APP \$ 174 81

**Gyoza** 

### 1. Spring Rolls(3) \$5.50 Crispy rolls stuffed with chicken

and mixed vegetables, served with homemade Sweet Chili sauce.

2. Egg Rolls(3) \$4.95

3. Cream Cheese \$8.50 Wonton(10)

Golden pouches of crab & cheese, served with Sweet & Sour sauce

4. Gyoza(6) \$6.95

Japanese deep-fried dumpling stuffed with chicken.











5.	Crispy Tofu(8)\$8.95
	Deep fried tofu served
	with crusted peanut in
	homemade Sweet Chili sauce.

6.	Edamame
	Steamed baby soy bean pods,
	lightly salted.

Contract of the last of the la	Edamame		ALL AND DRIVE
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#### Tempura(2)

Japanese style soft shell crab tempura, served with homemade Tempura sauce.

#### 8. Tempura

Lightly breaded tiger shrimp and assorted vegetable, deep fried, served with homemade Tempura sauce.

Vegetal	ole Temp	oura	 \$10.95
Shrimp (6pcs.)	Tempur	a	 . \$11.95

Combination Tempura ...... \$13.95 (4 pcs of shrimp and vegetable)

Kani Tempura (6pcs.) \$11.95 (Imitation (Crab)

# Baijakok Jokyo

11. Ginger Green Salad......Small \$4.00

Large \$8.00

Hearts of romaine lettuce, carrot, red cabbage, cucumber served with homemade ginger dressing.

Angus Beef grilled to perfection, tossed with onion, tomato, in spicy lime dressing. served with choice of steamed rice or fried rice









(Add side of rice \$2.50)

14. Tom-Yum-Goong \$11.95 (Hot & Sour Shrimp Soup)

Signature Thai hot & sour Soup with shrimps, lemongrass, galanga, kaffir lime leaf, mushroom.

15. Tom-Kha-Kai \$11.95 (Chicken Coconut Soup)

Chicken hot & sour Coconut soup, with lemongrass, galangal, kaffir lime leaf, and mushroom.

16. Spicy Seafood Soup \$14.95

Combination of seafood hot & sour soup with a pleasureful aroma of Thai herb.

17. Egg Drop Soup ...... Small \$2.95 Large \$5.00

18. Miso Soup \$2.95

Japanese Wakame Seaweed, tofu, and scallion in Miso broth.

19. Seaweed Tofu soup. \$9.95

Wakame Seaweed, tofu, glass noodle, onion, carrot, and napa cabbage in seasoned broth.

20. Tempura Udon \$14.95

Japanese thick wheat-flour noodle soup, served with Shrimp and Vegetable Tempura.

21. Udon in Broth \$12.95

Japanese thick wheat-flour noodle soup with chicken, napa cabbage, carrot, onion, and Shiitake mushroom.

22. Wonton Soup. \$9.95

Chicken Wonton, napa cabbage, carrot, onion, and scallions in seasoned broth.

23. Thai Noodle Soup \$11.95

Rice noodle with choice of chicken or pork, bean sprout in seasoned broth, topped with scallions and fried garlic.

(Served with a side of rice)

Choice Of Chicken Breast / Pork / Tofu	2.95
Shrimp / Combination (CK, BF, PK, and SH) / Angus Beef\$1	4.95
Seafood (Shrimp, Fish, Squid, Mussel, Crab, Scallop)	17.95

#### 24. Panang

A taste of Panang curry sauce in coconut milk, jalapeno, bell pepper, baby corn, kaffir lime leaf, and sweet basil.

#### 25. Red Curry (Gang - Ped)

Your choice of meat with coconut milk, bell pepper, bamboo shoot, kaffir lime leaf and sweet basil in red curry sauce.

#### 26. Green Curry (Gang - Kieow - Wan)

Your choice of meat with bamboo shoot, Bell pepper, zucchini, kaffir lime leaf, and sweet basil in green curry sauce.

#### 27. Yellow Curry (Gang - Ka - Ree)

Your choice of meat with potato, onion, carrot, and bell pepper in yellow curry sauce.

#### 28. Pineapple Curry

Your choice of meat with pineapple, bell pepper, onion, tomato, and kaffir lime leaves in red curry sauce.









Choice of Chicken breast / Pork / Vegetable \$11.50 

#### 29. Pad Thai (Texas Style)

Stir fried rice noodle with egg, bean sprout, and scallion, sided with crusted

(See # 63 for Authentic style)

#### 30. Pad Ci-U

Stir Fried flat noodle with broccoli, carrot, and egg in sweet soy sauce.

#### 31. Pad Kee Mao

Stir fried flat noodle with egg, jalapeno, broccoli, carrot, tomatoand sweet basil.

#### 32. Pad Woon Sen

Stir fried glass noodle with egg, onion, tomato, bean sprout, carrot, cabbage, broccoli, mushroom.

#### 133. Yakisoba

Stir fried thin wheat noodle with onion, mushroom, broccoli, bean sprout, cabbage, carrot.

#### 34. Chow Mein

Stir fried egg noodle (chow mein) with onion, cabbage, carrot, broccoli, beansprout.

#### 35. Pad Udon

Stir fried Udon with onion, napa cabbage, bell pepper, Shiitake, topped with sesame.

# Bairgkok Tokyo

## FRIEDRICE

#### 36. Thai Fried Rice

Fried rice with egg, onion, tomato, and broccoli in our house sauce.

Choice of Chicken breast / Pork\$	0.95
Combination (CK, BF, PK, and SH) / Shrimp / Tofu / Angus Beef \$	11.95
Seafood (Shrimp, Scallop, Crab) \$	13.95

#### 37. Vegetable Fried Rice

Choice of Chicken breast / Pork	\$11.95
Combination (CK, BF, PK, and SH) / Shrimp / Tofu / Angus Beef	\$12.95
Seafood (Shrimp, Scallop, Crab)	\$14.95









## EVIRE:

#### (Served with a side of rice)

Choice of Chicken breast / Pork / Tofu	11.95
Shrimp / Combination (CK, BF, PK, and SH) / Angus Beef\$	13.95
	17.95

#### 38. Spicy Basil

Stir fried with basil, onion, bell pepper, jalapeno in spicy garlic sauce.

#### 39. Cashew Nut Delight

Stir fried roasted cashew nut, carrot, onion, scallion, broccoli, and dried chili.

#### 40. Garlic Delight

Stir fried marinated meat with garlic and pepper, served on the bed of rice.

#### 41. Ginger Delight

Stir fried fresh ginger, mushroom, carrot, onion, scallion, and bell pepper in house sauce.

#### 42. Sweet and Sour Chicken

Crunchy fried chicken breast topped with vegetable, served with sweet & sour sauce.

#### 43. Broccoli on Wok

Broccoli and carrot stir fried with house sauce.

#### 44. Mixed Vegetable lover

Stir fried cabbage, carrot, onion, mushroom, babycorn, beansprout. broccoli with house sauce

#### 45. Hot & Spicy

Stir fried bamboo shoot, onion, mushroom, and bell pepper in spicy chili paste.

#### 46. Pad Prio Wan

Stir fried cucumber, onion, pineapple, tomato, carrot, bell pepper in homemade Prio Wan sauce.

#### 48. Orange Chicken

Crunchy fried breaded chicken with homemade orange sauce.

## SPECIALIES

in spicy house sauce.

and broccoli in homemade orange sauce, topped with sesame seed.

- 52. Bangkok Tokyo Fried Rice ................................\$11.95
  Fried rice, with combination of meat, shrimp,
  basil, jalapeno tomato, onion, broccoli.





53. Sesame Chicken Bowl...... \$11.95

Battered fried chicken breast, stir with broccoli, bell pepper, onion and carrot, served over a bed of rice, and topped with sesame seed.

54. Teriyaki Chicken Bowl ...... \$11.95

Boneless chicken in teriyaki sauce, sided with steamed broccoli and carrot, served over a bed of rice.

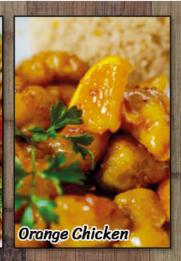
55. Spicy Crispy \$13.95 Chicken with Basil

Lightly battered whole boneless chicken with bell pepper, jalapeno, baby corn, mushroom, onion, and basil in spicy garlic sauce.

Breaded deep fried pork cutlet, sautéed vegetable, served with rice.









# Bajigkok Tokyo

# SPERMIS





57. Katsudon......\$12.95

Breaded deep fried pork cutlet,
topped with egg, onion, peas, corrot
served over a bed of rice.

58. Udon Pad Kee Mao......\$12.95
Stir fried Udon Noodle with combination of meat and shrimp, egg, broccoli, jalapeno, onion bell pepper, carrot, tomato, baby corn, and basil in

house spicy sauce.

shiitake mushroom, carrot, onion, scallion, served over a bed of rice.

Please Specify if you have any food allergy, some ingredients are not listed 18% gratuity may be added to any parties of 6 or more



SIGNATURE SUSH

### **SPECIALTIES**

62.Pineapple Fried Rice......\$12.95

Fried rice with pineapple, cashew nut, carrot, raisin, and onion with curry powder.

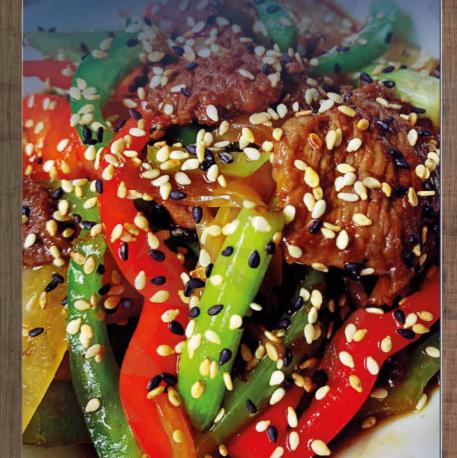
Stir fried shrimp, chicken breast, rice noodle with egg in sweet tamarind sauce, sided with bean sprout and crusted peanut.

64.Gyudon \$13.95

stir fried Angus beef with egg, onion, scallion, shiitake mushroom served over a bed of rice.

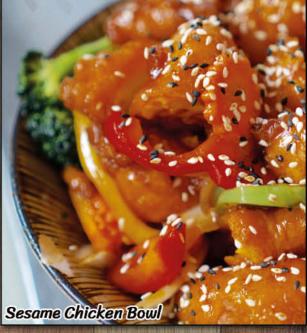
Chicken breast sautéed with onion, bell pepper sweet chilli sauce served with rice.

Beef Sesame Saute









Please Specify if you have any food allergy. some ingredients are not listed

18% gratuity may be added to any parties of 6 or more

SIGNATURE SUSHI

## TOKYO SAVAD

66. Hiyashi Wakame (Seaweed Salad)....\$6.95

67.lka Sansai (Squid Salad) \$9.95





### **TOKYO SASHIMI**

(6 pieces)

	200	part (may)	
# 68. Maguro	(Yellow	Fin Juna	)\$14.95

# 69. Sake (Salmon) \$13.95

\* 70. Tai (Red Snapper)......\$13.95

71. Tuna tataki (Seared Tuna)......\$14.95

# 72. Albacore .......\$14.95

### **TOKYO NIGIRI**

(Sushi 2 pieces)

72 Magues	(T)	¢6 F0
/3.Maguro	(Tuna)	56.5U

74.Sake (Salmon).......\$6.00

75.Tai (Red Snapper) .......\$5.50

76.Tako (Octopus) \$7.00

77.Seared Tuna \$6.50

78.Masago (Smelt Egg) ......\$5.50

79. Tobiko (Flying Fish Egg)......\$5.50

80.Kani (Crab) \$5.50

81. Albacore \$6.00

82.Smoked Salmon \$6.00

\* 83.Unagi (Eel)........................\$6.50

84 Ebi (Shrimp) \$5.50

Nigiri



Indicates raw or undercooked impredients. Consuming row undercoked scafood my increase your risk of food borne illness, especially if you have cortain maked condition. Please specify if you have any feel allengy, some ingredients are not listed.

SIGNATURE SUSHI

## ASSORTED SASHIMI PLATE



- \* 85. Like Plate \$21.50 (Tuna (3), Salmon (3), Red Snapper (3))

### CHEFS SPECIAL



### **SASHIMI SALAD**

88. Sonomono \$14.95

Shrimp, crab, octopus, cucumber, and orange mixed with Chefs special vinegar.

Tuna, salmon, red snapper, lettuce, cucumber, and orange mixed with Chefs special sauce.

\* 90. Tuna Tataki Salad .......\$16.95

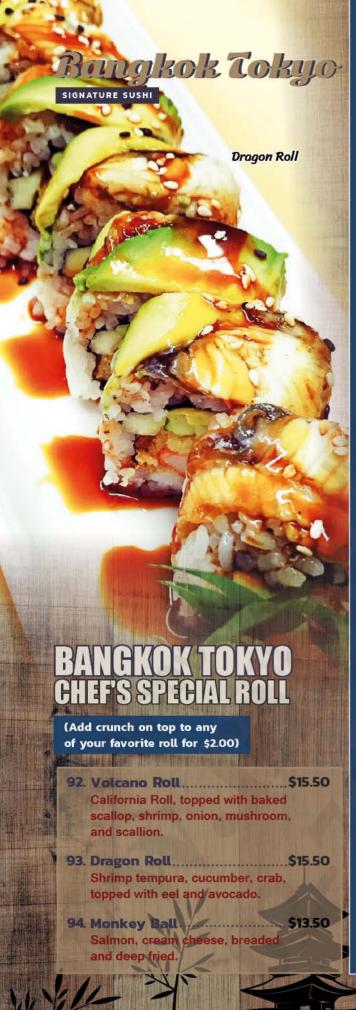
Seared Tuna, lettuce, and avocado mixed with Chefs special vinegar, spicy mayo and chilli sauce.

Tuna, salmon, red snapper, crab, lettuce mixed with Chefs secret spicy viagra sauce.

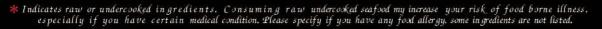




\* Indicates raw or undercooked in gredients. Consuming raw undercooked seafood my increase your risk of food borne illness, especially if you have certain medical condition. Please specify if you have any food allergy, some ingredients are not listed.



95. Make My Day	\$13.95
California, topped with cream cheese, and	l shrimp.
# 96. Rainbow Roll	\$15.50
California Roll, topped with tuna,	
salmon, red snapper, shrimp, and avocad	0.
97. Black Tiger Roll	\$12.50
Cooked black tiger shrimp, avocado,	. 312.50
cucumber, jalapeno, and crab.	
# 98. Captain Crunch Roll	\$14.50
Tuna, salmon, crab, avocado, deep fried as a whole.	
99. Seattle Sunset	\$13.95
California roll, topped with cream cheese,	
smoked salmon.	
100. Green California Roll	\$13.50
Crab, avocado, cucumber, Green Tobiko,	\$15.50
topped with Sweet Wasabi sauce.	
* 101. Red California Roll	\$13.50
Crab, avocado, cucumber, Red Tobiko, topped with red spicy mayo sauce.	
102. Dancing Eel	. \$15.50
California Roll, topped with eel.	
102 Catavaillas Ball	\$15.50
103. Caterpillar Roll	\$ ID.5U
Eel, Crab meat, cucumber, topped with avocado.	
Ring	
Rainbow Roll	
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Captain Grunch Roll

SIGNATURE SUSHI

### BANGKOK TOKYO CHEFS SPECIAL ROLL

Monkey Ball

(Add crunch on top to any of your favorite roll for \$2.00)

104. Rock'N Roll\$	2.95
Shrimp, crab, baked eel, avocado,	
deep fried as a whole.	

<b>#</b> 105. 9	9-1-1 Roll\$15.50
(	Calamari Tempura, avocado, jalapeno,
C	cucumber, topped with salmon and tuna.

🗯 106. Tiger's	Tear	\$15.50
Shrimp T	empura, crab, avocad	0,
cucumbe	er, jalapeno, topped wi	th tuna.

107. Red Devil Roll	14.50
Shrimp Tempura, avocado, cucumber, o	ream
cheese, topped with crab.	

# 108. Alaskan	Roll	\$13.95
California	Roll, topped with	h salmon and orange.

* 109. Hawaiian Roll	. \$13.95
California Roll, topped with tuna and	pineapple

# 110. Spicy	Hawaiian	Roll	\$15.95
Spicy to	una, topped	with tuna a	ind pineapple.

111.	New Orleans Roll\$15.50
(	California roll, cream cheese, topped with
ŧ	paked spicy crawfish & scallion.

112. Sumo Roll\$1	2.95
Shrimp Temputra Roll, cucumber,	
avocado wrapped with soy bean paper.	

113	as Vegas Roll	14.50
	hrimp Tempura, jalapeno, cream chee	se,
	rab and avocado, deep fried.	

114.	White Angel \$15.95
	Soft Shell Crab Tempura, cucumber,
	avocado, wrapped with soy bean
	paper, topped with spicy octopus.

115. New Mexi	ico Roll	\$12.9
Green Chili	es Tempura,	crab, avocado,

cream cheese, and cucumber.











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### TOKYO MAKI (SUSHI ROLL)

(ADD CRUNCH ON TOP TO ANY OF YOUR FAVORITE ROLL FOR \$2.00)

California Roll

# 116. California Roll	
117. Chili Verde Roll	\$10.95
★ 118. Tuna California Roll  Tuna, avocado, cucumber, topped  with Masago	\$13.95
# 119. Maki Roll	\$10.95

120. Unagi Roll ......\$10.95







Eel and cucumber



121. Shrimp Tempura Roll\$1 Shrimp tempura, avocado, cucumber crab	0.95
122. Spider Roll\$1  Soft Shell Crab tempura, avocado, cucumber, masago	13.95
# 123. Spicy Salmon Roll\$ Salmon, cucumber, spicy sauce	11.95
* 124. Spicy Tuna Roll\$  Tuna, cucumber, spicy sauce	11.95
* 125. Philly Roll\$  Salmon, cream cheese	11.95

Spider Roll

Indicates paw or undercooked in gredients. Consuming your and proceeding increase your risk, of food borne illness, especially if you have certain medical condition. Please specify if you have any food alleggy, some ingredients are not listed.

SIGNATURE SUSHI

### **ASSORTED SUSHI PLATE**

* 126. Sakura Sushi Plate (California and Nigiri)	\$16.95
Sakura A , California Roll, 1 Tuna, 1 Salmon, 1 Red Snapper	\$25.95
Sakura B , California Roll, 2 Tuna, 2 Salmon, 2 Red Snapper	
# 127. Azuma Sushi Plate (California and Nigiri)	\$22.95
Azuma A , California Roll, 1 Tuna, 1 Salmon, 1 Red Snapper, 1 Albacore, 1 Shrimp	\$37.45
Azuma B , California Roll, 2 Tuna, 2 Salmon, 2 Red Snapper, 2 Albacore, 2 Shrimp	
#128.Bangkok Tokyo Sushi Plate	\$21.95
(Green California Roll and Nigiri)	\$31.95
Bangkok Tokyo A , Green California Roll, 1 Shrimp, 1 Octopus, 1 Eel	
Bangkok Tokyo B , Green California Roll, 2 Shrimp, 2 Octopus, 2 Eel	

### ASSORTED SASHIMI AND NIGIRI PLATE

129 Sashimi and Nigiri Combo A	\$35.95
Sashimi, Tuna, Salmon, Red Snapper (3 pcs. Each)	
Nigiri, Tuna, Salmon, Red Snapper, Shrimp, Crab (1 pc. Each)	THE RESIDENCE OF THE PARTY OF T
130 Sashimi and Nigiri Combo B	\$45.95
Sashimi, Tuna, Salmon, Red Snapper, Albacore (3 pcs. Each)	

### BEVERAGES

Coca Cola Coke Sprite (Pers)	\$1.50/Can
Iced Tea	\$2.95
Thai Iced Coffee (No Refilled)	
Thai Iced Tea (No Refilled)	
(Light or no ice \$5.95 / Large : \$5.95 / Large light or no ice \$895)	
Hot Tea (Green Tea, Jasmine Tea)	\$2.95
Ramune (Japanese Carbonated Soft Drink)	\$4.00/Bottle
Pink Lemonade	\$3.50



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