



TOBIYO

SUSHI & BAR

STARTERS

miso soup <i>shiitake, tofu, green onion</i>	4	fried ika <i>fried calamari, japanese chili powder, chili aioli</i>	12	cucumber salad (v) <i>pickled cucumber, seaweed, vinaigrette</i>	7
edamame (v) <i>sea salt</i>	5	brussels sprouts (v) <i>ginger soy reduction, furikake</i>	9	pork gyoza (6pc) <i>pork dumplings, gyoza sauce</i>	10
spicy edamame (v) <i>garlic, japanese seasoning, lemon juice</i>	7	shishito peppers (v) <i>spicy garlic soy, lemon juice, japanese seasoning</i>	10	diced shrimp tempura <i>fried shrimp, japanese seasoning, chili aioli</i>	13

HOT DISHES

chicken udon <i>stir fried chicken thigh, udon noodles, mixed veggies</i>	15	maple soy seabass <i>miso cured chilean seabass, maple soy tare, roasted cauliflower, kabocha puree</i>	38
gyu nabe <i>crispy rice, sliced ribeye, maitake mushrooms, corn ponzu, soy dashi, egg yolk</i>	20	miso butter scallops <i>pan seared u10, miso butter bechamel, maitake mushrooms</i>	24
wagyu hot stone <i>american wagyu, roasted sesame salt, smoked ponzu</i>	22	foie gras <i>sage butter toasted shokupan, fig pomegranate jam, peanut butter, applewood smoked</i>	22
short rib <i>72 hour sous vide short rib, kimchi aioli, cilantro, pickled watermelon rind, asian pear</i>	26	kohitsuji risotto <i>robata grilled australian lamb chop, japanese curry risotto</i>	32
king crab mac and cheese <i>miso bechamel, fontina and gouda, shells</i>	26		

COLD DISHES

oysters two ways <i>east coast oysters, japanese tabasco with basil mint oil, passionfruit granita with vanilla bean oil</i> <i>*add bluefin o toro</i>	12
hamachi kosho <i>yellowtail, tomato oil, ponzu, serrano puree, garlic chip</i>	16
oshinko crudo <i>bf tuna, oshinko, yuzu kosho aioli, serrano, white ponzu</i>	17
chilly chu <i>medium fatty bluefin tuna, lemongrass shoyu, golden beets, thai chili, mango</i>	24
kanpachi carpaccio <i>amberjack, kiwi, dill, salmon skin, carpaccio sauce</i>	17
citrus sake <i>salmon, blood orange, kimchi cucumber, yucca chips</i>	17

DESSERT

brownie 3.0 <i>valrhona chocolate glazed cake, vietnamese coffee mousse, banana parfait bites, smoked valrhona chocolate ice cream</i>	15	pumpkin patch <i>kabocha cheesecake, honey butter pumpkin seeds, hojicha ice cream, pumpkin spice cremeux</i>	15
ube churro <i>ube ice cream, calamansi caramel, ube infused sugar</i>	15	thai tea okashi <i>thai tea ice cream, mango coconut sorbet, honeycomb candy, brown sugar kabocha cake</i>	12
sorbet/ice cream flight <i>three seasonal flavors</i>	7		

NIGIRI/SASHIMI

maguro tuna 6 / 12
 sake bakka frost salmon 6 / 12
 ikura salmon roe 4
 hamachi yellowtail 6 / 12
 sake toro salmon belly 7 / 14
 unagi freshwater eel 5 / 10
 hotate hokkaido scallop 5 / 10
 kanpachi amberjack 7 / 14
 ora king salmon (new zealand) 9 / 18
 tasmanian trout ocean trout 8 / 16

akami bluefin tuna 8 / 16
 chutoro m bluefin belly 10 / 20
 o toro bluefin belly 14 / 28
 a5 miyazaki wagyu 16
 foie gras duck liver 10
 uni sea urchin MKT

*price reflects one nigiri piece / three sashimi slices

SETS

nigiri set four or seven kind 17 / 32
 premium nigiri set seven kind premium cuts 52
 sashimi set three or five kind 25 / 46
 sake flight three kind seasonal salmon 37
 belly flight hamachi belly, bf o toro, salmon belly 42
 bluefin tuna experience akami, chu toro, o toro 48
 i want it all ten kind sashimi MKT

SPECIALTY MAKI

tokyo city lights 16
 peppered tuna, asparagus, ponzu, avocado
 sunchoke chips, honey wasabi
 steve-o 15
 tempura fried, kani, snow crab mix,
 cream cheese, serrano, chili aioli, ponzu
 garden of eden 15
 oshinko, guacamole, fried carrots,
 nori rice chips, serrano puree
 hamachi bruschetta 16
 panko fried, kani, avocado, hamachi ceviche,
 serrano guacamole
 cilantro hamachi 18
 snow crab mix, salmon, asparagus, cilantro,
 serrano aioli
 texas wagyu 22
 seared american wagyu, thyme chimichurri, avocado,
 shishito, cucumber

sumo sumo 18
 shrimp tempura, seared salmon belly, spicy tuna,
 tempura crunch, spicy garlic soy, cucumber
 super shaggy 16
 panko breaded shrimp, kani, serrano,
 cucumber, chili aioli
 seaside crunch 17
 panko fried soft shell crab, tuna, avocado, cucumber
 shiso crunchy 16
 citrus seasoned salmon, avocado, tuna, shiso,
 spicy garlic soy, crispy shallots
 oki sake 16
 negi toro, salmon, fried leeks, serrano, oshinko,
 yuzu kosho aioli
 super eel 18
 unagi, yellowtail, chives, furikake, avocado, eel sauce

TASTING MENUS

nine course 120 per person
 wine pairing 30 per person

A collection of our signature dishes composed to encompass and deliver our passion, love, and vision. Includes a variety of tastings from our kitchen and sushi bar. Dessert included.

omakase MKT

An experience exclusively catered towards you where chefs choose the best of their daily selection from Toyosu Market, Japan. Twelve nigiri forward courses with options for a la carte ordering.

TRADITIONAL MAKI

spicy sake maki 9 salmon, shiso, aka kosho	negihama 9 yellowtail, cucumber, negi dare	tuna guac 9 bf akami, tempura crunch, serrano guac
spicy crunchy tuna 10 cucumber, avocado, tempura crunch	negi toro 12 toro, green onion, fresh wasabi	