing topped with crispy onions <b>16€</b>
<b>King Crab Salad</b>	iceberg, mix green, dry cranberries, avocado, pickle onion with yuzu honey dressing <b>24€</b>

## Carpaccio & Tataki

<b>Salmon Karashi Su-Miso</b>	salmon tataki topped with tobiko, chives and karashi su-miso sauce <b>16€</b>
<b>Tuna Tataki</b>	tosazu soy, crispy garlic, pickled onion and orosi kizami wasabi sauce <b>16€</b>
<b>Truffle Beef Tataki</b>	slices of beef filet, wrap with garlic sprouts, cucumber, chips garlic and spicy ponzu sauce <b>16€</b>
<b>Mixed Carpaccio</b>	salmon, tuna, and sea bass with spicy yuzu sauce <b>15€</b>
<b>Tuna Carpaccio</b>	tuna Carpaccio with yuzu kosho and citrus wasabi dressing <b>15€</b>
<b>Yellowtail Carpaccio</b>	in yuzu-soy dressing with coriander and jalapeno slices <b>18€</b>
<b>Seabass Usuzukuri</b>	in jalapenio dressing topped with shiso, coriander and chilli powder <b>16€</b>

## Tartare & Ceviches

<b>Seabass Ceviche</b>	with tiger milk mango sauce <b>15€</b>
<b>Aji Tuna Ceviche</b>	with fresh spicy chili ponzu sauce <b>16€</b>
<b>Mixed Fish Ceviche</b>	with tiger milk jalapeno dressing <b>16€</b>
<b>Salmon Tuna Tartare</b>	with ponzu yuzu, fresh onion, tobiko served with homemade rice crackers <b>16€</b>
<b>King Crab Tartare</b>	mixed in tobiko mayo sauce and yuzu truffle dressing <b>35€</b>

## Soups & Bites

- Miso Soup** soybean based with wakame and tofu and spring onions **5€**
- Spicy Clear Soup** with seabass, shrimp and vegetables **7€**
- Ramen Soup** in homemade pork-chicken broth, corn, egg and pork belly **11€**
- Edamame** with salt and lime **5€**
- Fried Edamame** with chili butter sauce **6€**
- Bao Buns** with Pork **9€** // Chicken **11€** // Shrimp **11€** // Beef **12€** // Duck **12€**
- Spring Rolls** Veggie **10€** // Chicken **12€**
- Cauliflower** roasted cauliflower with black truffle goma sauce **12€**
- Gyoza** Shrimp & Chicken **14€** // Beef **14€**
- Scallops** (4 pcs) in jalapeno spicy dressing **16€**
- Crispy Rice** (2 pcs) Salmon or Tuna tartar with spicy miso sauce **8€**  
Yellowtail tartar jalapeno mayo **9€**

## Tempura

- Pop Corn Tempura** with yuzu salt and lime **10€**
- Yasaino Tempura** mixed vegetables tempura with dashi soy and apple miso sauce **12€**
- Crispy Squid** deep fried squid with lime and jalapeno sauce **14€**
- Rock Shrimps Tempura** in creamy mango mayo // in spicy mayo **13€**
- Crab Croquettes** deep fried corn crab croquettes with jalapeno mayo sauce **14€**
- Tiger Prawn Tempura** (4 pcs) with spicy mayo and yuzu soy sesame dressing **16€**

## Rice & Noodles

- Gohan** steamed rice **4€**
- Egg Fried Rice** with soy sauce **8€** (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 **12€** (extra: Beef / Chicken / Prawns **3€**)
- Beef Udon Noodles** with mixed vegetables and sweet soy sauce **13€**
- Pad Thai Noodles** Rice noodles with prawns, chicken, onion, eggs, bean sprouts, peanuts and creamy spicy dressing **15€**

## Signature & Robata Dishes

<b>Kushiyaki</b>	skewers chicken <b>8€</b> // salmon <b>10€</b> // beef <b>12€</b>
<b>Chicken Filet</b>	with teriyaki sauce, served with steamed rice <b>18€</b>
<b>Grilled Salmon Filet</b>	with teriyaki sauce, served with steamed rice <b>18€</b>
<b>Crispy Duck Pancakes</b>	with cucumber, carrot, leeks and sweet hoisin sauce <b>19€</b> (extra: pancakes <b>3€</b> )
<b>Grilled Tiger Prawn</b>	(2 pcs) with ponzu butter sauce <b>22€</b>
<b>Steamed Seabass fillet</b>	with creamy ginger sauce and seasonal greens <b>27€</b>
<b>Beef Tenderloin</b>	with spicy teriyaki sauce, served with steamed rice <b>25€</b>
<b>Black Cod*</b>	with apple miso sauce <b>35€</b>

## Nigiri 2pcs

<b>Ebi</b>	boiled shrimp <b>5€</b>
<b>Unagi</b>	smoked eel <b>7€</b>
<b>Suzuki</b>	seabass <b>6€</b>
<b>Shake</b>	salmon <b>6€</b>
<b>Maguro</b>	tuna <b>7€</b>
<b>Hamachi</b>	yellowtail <b>8€</b>

## Special Nigiri 2pcs

<b>Spicy Seared Seabass</b>	with spicy mayo <b>7€</b>
<b>Seared Salmon</b>	with apple miso sauce <b>7€</b>
<b>Seard Yellowtail</b>	with yuzu kosho <b>8€</b>
<b>Seared Tuna</b>	with spicy miso sauce <b>8€</b>
<b>Chutoro*</b>	moderate fatty tuna belly with yuzu kosho <b>10€</b>
<b>Otoro*</b>	fattiest tuna belly with yuzu kosho <b>12€</b>
<b>Gunkan Black Cod*</b>	with miso sauce <b>11€</b>

\*upon availability

## Sashimi 2pcs

<b>Suzuki</b>	seabass <b>6€</b>
<b>Shake</b>	salmon <b>7€</b>
<b>Maguro</b>	tuna <b>8€</b>
<b>Hamachi</b>	yellowtail <b>8€</b>
<b>Chutoro*</b>	moderate fatty tuna belly <b>10€</b>
<b>Otoro*</b>	fattiest tuna belly <b>12€</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>11€</b> // Tuna with avocado <b>12€</b>
<b>Spicy Salmon / Tuna</b>	Spicy Salmon <b>11€</b> // Tuna with spring onion and chili mayo <b>12€</b>
<b>Salmon Philadelphia</b>	with cucumber and cream cheese <b>12€</b>
<b>Spicy shrimp and crab</b>	with orange tobiko and spicy mayo <b>12€</b>
<b>California</b>	with surimi crab, cucumber, avocado and creamy mayo <b>12€</b>
<b>Ebiten</b>	(6pcs) tempura shrimp, avocado, spicy mayo and crunchy flakes <b>14€</b>
<b>Spicy Yellowtail</b>	with avocado, pickled jalapeno and wasabi tobiko mayo sauce <b>15€</b>
<b>Ocean Salmon Roll</b>	avocado, cucumber, boiled shrimp, mango mayo and jalapeno miso <b>15€</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 12€**

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

## **Salmon Teriyaki With Shrimp Tempura 15€**

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

## **Dynamite Roll 14€**

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

## **Seabass Roll 14€**

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

## **Crunchy Tuna Roll 14€**

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

## **Beef Spicy Truffle Teriyaki Roll 15€**

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

## **Black Emperor Roll 15€**

tempura shrimp, cream cheese, avocado, cucumber topped with seared eel, tobiko, crunchy flakes 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

## **Seared Salmon Tartar Roll 16€**

with shrimp tempura, creamy mayo, avocado topped with jalapeno pepper and anticucho peruvian sauce

# Tokyo Joe Signature Rolls

8pcs

## **Mario Roll 14€**

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

## **Smoked Salmon Obsession 15€**

salmon tempura, philadelphia cheese, avocado, tobiko, fresh onion, topped with seared salmon and smoked ponzu sauce

## **Miami Heat Roll 14€**

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

## **Tempura Mix 14€**

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

## **Wasabi Creamy Dragon Roll 14€**

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

## **New Yorker Roll 15€**

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

## **Tokyo Joe Tiger Roll 15€**

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

## **Yellowtail Roll 15€**

cucumber, avocado, tobiko, yuzu kosho topped 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, tobiko and jalapeno dressing

## **King Crab Tempura Roll 24€**

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

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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