

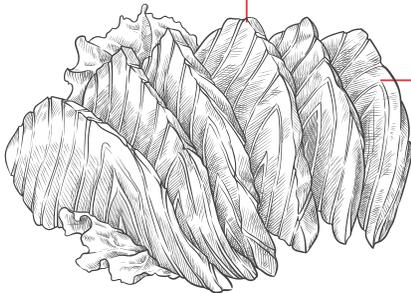
TOKYO BAY

Revel in reimagined modern Japanese cuisine amid an inspired tropical setting. Acclaimed Executive Chef Joe Richardson has developed a menu specializing in traditional techniques and interactive family-style plates. With exquisite seafood curated from destinations from around the world, our creations are further elevated by our ingredients grown in our very own hydroponic farm.

NIGIRI & SASHIMI

2 pieces per order

maguro/bluefin tuna	18
toro/fatty bluefin tuna	38
sake/king salmon	16
hamachi/yellow tail	16
hotate/scallops	SF 16
unagi/fresh water eel	G 18
madai/seabream	18
tamago yaki/omelette	D 10
kanpachi/amberjack	18
tako/octopus	14
ika/cuttlefish	SF 14
uni/sea urchin	SF 25



COMBINATION SASHIMI/NIGIRI

Chef's Choice 10 Piece Sashimi and 5 Piece Nigiri G 100

Bluefin Tuna Tasting 70
2 pieces per order
akami, chu-toro, otoro

THREE CEVICHE

Blue Fin Tuna Ceviche G 32
garlic ginger soy, jalapeño, onion, yuzu kosho, cilantro

Scottish Salmon Ceviche G 24
edamame, red onion, celery, cilantro, orange miso sauce

Shrimp Ceviche G SF 22
red onion, cucumber, cilantro, passion fruit, lemon

MORIAWASE SASHIMI

Aurora Ichi 15 pc SF 75
bluefin tuna
hamachi
king salmon
snapper
scallop

Aurora Ni 21 pc SF 95
bluefin tuna
hamachi
king salmon
snapper
medium fatty bluefin tuna
local lobster
scallop

Chef's Choice 30 pc SF 140
chef's daily handpicked selection

LEGEND D dairy G gluten TN tree nut SF shellfish V vegan

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TOKYO BAY

CUT ROLL MAKIMONO

Blue Crab

california roll
cucumber, avocado,
shiso garlic butter ponzu

D **G** **SF** 30

Spicy Tuna Roll

tuna, jalapeno, cucumber,
spicy chipotle puree

G 18

Kamikazes

barbecue freshwater eel, cucumber,
avocado, spicy tuna, sweet soy

G 26

Rendezvous Roll

shrimp tempura, avocado, cucumber
fresh tuna, spicy ginger garlic ponzu

G **SF** 24

Salmon Dream

king salmon, cucumber, avocado,
yuzu ponzu chives

G 26

Lobster Roll

lobster, cucumber, shrimp,
shiso garlic butter, soy paper,
crispy potato, sweet soy

D **G** **SF** 34

Hamachi Jalapeno

yellowtail, fresh jalapeño,
jalapeno ponzu, black lava salt

G 26

Tempura Asparagus Roll

tempura asparagus, avocado,
cucumber, sweet soy

G 12

Shrimp Tempura Roll

tempura shrimp, avocado,
spicy aioli, fresh honey truffle

G **SF** 22

Scallop and Prawn

torched scallop, prawn tempura,
cucumber avocado, black lava salt

G **SF** 27

Otoro

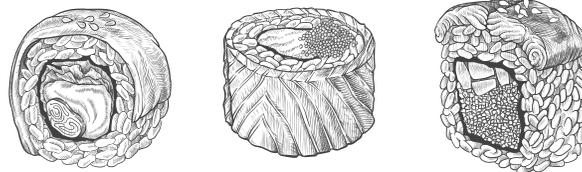
tataki bluefin tuna belly, green onion,
fresh wasabi, aged soy

34

Soft Shell Crab Roll

cucumber, avocado, garlic ponzu butter

19



ROBATA SKEWERS

Braised Short Rib Beef 2 pc

sweet soy, garlic

G 22

Pork Belly 2 pc

caramel miso sauce

G 20

Chicken Shiso 2 pc

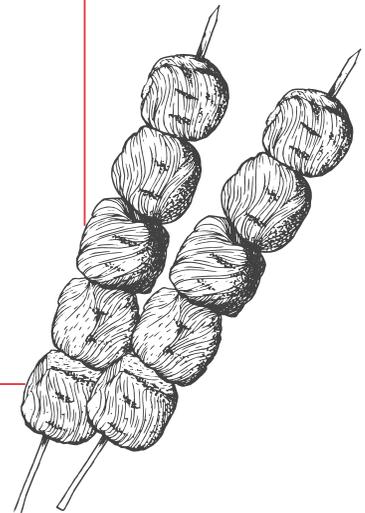
chicken breast, shiso, yakitori sauce

D **G** 20

Chicken Yakitori 2 pc

yakitori sauce, sesame powder

G 20



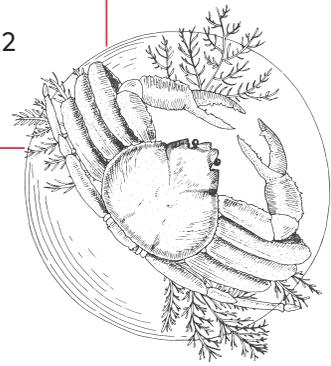
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SHARING PLATE

- Short Rib Gyoza** D G 24
sweet soy, garlic
- Crispy Soft-Shell Crab** G SF 21
ginger ponzu sauce
- Seared Thin Slice US Beef 6 oz.** G 25
sake and mirin sauce
- Edamame** V 10
young soy bean, sea salt
- Garlic Spicy Edamame** G V 12
japanese pepper, garlic soy sauce



FROM THE GARDEN

- Tokyo Bay Seasonal Salad** G V 16
edamame, hydroponic heirloom
tomato, crispy brussels sprouts,
carrot ginger dressing
- Goma Spinach** G V 11
blanched spinach,
sesame puree, citrus salt
- Romaine Salad** G V 16
pickled cucumbers,
edamame, tempura flakes,
wasabi cucumber dressing
- Hydroponic Salad** V 16
lettuce, Japanese daikon,
robata grilled zucchini,
tataki dressing



TEMPURA

- Shrimp 2 pc** G SF 25
citrus salt, seaweed powder,
tempura sauce
- Vegetable** 20
seasonal vegetables, seaweed powder,
tempura sauce
- Shishito** 16
shishito pepper, charred lime, citrus salt

RICE

- Lobster** D G SF 28
lobster, sake steamed
sushi rice, mushrooms,
shiso brown butter, chives
- Vegetable Fried Rice** G 15
onion, carrot, green onion,
egg, mushroom
- Ultimate Fried Rice** D G SF 26
braised short rib, chicken,
pork belly, shrimp, onion, garlic,
chives, egg, aged soy

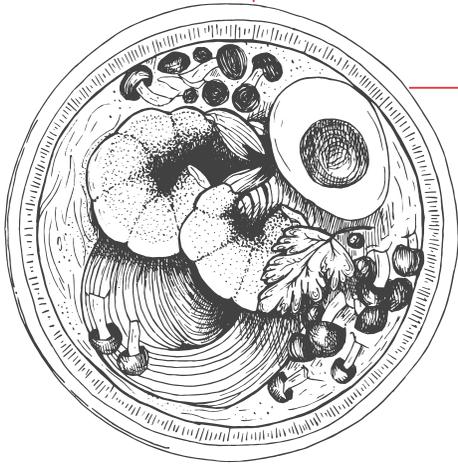
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ROBATA GRILL

- Miso Chilean Seabass** D G SF 55
butterscotch miso marinade,
fresh lemon
- King Salmon** G 35
yakitori sauce, fresh lemon
- Sweet Corn** D G 13
shiso garlic butter, chives
- Yuzu Prawns 2 pc** SF 28
garlic and lime sauce
- Seaweed Scallops** D G SF 24
half Shell 3 pc
nori garlic butter
- Freshwater Eel "Unagi Dom" 5oz** G 48
sushi rice, unagi sauce

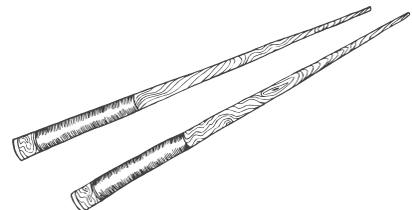


SOUP & RAMEN

- Miso Soup** G 10
tofu, wakame,
shitake mushroom, scallion
- Pork Ramen** G 28
spicy or regular with
roasted pork belly, pork broth,
soft egg, scallion, nori
- Lobster Ramen** G SF 38
poached lobster, pork broth,
soft egg, scallion, nori

ASIAN SPECIALTIES

- Thai Beef Salad** G TN 24
mint, cilantro, romaine, cucumber,
tomato, citrus vinaigrette, peanuts
- Thai Chicken Green Curry** SF 21
chicken, bamboo shoots, Thai basil,
coconut milk, kaffir lime leaf
- Mandarin Orange Chicken** G 18
wok tossed crispy chicken, green onions,
orange sauce
- Chinese Black Pepper Beef** G 42
8 OZ spring onion, peppers, sweet soy
- Chinese Grilled Sticky Pork Ribs** G 23
hoisin sweet chili glaze, chives
- Indonesian Grilled Fish** G 26
spicy grilled grouper, lemongrass,
sambal, sweet soy, scallion



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