

TOKYO

Egypt, 1997. My travel diary begins.  
A dance of flavors, both foreign and  
familiar, that tell a tale of culture  
and passion. This is my story. This is  
a taste of two homes.

My tale is one of marriage between two cultures. A  
merger of two spirits. A binding of two lands through  
their similarities and differences. I have trekked  
through lands rich with texture and filled to the brim  
with detail. Now, I pass on my findings.



From my home, I bring a respect for tradition. From my  
history, I bring a grace for cooking, handwritten and  
passed down to me by mother and her ancestors. From my  
youth, I bring a love for the ocean. From my time on this  
Earth, I bring you the wisdom embedded in each of my  
wrinkles, the marks of a life well-lived. From my  
travels, I bring you, my perspective.

I have seen many things in your country that we  
share. I see your love of family... the same that  
I have for mine. I see your reverence for nature in  
Lufor... like that of my own people. I see our  
respect for simplicity... that is grounded in the brick  
houses of Aswan. I have seen your preservation of  
tradition... that also continues in my land; and I  
see the bamboo that reminds me of my childhood.

These are all ingredients that I use.  
Ingredients that make a plethora of recipes, that have  
allowed me transport you to my land and give you a  
taste of my home and yours.

Sincerely, Tokyo

TOKYO



A TALE OF TWO HOMES  
COLD STARTERS

SALMON CRACKERS ..... EGP 299.00

AN INVIGORATING, GINGER-FLAVORED FRESH SALMON TARTARE TOPPED WITH SPICY RADISH AND SERVED ON CRISPY SESAME CRACKERS.

SEARED TUNA ..... EGP 330.00

FURIKAKE-CRUSTED TUNA, PAN-SEARED AND TOPPED WITH A TROPICAL AVOCADO SALSA, SERVED IN A SWEET LEMON SAUCE.

SALMON CEVICHE ..... EGP 355.00

THIN SLICES OF IRRESISTIBLY FRESH SALMON TOPPED WITH BLACK AND WHITE SESAME SEEDS, RED CHILI PEPPER, AND MIXED GREENS, SERVED IN A SWEET LEMON SAUCE.





## HOT STARTERS

**CHILI BUTTER CORN RIBS** ..... EGP 199.00

CRISPY FRIED CORN RIBS DRIZZLED WITH CHILI MISO BUTTER,  
AND FINISHED WITH SWEET PAPRIKA AND A SQUEEZE OF LEMON

**GRILLED EDAMAME** ..... EGP 225.00

LIGHTLY CHARRED EDAMAME PODS, SEASONED WITH YOUR CHOICE OF  
SEA SALT OR SWEET CHILI SAUCE

**GYOZA** ..... EGP 275.00

PAN-SEARED GYOZA DUMPLINGS FILLED WITH A JUICY SHRIMP MIX,  
SERVED WITH HOISIN PONZU SAUCE.

**TRUFFLE CHEESE BALLS** ..... EGP 299.00

FRESHLY BREADED CHEESE BALLS, FRIED TO A GOLDEN CRISP, SERVED  
WITH A RICH TRUFFLE SAUCE AND CRISPY PARMESAN FLAKES.

**SHRIMP TEMPURA** ..... EGP 389.00

CRISPY SHRIMP TEMPURA WITH SPICY PEANUTS BUTTER MAYO SAUCE.

**SHRIMP DUMPLINGS** ..... EGP 399.00

FRESHLY MADE STEAMED SPINACH DUMPLINGS FILLED WITH SHRIMP  
AND CHEESE, SERVED ON A BED OF GOLD SHIITAKE MUSHROOMS IN A  
CREAMY TRUFFLE SAUCE.

**BEEF TATAKI** ..... EGP 485.00

MARBLED BEEF TATAKI TOPPED WITH A RED YUZU KOSHO MAYO SAUCE  
AND CRISPY JULIENNEED LEEKS.



EGP

A TALE OF TWO HOMES

## SALADS



### CRAB TOWER SALAD ..... EGP 285.00

SOBA NOODLES AND SHREDDED CRAB MEAT MIXED WITH CRISPY CABBAGE, CARROT, CUCUMBER, CILANTRO, AND PARMESAN CHEESE, DRIZZLED WITH FURIKAKE SAUCE.

### JAPANESE GREENS SALAD ..... EGP 299.00

CRISPY GREENS MIXED WITH CHINESE CABBAGE, AVOCADO, BABY ROCCA, CARROTS, QUINOA, AND CARMALIZED WALNUTS, PAIRED WITH A LIGHT GINGER SOYA SAUCE.

### SMOKED SALMON SALAD ..... EGP 399.00

A REFRESHING MIX OF KALE, CABBAGE, MIXED LETTUCE, CARROTS, LEMON, EDAMAME BEANS, CILANTRO, AND SMOKED SALMON, SERVED WITH A LIGHT GINGER SOYA SAUCE.

### SALMON AVOCADO SALAD ..... EGP 585.00

FRESH SALMON CHUNKS MIXED WITH EDAMAME BEANS AND AVOCADO ON A BED OF CRISPY CABBAGE, TOPPED WITH TOBIKO CAVIAR, BLACK SESAME, AND A SWEET LEMON DRESSING, ALL SERVED IN AN ICE BOWL.

### TOKYO'S LOBSTER SALAD ..... EGP 1899.00

AN EXOTIC COMBINATION OF FRESHLY COOKED LOBSTER, MANGO, AVOCADO, LETTUCE, PICKLED GINGER, AND EDAMAME BEANS, TOPPED WITH VIBRANT TOBIKO CAVIAR AND A SPICY TOGARASHI SAUCE.

## BAO BUNS



**DUCK BAO BUNS** ..... EGP 220.00

STEAMED BAO BUNS WITH A FILLING OF PULLED DUCK, HOISIN SAUCE, AND FRESH SLICED VEGETABLES.

**BRISKET BAO BUNS** ..... EGP 285.00

STEAMED BAO BUNS FILLED WITH SLOW COOKED PULLED BRISKET, A CHILI ASIAN SAUCE, CRISPY CHEESE POPS, ROCKET LEAVES AND JULIENNED BEETROOT.



## MAIN COURSE

### CRISPY ROASTED DUCK <sup>EGP</sup> 585.00

ROASTED DUCK BREAST TOPPED WITH A HOISIN SAUCE AND WHITE SESAME SEEDS, SERVED WITH VEGETABLE SOBA NOODLES.

### CHICKEN CURRY ..... EGP 489.00

TENDER PIECES OF CHICKEN COOKED IN A CREAMY COCONUT CURRY SAUCE ALONG WITH SUCCULENT CHUNKS OF CARROT, PINEAPPLE, AND MUSHROOM SERVED WITH FURIKAKE STEAMED RICE

### SALMON TERIYAKI ..... EGP 699.00

CRISPY PAN-SEARED SALMON COOKED IN A SWEET TERIYAKI SAUCE, SERVED WITH SESAME SEEDS AND FLUFFY JASMINE RICE.

### SEAFOOD HOTPOT . . . . EGP 899.00

A FUJI-STYLE SEAFOOD HOTPOT MADE OF SHRIMP, SALMON, AND SWEET POTATOES IN A SPICY CREAM SAUCE TOPPED WITH MELTED CHEESE, SERVED WITH FLUFFY JASMINE RICE.

### TRUFFLE BEEF FILLET .... EGP 699.00

LUXURIOUS BEEF FILLET STEAK SERVED WITH A RICH TRUFFLE AND MISO MAYO SAUCE WITH A SIDE OF ROASTED BROCCOLI, MUSHROOM, GREEN BEANS, AND CARROTS.

### BEEF BRISKET ..... EGP 699.00

THIN, TENDER SLICES OF BEEF BRISKET SERVED WITH WASABI MASHED POTATO AND A WILD HERB SAUCE.

### RIBEYE ..... <sup>EGP</sup> 2599.00

PREMIUM RIBEYE STEAK, GRILLED TO PERFECTION, SERVED WITH FURIKAKE-SEASONED ROASTED BABY POTATOES AND MISO SAUCE.

### SHORT RIBS ..... EGP 2999.00

SLOW COOKED SHORT RIB SERVED ON A BED OF WASABI MASHED POTATO AND STEAMED GREEN BEANS, PAIRED WITH A WILD HERB SAUCE.



## NOODLES

VEGETABLE NOODLES.. EGP199.00

EGG NOODLES AND VEGETABLES STIR-FRIED WITH A FLAVORFUL SOYA AND SESAME OIL SAUCE

CHICKEN NOODLES..... EGP299.00

EGG NOODLES, VEGETABLES,AND CHICKEN STIR-FRIED AND TOPPED WITH BLACK AND WHITE SESAME SEEDS

SHRIMP NOODLES..... EGP385.00

STIR-FRIED EGG NOODLES, SHRIMPS AND VEGETABLES, TOPPED WITH PICKLED GINGER AND WHITE SESAME SEEDS

BEEF NOODLES..... EGP389.00

EGG NOODLES, VEGETABLES,AND BEEF STIR-FRIED AND TOPPED WITH BLACK AND WHITE SESAME SEEDS

### SIDES:

FURIKAKE STEAMED RICE ..... EGP 105.00  
WASABI POTATO PURÉE ..... EGP 55.00

VEGETABLE SOBA NOODLES ..... EGP 159.00  
ROASTED MISO POTATO ..... EGP 69.00

ALL PRICES ARE SUBJECT TO 14% TAX CHARGES



## DESSERTS

**TOKYO'S TIRAMISU** ..... EGP 385.00

A PERFECT BALANCE OF SWEET AND BITTER, THIS LIGHT TIRAMISU IS SERVED IN AN INVERTED CHOCOLATE DOME WITH FRESHLY BREWED COFFEE POURED ON TOP.

**COTTON CANDY CHOCOLATE CAKE** ..... EGP 389.00

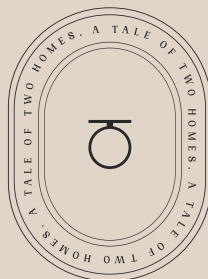
MOLTEN CHOCOLATE CAKE SERVED WITH A RICH CHOCOLATE SAUCE AND VANILLA ICE CREAM, TOPPED WITH A COTTON CANDY PUFF.

**STAWBERRY CHEESECAKE** ..... EGP 389.00

CREAMY CHEESECAKE TOPPED WITH A GLOSSY STRAWBERRY SAUCE.

**PINEAPPLE CREME BRULEE** ..... EGP 599.00

A RICH AND CREAMY CRÈME BRÛLÉE SET INSIDE A FRESH PINEAPPLE SHELL.



TRAVEL STORIES  
BEVERAGES

FRESH JUICES

WATERMELON	EGP 129.00
ORANGE	EGP 129.00
STRAWBERRY	EGP 129.00
MANGO	EGP 129.00
GUAVA	EGP 129.00
POMEGRANATE	EGP 149.00
PINEAPPLE	EGP 229.00

SOFT DRINKS	EGP 65.00
RED BULL	EGP 119.00
SMALL AQUAFINA WATER	EGP 65.00
LARGE AQUAFINA WATER	EGP 79.00

LEMONADES

MINT LEMONADE	EGP 185.00
ROSE LEMONADE	EGP 185.00

MOCKTAILS

SAMURAI

COCA COLA, LEMON JUICE,  
MAPLE SYRUP, LIGHT SOYA,  
AND CINNAMON.

EGP 90.00

COCONUT DELIGHT

COCONUT, LIME, HIBISCUS.

EGP 115.00

EGP

PINK LADY

APPLE, BEETROOT, ROSE SYRUP,  
MATCHA, COCONUT MILK.

EGP 179.00

EGP

SAKURA BLOOM

LYCHEE, RED FRUITS, MINT.

EGP 205.00

SMOKED PINEAPPLE

PINEAPPLE, GRAPEFRUIT, APPLE.

EGP 459.00



ALL PRICES ARE SUBJECT TO 14% TAX CHARGES



## HOT DRINKS

ESPRESSO	EGP 75
DOUBLE ESPRESSO	EGP 99
TOKYO'S ESPRESSO	EGP 110
ESPRESSO CON PANNA	EGP 99
CAFE LATTE	EGP 99
LATTE	EGP 149
ROSE LATTE	EGP 99
BROWNIE LATTE	EGP 159
VANILLA CARAMEL LATTE	EGP 149
CAPPUCCINO	EGP 99
CAFE MOCHA	EGP 139
MACCHIATO	EGP 85
AMERICAN COFFEE	EGP 99
TURKISH COFFEE	EGP 89
HOT CHOCOLATE	EGP 229
EARL GREY TEA	EGP 75
BLACK TEA	EGP 75
GREEN TEA	EGP 75
ENGLISH BREAKFAST TEA	EGP 65

