

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. A have trekked through lands rich with texture and filled to the brim with detail. Now, A 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.

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

These are all ingredients that A use.

Angredients 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



SALMON CEVICHE EGP 429.00

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.

SEARED TUNA EGP399.00

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

SALMON CRACKERS EGP 330.00

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

KING CRAB EXTRAVAGANZA EGP 3990.00

LUXURIOUS CANADIAN KING CRAB LEG MIXED WITH MANGO AND AVOCADO, SERVED WITH A SPICY TOGARASHI SAUCE AND A COMPLIMENTARY 8-PIECE KING CRAB SUSHI ROLL.





CHILI BUTTER CORN RIBS EGP 245.00
CRISPY FRIED CORN RIBS DRIZZLED WITH CHILI MISO BUTTER, AND FINISHED WITH SWEET PAPRIKA AND A SQUEEZE OF LEMON
GYOZA EGP 250.00
PAN-SEARED GYOZA DUMPLINGS FILLED WITH A JUICY SHRIMP MIX, SERVED WITH HOISIN PONZU SAUCE.
TRUFFLE CHEESE BALLS EGP 385.00
FRESHLY BREADED CHEESE BALLS, FRIED TO A GOLDEN CRISP, SERVED WITH A RICH TRUFFLE SAUCE AND CRISPY PARMESAN FLAKES.
SHRIMP TEMPURA EGP 350.00
CRISPY SHRIMP TEMPURA WITH SPICY PEANUT BUTTER MAYO SAUCE.
BEEF TATAKI
MARBLED BEEF TATAKI TOPPED WITH RED YUZU KOSHO MAYO SAUCE AND CRISPY JULIENNED LEEKS.
SHRIMP DUMPLINGS EGP 455.00
FRESHLY MADE STEAMED SPINACH DUMPLINGS FILLED WITH SHRIMP AND CHEESE, SERVED ON A BED OF GOLD SHIITAKE MUSHROOMS IN A CREAMY TRUFFLE SAUCE.
SOFT SHELL CRAB EGP 550.00
SOFT SHELL CRAB COATED IN TEMPURA BATTER AND FRIED TO A PERFECT CRISP, SERVED WITH SPICY TOGARASHI SAUCE.
GRILLED EDAMAME EGP 285.00
LIGHTLY CHARRED EDAMAME PODS, SEASONED WITH YOUR CHOICE OF SEA SALT OR SWEET CHILI SAUCE

A TALE OF TWO HOMES

SALADS



CRAB TOWER SALAD SOBA NOODLES AND SHREDDED CRAB MEAT MIXED WITH CRISPY CABBAGE, CARROT, CUCUMBER, CILANTRO, AND PARMESAN CHEESE, DRIZZLED WITH FURIKAKE SAUCE.
JAPANESE GREENS SALAD CRISPY GREENS MIXED WITH CHINESE CABBAGE, AVOCADO, BABY ROCCA, CARROTS, QUINOA, AND CARMALIZED WALNUTS, PAIRED WITH A LIGHT GINGER SOYA SAUCE.
SMOKED SALMON SALAD 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 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 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.







MAIN COURSE

MISO HONEY PERCH EGP 655.00

A TENDER FILLET OF OVEN-ROASTED NILE PERCH, PERFECTLY GLAZED WITH A RICH HONEY MISO SAUCE, SERVED ALONGSIDE FLUFFY QUINOA RICE.

CHICKEN ON THE BRICK -- EGP 585.00

HALF ROASTED CHICKEN GLAZED WITH HOISIN SAUCE AND SERVED WITH FLUFFY JASMINE RICE.

SEAFOOD HOTPOT EGP 949.00

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.

SHORT RIBS EGP 2,250.00

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

BEEF BRISKET EGP 699.00

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

Y..... EGP 585.00

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

TRUFFLE BEEF FILLET EGP 785.00

LUXURIOUS BEEF FILLET STEAK SERVED WITH A RICH TRUFFLE AND MISO MAYO SAUCE WITH A SIDE OF ROASTED BROCCOLI, MUSHROOM, AND GREEN BEANS DRIZZLED WITH AN AROMATIC SHIITAKE SALSA

CRISPY ROASTED DUCK -- EGP 785.00

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

SALMON TERIYAKI EGP 799.00

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

RIBEYE EGP 2500.00

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

BLACK COD MISOYAKI .. EGP 2500.00

DELUXE, MELT-IN-YOUR-MOUTH ROASTED BLACK COD SERVED WITH MISO SAUCE, WITH STEAMED JASMINE RICE AND QUINOA



MAIN COURSE

VEGETABLE NOODLES.. EGP385.00

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

SHRIMP NOODLES..... EGP 399.00

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

CHICKEN NOODLES..... EGP399.00

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

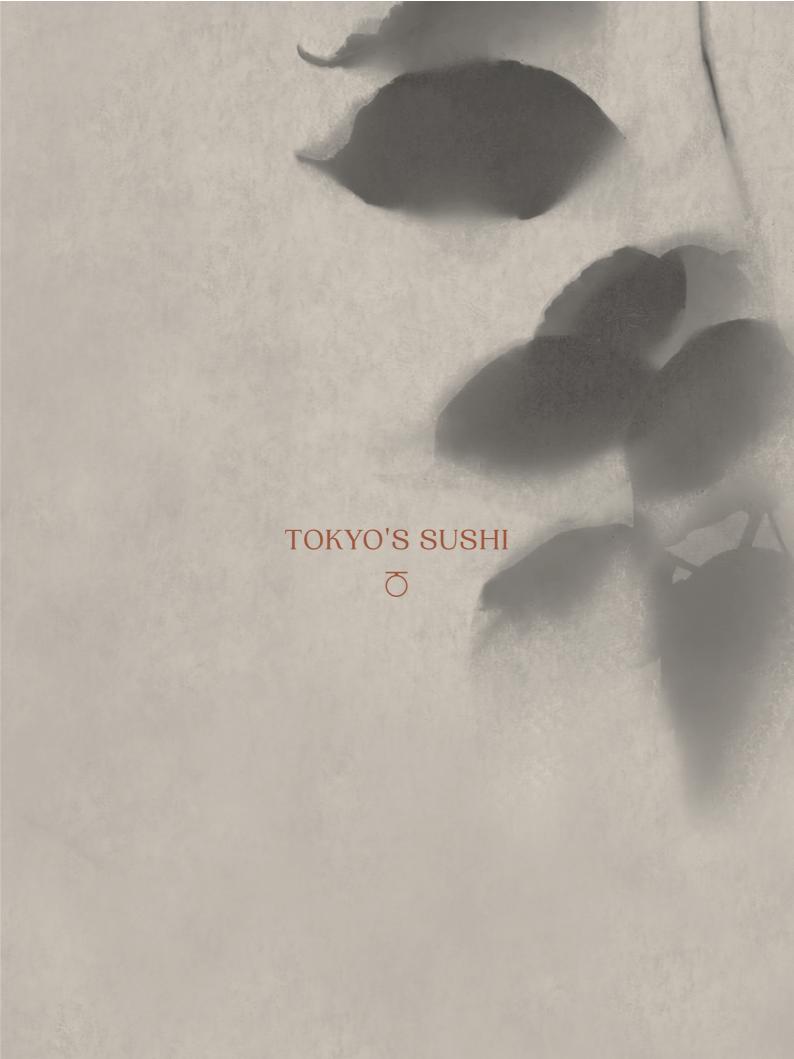
BEEF NOODLES..... EGP 485.00

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

SIDES:

ALL PRICES ARE SUBJECT TO 14% TAX CHARGES





URAMAKI

EEL CATERPILLAR ROLL

EEL, AVOCADO, TERIYAKI SAUCE, SESAME.

4 PCS	 EGP 24900
8 PCS	 EGP 529 00

SMOKED SALMON, FRESH SALMON, PHILADELPHIA CHEESE, AVOCADO, TERIYAKI SAUCE, SESAME.

PHILADELPHIA ROLL

4 PCS	•••••	· EGP 339.00
8 PCS		EGP 599.00

TUNA TRUFFLE

SHRIMP TEMPURA, PHILADELPHIA CHEESE, TUNA, TRUFFLE PASTE.

4 PCS	•••••	· EGP 230.00
8 PCS	•••••	EGP 429.00

URA CRISPY ROLL

SHRIMP TEMPURA, AVOCADO, CRISPY RICE, TERIYAKI SAUCE.

4 PCS		· EGP 179.00
8 PCS	••••••	EGP 229.00

SALMON CATERPILLAR ROLL

SALMON, AVOCADO, TERIYAKI SAUCE, SESAME.

4 PCS	•••••	· EGP 249.00
8 PCS		EGP 529.00

SALVADOR

SALMON, AVOCADO, TOBIKO CAVIAR, CRAB, SPICY MAYO.

4 PCS		· EGP 339.00
8 PCS	•••••	EGP 599.00

JOYA SALMON

FRESH SALMON, PHILADELPHIA

CHEESE, FURIKAKE SAUCE.

4 PCS EGP 499.00

CAVIAR ROLL CRAB STICKS, SALMON,

AVOCADO, RED CAVIAR.

CALIFORNIA RED

4 PCS	 · EGP 299.00
8 PCS	 EGP 599 00

JOYA FOIE GRAS

AVOCADO, FOIE GRAS, ASIAN SALSA.

PINK PANTHER

SHRIMP TEMPURA, AVOCADO, CRAB, SRIRACHA.

4 PCS	• • • • • • • • • • • • • • • • • • • •	EGP 199.00
8 PCS		EGP 339.00

SHRIMP DYNAMITE

SHRIMP TEMPURA, SALMON, TERIYAKI SAUCE, SESAME.

9 BCC		EGP 459.00
8 PCS	• • • • • • • • • • • • • • • • • • • •	EGP 409.00

SOFT SHELL CRAB

SHOFT SHELL CRAB, BLACK CAVIAR, LEMON MAYO SAUCE

		FOR FOO 00
8 PCS	• • • • • • • • • • • • • • • •	EGP 599.00



SWEET SHRIMP TEMPURA

SHRIMP TEMPURA, AVOCADO MIX, FRESH SALMON, CRAB.

4 PCS	•••••	EGP 349.00
8 PCS	•••••	EGP 599.00



SPICY LEMON ROLL (6 PCS) EGP 455.00

SHRIMP TEMPURA, FRESH SALMON, PHILADELPHIA CHEESE, CHIVES, SPICY MAYO.

SPECIAL HALLOWEEN (5 PCS) EGP 549.00

CRAB, PHILADELPHIA CHEESE, SALMON TARTARE.

AVOCADO SHRIMP TEMPURA (8 PCS) EGP 350.00

AVOCADO, SHRIMP TEMPURA, PHILADELPHIA CHEESE, TERIYAKI SAUCE.

SASHIMI

NIGIRI (2 PIECES)

SALMON	SALMON EGP 220.00
5 PCS EGP 399.00	TUNA EGP 165.00
10 PCS EGP 799.00	
	SHRIMP EGP 145.00
TUNA	100.00
5 PCS EGP 349.00	EEL EGP 199.00
10 PCS EGP 649.00	

SPECIAL NIGIRI

(6 PIECES)EGP 530.00

TWO PIECES OF EACH:

SALMON

TUNA

SHRIMP

HOSOMAKI (6 PIECES)

SALMON	EGP	339.00
TUNA	EGP	285.00
SHRIMP	EGP	320.00
EEL	EGP	320.00
EOIF GRAS	EGP	399.00



DESSERTS

TOKYO'S TIRAMISU EGP 299.00

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 429.00

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

MATCHA CHEESECAKE EGP 299.00

MATCHA CHEESECAKE SERVED WITH A RED FRUIT AND BASIL COULIS.

PROFITEROLE TOWER EGP 285.00

CRUNCHY CRAQUELIN PROFITEROLES STUFFED WITH DIPLOMAT CREAM, DUSTED WITH POWDERED SUGAR, AND SERVED WITH CARAMEL SAUCE.

PINEAPPLE CREME BRULEE EGP 485.00

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





FRESH JUICE EGP 125.00 MOCKTAILS

SOFT DRINKS

PINK LADY

APPLE, BEETROOT, ROSE SYRUP,

SOFT DRINKS EGP 69.00

RED BULL EGP 135.00

SMALL AQUAFINA WATER EGP 65.00

LARGE AQUAFINA WATER EGP 79.00

SPARKLING WATER EGP 69.00

COCONUT DELIGHT

EGP 179.00

MATCHA, COCONUT MILK.

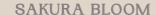
COCONUT, LIME, HIBISCUS.

EGP 115.00

SMOKED PINEAPPLE

PINEAPPLE, GRAPEFRUIT, APPLE.

EGP 459.00



LYCHEE, RED FRUITS, MINT.

EGP 205.00



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

EGP 90.00



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