

# TOKYO SEASON

## The Authentic Japanese Cuisine

### 前菜 *Appetisers* 冷菜

1. えだまめ – **Edamame** – 毛豆 **£2.80**  
Fresh Boiled Green Soybean in light salted V
2. キムチ -- **Kimuchi** – 辣白菜 **£3.80**  
Marinated vegetables in a hot and spicy sauce V
3. **Fish Roe Salad** – 蟹子沙拉 *New* **£5.80**  
Fish Roe with seasonal vegetable & crab sticks in mayonnaise sauce
4. 海藻サラダ -- **Seaweed Salad** – 开胃海带 **£3.80**  
Japanese seaweed in sesame vinegar sauce V
5. 冷奴 – **Hiyashi Tofu** – 冷豆腐 **£3.90**  
Shredded ginger topped on tofu served in a Japanese soy sauce V
6. 和風サラダ -- **Wafu Salad** – 日式沙拉 **£5.50**  
Japanese style salad with tofu in sesame dressing V
7. シーフードサラダ – **Seafood Salad** – 海鲜沙拉 **£6.00**  
Mixed salad leaves with prawn and squid in a soy sauce/sesame dressing
8. **Seasonal Appetiser Platter** – 开胃小拼盘 **£7.50**  
3 small portions of chef's choice appetizers V



8. Seasonal Appetiser Platter



3. Fish Roe Salad



6. Seafood Salad

## 温かい小料理 *Hot Small Dishes* 热小菜

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|--|------------------------------|------------------|
| 1. やきとり – <b>Yakitori</b> – 烤鸡串<br>Skewers of grilled chicken thigh in yakitori sauce  | (3 skewers)<br>(4 skewers)   | £4.95<br>£6.60   |
| 2. からあげ – <b>Karaage</b> – 日式炸鸡块<br>Deep-fried seasoned chicken thigh dip a Japanese mayonnaise  |                              | £5.50            |
| 3. 茶碗蒸し – <b>Chawan-mushi</b> - 茶碗蒸蛋<br>Traditional Japanese steamed savoury custard with five surprised topping   |                              | £3.50            |
| 4. 揚げだしとうふ – <b>Agedashi Tofu</b> – 日式炸豆腐<br>Deep fired tofu in broth <b>V</b>   |                              | £4.80            |
| 5. 野菜天ぷら -- <b>Vegetable Tempura</b> – 素食天妇罗 <b>V</b><br>Assorted vegetables in a light batter and lightly-fried severed with soy dipping sauce              |                              | £6.20            |
| 6. シーフード天ぷら – <b>Seafood Tempura &amp; Vegetable</b> – 海鲜天妇罗<br>King prawn, squid, salmon in a light batter and lightly-fried severed with soy dipping sauce |                              | £8.50            |
| 7. えび天ぷら -- <b>King Prawn Tempura (5 pieces)</b> – 大虾天妇罗   |                              | £8.00            |
| 8. 焼き餃子 – <b>Yaki Gyoza</b> – 日式煎饺<br>5 pan-fried dumplings  |                              | £3.80            |
| 9. 野菜餃子 – <b>Yasai Gyoza</b> – 日式煎素饺<br>5 pan-fried vegetable dumplings <b>V</b>   |                              | £3.80            |
| 10. えびフライ – <b>Ebi Fry (4 prawn)</b> – 日式炸大虾<br>Deep-fried king prawn in crispy breadcrumbs dip in a Japanese sauce  |                              | £6.50            |
| 11. かきフライ - <b>Oyster Fry (4 pieces)</b> - 日式炸生蚝<br><b>Deep- fried oysters in crispy breadcrumbs dip in Japanese sauce</b>                                   |                              | £6.50            |
| 12. <b>Kimuchi Rice Cake</b> – 辣白菜炒年糕 <b>V</b>   |                              | £ 7.00           |
| 13. <b>Tokyo Season Platter</b> – 东京大拼盘<br>A section of Yakitori, Karaage, Tempura and Yakigyoza   | (1-2 person)<br>(2-3 person) | £12.95<br>£19.50 |

## スープ **Soup** 汤

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| 1. みそ汁 – <b>Miso Soup</b> – 味噌汤<br>Healthy bean soup with tofu & wakame <b>V</b>           |  | £2.50 |
| 2. とん汁 – <b>Pork and Vegetable Miso Soup</b> – 猪肉味噌汤                                       |  | £2.80 |
| 3. えびほうれん草スープ – <b>Ebi Spinach Soup</b> – 大虾菠菜汤<br>Clear soup with king prawns and spinach |  | £2.95 |

## さしみ&すし Sashimi & Sushi 刺身 & 寿司

Sashimi and sushi fish are carefully selected, handled, kept and prepared by our specially trained chefs to guarantee that only the very freshest product makes it to the table.

### Sashimi 刺身

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|---|--------|
| 1. サーモン – Salmon – 三文刺身 (5 pieces)                    | £ 6.00 |
| 2. まぐろ – Tuna – 金枪鱼刺身 (5 pieces)                      | £ 8.00 |
| 3. 北極貝 – Arctic Clams – 北极贝刺身 (5 pieces)              | £ 7.00 |
| 4. 甘エビ – Ama Ebi (Sweet Shrimps) – 甜虾刺身 (6 pieces)    | £ 8.00 |
| 5. 刺身の盛り合わせ – Sashimi Platter – 刺身拼盘 (12 pieces)      | £12.95 |
| 6. 刺身ボート – Sashimi Boat – 刺身拼船 (24 pieces)            | £26.50 |
| 7. Sumo Boat – (Sashimi & Sushi Boat 30 pieces) – 相扑船 | £33.95 |

### Rolled Sushi 手卷寿司

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| 1. 鉄火巻き – Tekka maki – 金枪鱼卷 (6 pieces)<br>Slices of nori seaweed wrapped rice with tuna | £5.00          |
| 2. Salmon & Avocado Roll – 三文鱼牛油果卷 (6 pieces)   | £5.00          |
| 3. California Roll – 加利福尼亚卷<br>Inside-out rolls wrapped with flying fish roe            |                |
|   | 4 pieces £6.00 |
|   | 6 pieces £8.00 |

### 手巻き Hand Roll 手卷寿司

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|-----------------------------------|-------|
| Salmon Hand Roll – 三文鱼手卷          | £4.00 |
| Tuna Hand Roll – 金枪鱼手卷            | £5.00 |
| King Prawn Hand Roll – 大虾手卷       | £4.50 |
| Soft Shell Crab Hand Roll – 软壳蟹手卷 | £5.00 |
| Unagi Hand roll – 鳗鱼手卷            | £5.00 |

### Sushi Platter 寿司拼盘

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| Mixed Sushi for Vegetarian (8 pieces) – 素食寿司拼盘 8件 <b>V</b> | £7.95  |
| Sushi & Sashimi Platter (12 pieces) – 寿司刺身拼盘 12件           | £12.95 |

すしの盛り合わせ – Special mixed Sushi Platter with chef's choice – 寿司拼盘

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|----------------------|--------|
| 8 pieces (Standard)  | £ 8.95 |
| 8 pieces (Luxury)    | £11.95 |
| 12 pieces (Standard) | £12.50 |
| 12 pieces (Luxury)   | £15.50 |
| 16 pieces (Standard) | £14.50 |
| 16 pieces (Luxury)   | £18.50 |

## めん類 Noodles 面類

### やきそば – Yakisoba - 炒面

Japanese buckwheat noodle fried with mixed vegetable and following choice

1. シーフード – Seafood – 海鮮日式炒面 £9.80
2. 鶏肉 – Chicken Fillet – 鸡肉日式炒面 £8.80
3. ポーク -- Pork Fillet – 猪肉日式炒面 £8.80
4. ビーフ – Beef (rib eye) – 肥牛日式炒面 £9.80
5. やさい – Mixed vegetable - 素食日式炒面 V £7.80

### 焼きうどん – Yakiudon – 炒乌冬面

Japanese thick noodle fried with vegetable and following choice

1. シーフード – Seafood – 海鮮日式炒乌冬面 £9.80
2. 鶏肉 – Chicken Fillet – 鸡肉日式炒乌冬面 £8.80
3. ポーク -- Pork Fillet – 猪肉日式炒乌冬面 £8.80
4. ビーフ – Beef (rib eye) - 肥牛日式炒乌冬面 £9.80
5. やさい – Mixed vegetable - 素食日式炒乌冬面 V £7.80

### ラーメン – Soup Noodles – 汤面

1. みそ/しょうゆラーメン -- Vegetable Soup Noodle – 素食汤面 £7.95  
Healthy bean soup or soy sauce soup and noodles topped with variety of vegetable V
2. シーフードラーメン – Seafood Soup Noodle – 海鮮汤面 £9.95  
Soup flavour choose from miso or soy sauce
3. チャーシューめん- Chashu Soup Noodle- 叉烧汤面 *New* £10.95

## どんぶり Rice 饭类

1. カツ丼 – Katsudon – 猪排 / 鸡排 / 大虾 盖浇饭 £9.00  
A bowl of rice topped with fried bread crumbed pork / chicken or king prawn with egg and onion
2. 親子丼 – Oyakodon - 亲子饭 £8.80  
A bowl of Japanese rice topped with fried chicken with egg and onion
3. 鰻丼 -- Unadon – 鰻鱼饭 £9.80  
A bowl of Japanese rice topped with grilled eel
4. ビビンバ- Bibinba- 石锅拌饭 £10.95 *New*  
Korean style rice covered with seasoned beef & vegetable (vegetarian available V)
5. カツカレー -- Katsu Curry - 猪排 / 鸡排 / 炸大虾咖喱饭 £9.00  
Japanese curry rice topped with fried bread crumbed pork, chicken or king Prawn
6. お茶漬け-- Ochazuke – 茶泡饭 £3.80  
Japanese rice soaked in flavoured Japanese green tea V
7. あつあつキムチ雑炊 – Atsu Atsu Kimuchi Zousui – 辣白菜大虾/肥牛泡饭 £9.50  
King prawn / tender beef in Kimuchi flavoured soup rice
8. 天丼 – Tempura Rice with Free Miso Soup - 天妇罗 盖饭 (送味噌汤) £10.50
9. 海鮮丼 – Sashimi Rice with Free Miso Soup– 刺身盖饭 (送味噌汤) £13.95
10. ごはん – Boiled Japanese Rice - 白饭 £2.50
11. 赤飯 – Red Bean Sticky Rice- 红豆糯米饭 V £3.80

## すき焼き Suki-yaki 鍋類

- ビーフすき焼き – **Beef Suki-yaki** – 牛肉鍋 £11.50  
Tender beef, enoki, shirataki and mixed vegetable and udon in one-pot in Japanese broth
- とうふすき焼き – **Tofu Suki-yaki** – 豆腐鍋 £10.50  
Tofu, enoki, shirataki and mixed vegetable and udon in one-pot in Japanese broth **V**
- Tokyo Season キムチ鍋- Tokyo Season Kimuchi Nabe** – 海鮮肥牛辣白菜鍋 £11.95  
Variety seasonal seafood, tender beef, vegetables and udon in one-pot in hot & spicy Kimuchi broth

## グリル料理 Grilled Meat or Seafood 烧烤料理

1. 照り焼きチキン – **Chicken Teriyaki** – 照烧鸡 £9.50  
Grilled marinated chicken in teriyaki sauce
2. 照り焼きサーモン – **Salmon Teriyaki** – 照烧三文鱼 £9.50  
Grill marinated salmon in teriyaki sauce
3. 照り焼きステーキ – **Beef Teriyaki (rib eye)** - 照烧肥牛 £11.50
4. 肥牛金针菇卷 – **Rib Eye Beef Rolled with Enoki Grilled in Teppanyaki Sauce** *New* £10.95
5. 鯛の塩焼き -- **Grilled Sea bream /Sea Bass** – 铁板烤黑鯛鱼/ 鲈鱼 £12.95
6. 鉄板焼き – **Tokyo Season' Special Teppanyaki** – 铁板烧 £15.95  
Mixed grilled of seasonal seafood, chicken skewer and rib eye beef
7. **Vegetarian Teppanyaki** - 什锦蔬菜铁板烧 £12.95
8. お好み焼き – **Okonomiyaki** – 日式海鲜煎饼 £9.00  
Japanese style seafood pancake (vegetarian available **V**)
9. 野菜の炒め物 – **Japanese Style Fried Vegetables** – 日式什锦炒蔬菜 **V** £7.95

## お子様メニュー Kids Menu 儿童套餐

£8.95

**Kids menu only available for 12-Year-Old or under**

<b>Soft Drink</b>	<b>Choose from (Coke, Diet Coke, Lemonade, Orange Juice)</b>
<b>Sushi</b>	<b>4 pieces (with chef's choice)</b>
<b>Hot Dish</b>	<b>Choose from (Karaage or Yakitori)</b>
<b>Rice</b>	<b>Choose from (Japanese House Beef Curry Rice or Egg Fried Rice)</b>
<b>Dessert</b>	<b>Ice cream (1 scoop)</b>

**\*10% service charge will be added to your bill for parties 6 or over and Tatami Room**

