

STARTER

- | | |
|--|---------|
| <p> WASABI EDAMAME
marinated edamame with wasabi and dashi</p> | 8 |
| <p>UMAMI FRENCH FRIES
french fries tossed with bonito flakes and salt</p> | 10 |
| <p> DASHI TOMATO
chitose tomato, ooba leaf and olive oil with dashi sauce</p> | 15 |
| <p> TTR CHOPPED SALAD
chopped beetroot, tomato, corn, kidney beans, cheese and almond, tossed with balsamic sauce</p> | 25 |
| <p> JAPANESE MAGURO CEVICHE
mixed tuna, avocado and tomato with Mexican sauce. Garlic chip and coriander on the top</p> | 35 |
| <p> SHIME SABA NORI TACOS / 2pcs
mackerel, ume and bunga kantan on sushi rice, rapped with seaweed</p> | 35 |
| <p>ABURI YELLOWTAIL CARPACCIO
torched yellowtail, ginger, ooba leaf, sesame and soy sauce</p> | 35 |
| <p> WAGYU TATAKI
A5 wagyu, jungle garlic, onion, garlic chips with ponzu soy sauce</p> | 66 |
| <p>SEASONAL ROCK OYSTER / 1 pc
with ponzu and grated radish</p> | 60 |
| <h2>ONE MORE DISH</h2> | |
| <p>CHICKEN TATSUTA AGE / 2pcs
deep fried chicken
with citrus egg mayonnaise sauce on the top</p> | 15 |
| <p> WHITE ASPARAGUS MILANESE
grilled white asparagus with browned butter sauce and capers.
sunny side up on the side</p> | 35 |
| <p>TTR BEEF CURRY RICE
*additional topping</p> | 23 |
| <p>deep fried chicken / Japanese fluffy omlette</p> | +5 / +7 |

ENTREES

TTR BEEF HAMBURG STEAK WITH OROSHI SAUCE

homemade beef hamburg steak. grated radish with soy sauce and dashi on the top

35

GRILLED MISO SALMON

grilled salmon, serve with mashed potato, seared zucchini and som tam

35

GRILLED LAMB CHOP WITH SAIKYO MISO

2 pieces grilled lamb chop marinated with saikyo miso. sambal sauce on the side

55

AGED DUCK

grilled aged duck with homemade mustard, mashed potato, kumquat, asparagus and thyme

65

MAGURO CHEEK WITH TOMATO SALSA

grilled bluefin tuna cheek, fresh chitose tomato, basil with garlic sauce

70

A5 JAPANESE WAGYU






marinated Japanese wagyu from tokushima
*CHOICE HOW TO COOK (GRILLED or SAND)

220 / 100G

440 / 200G

*It might be took 25-30 min to cook

TTR SUSHI NIGIRI / ROLL

- | | |
|--|----|
| <p> WAGYU NIGIRI SUSHI / 1pc
seared slice of Japanese Wagyu with chopped wasabi</p> | 28 |
| <p> FOIE GRAS NIGIRI SUSHI / 1pc
sautéed foie grass with sweet soy sauce</p> | 28 |
| <p> GARDEN YASAI ROLL / 8pcs
deep fried corn and mushroom. slice of avocado on the top</p> | 35 |
| <p>SPICY SEARED DOUBLE SALMON ROLL / 8pcs
marinated salmon with siracha mayonnaise top with seared salmon belly</p> | 38 |
| <p>UNAGI TEMPURA ROLL / 8pcs
fried eel and egg with chili sauce, cream cheese and truffle oil</p> | 45 |
| <p> RICH SALMON IKURA ROLL / 8pcs
salmon, ikura, oba and yuzu skin with egg york sauce</p> | 50 |
| <p>RAINBOW FUTOMAKI ROLL / 8pcs
raw salmon, engawa, tuna, amberjack and ikura</p> | 50 |
| <p> MIXED IKURA AND RAINBOW ROLL / 8pcs
4 pieces each of rich salmon ikura roll and rainbow futomaki roll</p> | 50 |

PASTA / JAPANESE NOODLE

- | | |
|--|----|
| <p>PESCATORE ROSSO "INSPIRED ASAM LAKSA"
tomato sauce base spagettini with prawn, squid, white clam, garlic and dry chili</p> | 29 |
| <p> STEWED OXTAIL BEEF PAPPARDELLE
pappardelle with stewed oxtail beef, tomato and basil.
parmesan cheese on the top</p> | 30 |
| <p> AGLIO E OLIO SQUID INK PASTA
WITH JAPANESE OYSTER
squid ink homemade pasta with Japanese oyster, tomato, garlic, chili pepper and olive oil</p> | 55 |
| <p>SEA URCHIN AND CLAM PASTA
spaghetini with Japanese sea urchin, Japanese clam, olive oil</p> | 72 |
| <p> COLD UNI SOBA
Japanese soba with sea urchin, myoga and spring onion</p> | 72 |

 TTR Recommend  Vegetarian  Contains Alcohol

Food allergies & restrictions; please let us know if you have any allergies, dietary restrictions or special considerations. We will do our best to accommodate your considerations. We will do our best to accommodate your request. We will make every efforts to meet your specific requirements, however, there is no guarantee that we will be able to accommodate all food intolerances or special diets. We hope you have a great time here, with your friends and family!

All prices are exclusive of 6% SST

THE
TOKYO
RESTAURANT.

BAR & CAFE

EST
1998



SIGNATURE DESSERTS

- 🍷 **FLUFFY PANCAKE** (Only 20 a day) 40
with salt butter and honey
(Available on 11:30~18:00)
Since we will make it after receiving your order, it will take 20 minutes to provide it.
- * additional topping**
- SALT BUTTER +2
FRESH WHIPPING CREAM +3
CHITOSE STRAWBERRY +10
(strawberry, cream, milk ice cream, berry sauce)
- 🍷 **STRAWBERRY MERINGUE ROLL CAKE** 28
a strawberry dessert consisting of a baked stiffly beaten white egg with sugar
- 🍷 **CASSATA SICILIANA** 20
ice cake with pistachio, almond and dry fruits

DESSERTS

- CARAMEL PUDDING 16
GATEAU CHOCOLAT 18
CLASSIC TIRAMISU 18
- 🍷 **6th AVENUE CHEESE CAKE** 20
***additional topping**
- BURN CARAMEL ICE CREAM +8
EXTRA CREAM +3
- 🍷 **YURI MATCHA CHEESE CAKE** 21
- MINI WHOLE CHEESE CAKE 60
(FOR 3 PAX~)
- SORBET mango / herb 9
- ICE CREAM chocolate/strawberry / sesame/pistachio 9

**HAPPY HOUR
EVERY DAY
11:00-18:00**

- CHOICE OF GLASSES** 20
- DRAUGHT BEER heineken
GLASS OF WINE red / white
SANGRIA red / white / sake TTR
HIGH BALL
SHOCHU SOUR
- CHOICE OF BOTTLE** 120
- WINE red / white / sake

MONTHLY'S MOCKTAIL

- FRUITY CHAMOMILE 14
kiwi, peach, chamomile tea, lemon, rosemary leaf

MOCKTAIL

- APPLE HONEY SQUASH 14
homemade infused apple syrup, lime, soda, fresh mint
- VIRGIN PASSION MOJITO 14
passion fruits, soda, lime, fresh mint
- CEYLON LIPS 14
ceylon tea, yuzu, lemon, mint leaf, honey

COFFEE

- *Change to SOY / OAT MILK** +2 / +3
- AMERICANO hot / iced 10 / 11
ESPRESSO 8
CAFE LATTE hot / iced 12 / 13
CAPPUCCINO 14
CAFE MOCHA 14
HOT CHOCOLATE 13

TEA

- JASMIN GREEN TEA 9
CHAMOMILE 9
EARL GREY 9
PEACH ROSE 9
PEPPER MINT 9

JAPANESE TEA LATTE

- *Change to SOY / OAT MILK** +2 / +3
- MATCHA LATTE hot/ice 14 / 15
HOJICHA LATTE hot/ice 14 / 15
GENMAICHA LATTE hot /iced 14 / 15

SOFT DRINKS & WATER

- SODA 7
coca cola, ginger ale, sprite
- JUICE 7
orange, mango, apple, cranberry, grapefruits
- AQUA PANNA 500ml/1000ml 14 / 18
SAN PELLEGRINO 500ml/1000ml 14 / 18



TOKYO COCKTAIL

SHOCHU SOUR	28
shochu, original sweet and sour	
RED / WHITE / SAKE SANGRIA	28
sake, mango, grapefruits, apple, orange	
SAZAN PEACH	30
peach sake wine, gin, yuzu, soda, lime	
SAKEBERRY MOJITO	32
sake, raspberry fruits, lime, mint leaf, soda	
KAKU BIN HIGH BALL	33
suntory kaku whiskey, soda, lemon	
JAPANESE ISLAND ICE TEA	33
sake, shochu, triple sec, gin, sugar syrup, coke, lime	
UME HINOKI HIGH BALL	38
umeshu, shochu, japanese hinoki bitters, and soda	
MATCHA MARTINI	38
green tea zen, vodka, matcha, hazelnuts, fresh cream	
KAHLUA FRAPPUCCINO	42
kahlua, baileys, espresso, milk, fesh cream	
UMAMI BLOODY MARRY	42
vodka, tomato juice, umami bitters, bonito frake, lemon	
DISCO PISCO COUR	42
pisco, sweet and sour, lime, angustra bitters	
ROKU GIN TONIC	45
roku gin, rosemary, pink grapefruits	

BEER

BOTTLE KIRIN / HEINEKEN / GUINNESS 29/ 29 /30

WINE

SPARKLING bottle
CA 'DI RAJO TERREDINAI PROSECCO DOC 250

WHITE WINE

CHILE - UNDURRAGA 26 / 140
sauvignon blanc

CHILE - LUIS FELIPE EDWARDS 27 / 150
chardonnay

RED

CHILE - UNDURRAGA 26 / 140
cabernet sauvignon

CHILE - LUIS FELIPE EDWARDS 27 / 150
merlot

ORGANIC WINE

ARGENTINA - SANTA JULIA 180
chardonnay 2019

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malbec 2018

FRANCE - PAUL MARS 1892 190
carignan, mourvedre, grenache noir, cabernet sauvignon

STANDARD COCKTAIL

MARGARITA 35
sauza silver tequila, cointreau, lime, sugar syrup, salt

OLD FASHIONED 40
maker's mark whiskey, biters, brown sugar, orange skin

NEGRONI 40
tanqueray gin, campari, sweet vermouth, orange skin

JAPANESE SAKE

SWEET
FLAVOUR



DRY
FLAVOUR

ZAKU	KUHEIJI JUNMAI DAIGINJO	IMAI TSUKASA	RYUZEI	SHIME HARI ZURU	SUIGEI JUNMAI	TAKETSURU	KUBOTA SENJU
37 (100ml)	50 (100ml)	620 (Bottle)	720 (Bottle)	390 (Bottle)	390 (Bottle)	115 (180ml)	90 (180ml)
250 (Bottle)	400 (Bottle)	620 (Bottle)	720 (Bottle)	390 (Bottle)	390 (Bottle)	440 (Bottle)	250 (Bottle)

JAPANESE WHISKEY

-北海道- 30ml bottle

NIKKA FROM THE BARREL 33 690

YOICHI -SINGLE MALT- 49 950

MIYAGIKYO SINGLE MALT- 49 950

TAKETSURU PURE MALT 45 790

TAKETSURU 17Y 160

-明石-

AKASHI WHITE OAK WHISKY 40

AKASHI RED OAK WHISKY 42

-山崎-

YAMAZAKI NON-VINTAGE 65 1450

-響-

HIBIKI21Y 245

HIBIKI 30Y 750

-白州-

HAKUSHU NON-VINTAGE 55

HAKUSHU 18Y 230

