



Irashaimase ~ Welcome

STARTERS

Appetizer Tempura

Three vegetable, two prawn & a piece of fish lightly battered & deep-fried served with a dipping sauce \$5.95

Agedashi Tofu

Six tofu squares lightly battered & deep-fried served in tempura sauce, garnished with ginger, spring onion & white radish \$3.95

Chawanmushi

A custard of chicken, seafood & vegetable steamed in egg & broth \$5.95

Fresh Oysters

Six Pacific oysters in their shells served with a spicy ponzu sauce \$9.00

Edamame

Steamed green soybean in their pods \$2.95

Gyoza

Six pan-fried pork dumplings \$3.95

SALADS & AEMONO

Green Salad

A tossed salad with a side of our ginger-soy dressing with a hint of garlic & onion \$5.95

Add a serving of shrimp for \$3.00

Karashi Sumiso Ae

Sashimi covered in a sauce of Japanese mustard, rice vinegar & miso

With: Hokkigai (geoduck) \$8.95

Ika (squid) \$8.95

Tako (octopus) \$8.95

Horenso Gomaae

Steamed spinach in our sweet soy sesame sauce \$4.95

Ika Natto

Squid sashimi with fermented soy bean \$7.95

Kinpira

Finely chopped burdock root in a sweet spicy sauce \$4.95

Kushikatsu

Two skewers of breaded pork & onion served with tonkatsu sauce \$5.95

Kushiyaki

Two grilled prawn & scallop skewers in our lemon-butter sauce \$9.95

Oyster Motoyaki

A Pacific oyster baked in our special cream sauce served in a shell \$3.95

Steamed Clams

Clams served with a side of our butter-lemon sauce \$11.95

Yakitori

Two grilled chicken skewers with teriyaki sauce \$4.95

Kaisen Salad (seafood salad)

Assorted seafood, seaweed & cucumber \$12.95

Sunomono

Cold green bean vermicelli topped with thinly sliced cucumber & lemon in a sweet vinaigrette

With: Shrimp \$3.95

Ebi (prawn) \$5.95

Tako (octopus) \$5.95

Kani (king crab) \$15.95

Wakame Su

Seaweed & cucumber in a sweet vinaigrette \$3.95

SOUPS & NOODLES

Dobinmushi

Seasonal mushroom with chicken, seafood & vegetable cooked in a bonito broth soup & served in a teapot \$8.95

Miso Soup

Soybean paste & broth

With: Asari (clams & spring onion) \$4.95

Tofu (tofu & spring onion) \$1.50

Wakame (seaweed & spring onion) \$1.95

Seafood Soup

Assorted seafood simmered in a bonito broth soup \$8.95

Yosenabe

Assorted seafood with tofu, vegetables & potato starch vermicelli in a bonito broth soup \$17.95

Udon (thick white wheat noodle) & Soba (thin buckwheat noodle)

Simmered in a bonito broth soup

With: Beef \$7.95

Chicken \$7.95

Seafood \$8.95

Tempura (prawn & vegetable on the side) \$7.95

Nabeyaki Udon

Egg, chicken, fish cake, prawn, scallop, shiitake mushroom & spinach simmered in a bonito broth soup \$8.95

Tempura Zaru Soba

Cold thin buckwheat noodle served on ice with soba sauce for dipping & prawn & vegetable tempura on the side \$8.95

COMPLETE DINNERS

Served with shrimp sunomono, miso soup, rice & your choice of ice cream

Chicken Teriyaki

Pan-fried chicken breast with noodle & vegetable \$18.95

Sliced Beef Teriyaki

Pan-fried sliced beef & onion with noodle & vegetable \$16.95

Steak Beef Teriyaki

New York steak with noodle & vegetable \$21.95

Salmon Teriyaki

Grilled wild Sockeye salmon with noodle & vegetable \$19.95

Sukiyaki

Sliced beef, carrot, enoki & shiitake mushroom, shue choy, potato flour vermicelli & tofu simmered in a sauce \$18.95

Sashimi Dinner

Seven kinds of seasonal fish \$25.95

Sushi Dinner

A California roll & seven kinds of nigiri \$23.95

Tempura

Prawn, fish & vegetable lightly battered & deep-fried \$16.95

DINNER FOR TWO

Served with shrimp sunomono, miso soup, rice & your choice of ice cream



#1

House roll, salmon/tekka maki
Nigiri sushi & assorted sashimi
Prawn, fish & vegetable tempura
Sliced beef teriyaki on noodle
Chicken karaage \$45.95



#2

Prawn, fish & vegetable tempura
Sliced beef teriyaki on noodle
Chicken karaage \$36.95



#3

California roll with tobiko
Seven kinds of nigiri sushi
Assorted sashimi \$52.95

DEEP-FRY



Chicken Karaage

Fried chicken marinated in our soy, ginger & sweet wine sauce \$8.95

Spicy Chicken Karaage

Our chicken karaage coated in chilli sauce \$8.95

Chicken Katsu

Breaded chicken breast deep-fried & served with fresh thinly sliced cabbage & our own sauce \$12.95

Age Gyoza

Six deep-fried pork dumplings \$3.95

Karei Karaage

Battered deep-fried sole served with ponzu sauce \$current

Kaki Fry

Five Pacific oysters breaded & deep-fried \$9.95

Tonkatsu

A breaded pork cutlet deep-fried & served with fresh thinly sliced cabbage & our own sauce \$9.95

Ika Karaage

Deep-fried squid served with ponzu sauce \$8.95

Ika Maruyaki

A whole barbequed squid served with ponzu sauce \$8.95

Snapper Ankake

A whole snapper battered & deep-fried with agedashi tofu, eggplant, shiitake mushroom & spring onion in a thick tempura sauce \$current

Soft-shell crab

\$8.95

TEMPURA

Assorted Tempura

Prawn, fish & vegetable \$10.95

Fish Tempura

Two pieces each of salmon, smelt & squid \$7.95

Prawn Tempura

Six tiger prawns \$7.95

Vegetable Tempura

Carrot, eggplant, green bean, onion, sweet potato & zucchini \$5.95

Sweet Potato Tempura

\$5.95

BARBEQUE



Hamachi Kama

Barbequed yellow-tail tuna cheek \$11.95

Hotate Butter Yaki

Four barbequed scallops in our lemon-butter sauce \$7.95

Satsuma Age

Barbequed fish cake \$4.95

Saba Shioyaki

Two pieces of barbequed mackerel \$6.95

Salmon Belly

\$6.95

Black Cod Misozuke

Black cod marinated in miso & sake \$11.95

Enoki Butter Yaki

Enoki mushrooms foil-wrapped & baked, served with ponzu sauce \$5.95

Barbequed or Steamed Whole Lobster

Served with our lemon-butter sauce \$34.95

Shogayaki

Sliced pork pan-fried with onion in ginger & soy sauce \$10.95

Unagi Kabayaki

Barbequed eel covered in our slow-cooked sweet soy & wine sauce \$14.95

Yakinasu

Eggplant grilled until tender, skinned & served with a garnish of bonito flake & ginger \$5.95

TERIYAKI

Chicken Teriyaki

Pan-fried chicken breast with noodle & vegetable \$12.95

Salmon Teriyaki

Grilled wild Sockeye with noodle & vegetable \$13.95

Sliced Beef Teriyaki

Pan-fried sliced beef & onion with noodle & vegetable \$10.95

Steak Beef Teriyaki

Grilled New York steak with noodle & vegetable \$15.95

Vegetable Teriyaki

Pan-fried seasonal vegetable \$7.95



SASHIMI



Amaebi Sashimi

sweet shrimp \$12.95

Hamachi Sashimi

yellow tail tuna \$12.95

Hokkigai Sashimi

surf clam \$6.95

Hotate Sashimi

scallop \$6.95

Ika Sashimi

squid \$6.95

Lobster Sashimi

\$34.95

Mebachi Sashimi

red tuna \$12.95

Mirugai Sashimi

geoduck \$current

Saba Sashimi

marinated mackerel \$6.95

SPECIALTY SASHIMI

Beef Sashimi

Thin slices of seared beef with ponzu sauce \$9.95

Hirame Usuzukuri

Thin slices of flounder with ponzu sauce \$14.95

Tai Usuzukuri

Thin slices of snapper with ponzu sauce \$13.95

Tuna Gomaee

Tuna in a sweet soy sesame sauce \$7.95



Tuna Tataki

Seared tuna with ponzu sauce \$8.95

NIGIRI SUSHI



Amaebi

sweet prawn \$2.50

Anago

saltwater eel \$3.00

Chopped Scallop

scallop, tobiko & mayo \$2.25

Ebi

steamed prawn \$1.50

Hamachi

yellowtail tuna \$2.75

Hirame

flounder \$2.50

Hokkigai

surf clam \$1.50

Hotate

scallop \$2.00

Ika

squid \$1.50

Ikura

salmon roe \$2.25

Inari

deep-fried tofu pocket \$1.50

Kaki

oyster \$2.00

Kani

king crab \$5.00

Salmon Sashimi

wild Sockeye \$7.95

Tai Sashimi

snapper \$9.95

Tako Sashimi

octopus \$7.95

Toro Sashimi

fatty tuna \$8.95

Tuna Sashimi

tuna \$6.95

Tuna & Salmon Sashimi

three pieces each \$8.50

Spicy Tuna Sashimi

\$7.95

Uni Sashimi

sea urchin \$15.95



Assorted Sashimi

Seven kinds of fish \$21.95

Maguro

tuna \$1.65

Masago

smelt roe \$2.00

Mebachi Tuna

red tuna \$2.75

Mirugai

geoduck \$current

Saba

marinated mackerel \$1.75

Sake

salmon \$1.65

Tai

snapper \$2.00

Tamago

sweet egg omlette \$1.00

Tako

octopus \$1.75

Tobiko

flying fish roe \$2.00

Toro

fatty tuna \$2.00

Unagi

barbequed eel \$2.95

Uni

sea urchin \$3.50

MAKI SUSHI

Any of the following can be made into temaki (cones)

- Alaska Roll**
Imitation crab, avocado & smoked salmon \$5.95
- Avocado Roll** \$3.95
- Beef Teriyaki Roll** \$4.50
- BC Roll**
Barbequed salmon skin, tobiko, cucumber & lettuce \$4.95
- California Roll**
Imitation crab, avocado & radish sprout \$4.25
- California Roll with Tobiko** \$4.95
- King Crab California Roll with Tobiko** \$15.95
- Chicken Teriyaki Roll** \$5.50
- Chopped Scallop Roll**
or Spicy Chopped Scallop Roll
Scallop & tobiko with mayonnaise \$5.95
- Deep-fried Roll**
Salmon, snapper, scallop & avocado in tempura batter \$8.95
- Dragon Roll**
Barbequed eel, cucumber & avocado \$10.95
- Dynamite Roll (Tempura Roll)**
Prawn tempura, cucumber & tobiko \$4.95
- Ebi Roll**
Steamed prawn & cucumber \$4.95
- Futomaki**
Cucumber, dried fish, imitation crab, kanpyo, shiitake mushroom, tamago, & tobiko \$8.95
- House Roll**
Steamed prawn, smoked salmon, cucumber & radish sprout \$6.95

- Kappa Maki**
Cucumber \$2.75
- Kanpyo Maki**
Dried gourd strip \$2.75
- Negitoro Maki**
Fatty tuna & spring onion \$3.95
- Oshinko Maki**
Pickled radish \$3.25
- Salmon Maki** \$3.00
- Shisonatto Maki**
Fermented soybean & Japanese basil \$3.50
- Special Roll**
Tuna, smoked salmon, egg & tobiko \$8.95
- Spicy Tuna Roll** \$4.95
- Spider Roll**
Deep-fried soft shell crab, lettuce & tobiko \$8.95
- Tekka Maki (Tuna Roll)** \$3.00
- Umeshiso Maki**
Pickled plum & Japanese basil \$3.95
- Unakyu Roll**
Barbequed eel & cucumber \$8.95
- Vegetable Roll**
Green salad mix \$3.95
- Vegetable Tempura Roll**
Carrot, green bean & sweet potato tempura, lettuce, cucumber & radish sprout \$4.50



Deep-fried Roll



Spider Roll

ASSORTED SUSHI

- Assorted Sushi**
Seven kinds of nigiri & salmon/tuna roll \$15.95
- Deluxe Assorted Sushi**
Ikura, tobiko, uni, salmon/tuna roll & seven kinds of nigiri \$26.95
- Anago Battera**
Six pieces of pressed barbequed freshwater eel sushi \$12.95
- Saba Battera**
Six pieces of pressed marinated mackerel sushi \$8.95
- Chirashi Sushi**
Seven kinds of sashimi & tamago served on sushi rice \$21.95
- Mini Chirashi**
Five kinds of sashimi & tamago served on sushi rice \$13.95
- Ikura Donburi**
Salmon roe served on sushi rice \$14.95
- Tekkadon**
Tuna sashimi served on sushi rice \$14.95
- Unajyu**
Barbequed eel on rice with our own slow-cooked sauce \$15.95
- Uni Donburi**
Sea urchin served on sushi rice \$16.95



Chirashi

Tokachi Combo
Seven kinds of nigiri, a California roll with tobiko & assorted sashimi \$39.95

Deluxe Assorted Sashimi
Ten kinds of fish, serving four to five people \$89.95

Lobster with Assorted Sashimi
Fresh Atlantic lobster sashimi with seven kinds of fish (the lobster can be barbequed or made into a soup afterwards) \$69.95



Deluxe Assorted Sashimi

PARTY TRAYS

\$30 Tray (46 pieces)

- 1 BC Roll
- 1 California Roll
- 1 House Roll
- 1 Kappa Maki
- 1 Salmon Maki
- 1 Tekka Maki
- 1 Dynamite Roll

\$40 Tray (62 pieces)

- 1 BC Roll
- 3 California Rolls
- 1 House Roll
- 1 Salmon Maki
- 1 Tekka Maki
- 2 Dynamite Rolls

\$60 Tray (54 pieces)

- 1 BC Roll
- 1 California Roll
- 1 House Roll
- 1 Salmon Maki
- 1 Tekka Maki
- 20 pieces of nigiri sushi



Arigato ~ Thank you

Oyasuminasai ~ Good night

DESSERTS

Ice Cream
A scoop of mango, mocha, green tea or vanilla from Mario's Gelati \$2.95

Cream Anmitsu
Fruit salad & agar jello with a scoop of your choice of ice cream topped with red bean sauce \$6.95

Ogura Ice
A scoop of your choice of ice cream topped with red bean sauce \$5.95

Zenzai
Two barbequed rice cakes cooked soft in a red bean soup \$6.95

We charge for extra ginger, sauce & wasabi
Minimum charge of \$6.95 per person
Taxes not included & prices subject to change without notice
Dishes may not be served as shown depending on availability of ingredients

To see our menus online visit:
www.tokachi.ca