



トキコ
ー

STARTERS

JAPANESE AUTHENTIC STYLE

EDAMAME with pink salt | 4

TOFU SALAD

Tofu, mix greens, cherry tomato, spring onion
Sesame dressing | 4

TUNA TATAKI WITH PONZU SAUCE

Tuna, grated radish, spring onion, shichimi seven
spice tongarashi, original ponzu sauce | 8

KANI WAKAME SALAD WITH SWEET SOY VINEGAR

Crab meat, seaweed wakame, sweet soy vinegar | 8

HAMACHI YELLOW TAIL USU DUKURI

Hamachi yellow tail, chive, lime, grated radish
Original ponzu | 10

EEL UNAGI

Eel, cucumber, seaweed wakame, sanbai vinegar | 9

PAN FRIED BEEF GYOZA DUMPLING

Minced beef, cabbage, garlic chive nira, gyoza wrapper
Sesame oil | 4

FUSION STYLE

EDAMAME With spicy chilli | 4

EDAMAME With garlic butter | 4

TUNA AVOCADO SALAD WITH WASABI MAYO

Tuna, avocado, shiso leaf, cucumber, wasabi mayo | 8

CRAB STICK SALAD

Crab stick, shredded cucumber, shredded carrot, mayo
Crunch, tobikko | 6

HAMACHI YELLOW TAIL CEVICHE

Hamachi yellow tail, truffle paste, mixed leaves | 10

SHRIMP TEMPURA SALAD

Shrimp tempura, spring onion, mix leaves, spicy mayo | 9

SEAWEED SALAD (CYUKA WAKAME)

Seaweed, sesame oil, white sesame, red chili
Sweet vinegar | 4

SOUPS

MISO SOUP

White miso, tofu, spring onion, seaweed wakame
Dashi soup | 3

TEMPURA NOODLE SOUP

Soba or udon noodles, shrimp tempura, spring onion
Dashi soup | 9

NYUMEN SOUP

Soumen noodles, crunch, crab stick, spring onion
Grated ginger, dashi soup | 8

OCHA DUKE

Japanese rice soup with grilled salmon | 6

All prices are in Jordanian Dinar. Subject to 5% Service Charge and 8% Sales Tax.

Allow us to fulfill your every need, wait and desire. Simply let us know of any special dietary requirements, food allergies or food intolerances and we will happily renew your dining experience. All cooking is prepared without artificial Trans Fat.

SASHIMI

3 pieces

SALMON | 4

TUNA BLUE FIN AKAMI BACK SIDE | 9

TUNA BLUE FIN TORO BELLY SIDE | 24

HAMACHI YELLOW TAIL | 9

HOTATE SCALLOPS | 7

OCTOPUS | 7

BUTTERFISH | 10

IKURA SALMON RAW | 15

SASHIMI MORIAWASE 5 kinds

Salmon, tuna, hamachi yellow fin, hotate scallops, ikura
13 pieces | 31

SASHIMI MORIAWASE SPECIAL 7 kinds

Salmon, tuna, hamachi yellow fin, hotate scallops
Ikura, butterfish, octopus | 39

NIGIRI

2 pieces

SALMON | 4

TUNA BLUE FIN AKAMI | 6

TUNA BLUE FIN TORO | 21

HAMACHI YELLOW TAIL | 9

SCALLOPS | 8

EEL UNAGI | 8

EEL UNAGI WITH BUTTER | 8

EBI | 4

BUTTER FISH | 6

OCTOPUS | 6

TOBIKKO GUNKAN | 8

IKURA SALMON ROE GUNKAN | 15

TAMAGO JAPANESE Sweet egg omelet | 3

MAKIMONO

6 pieces

TEKKA Tuna | 6

KAPPA Cucumber | 3

OSHINKO Pickled radish | 3

UNAKYU Eel and cucumber | 5

NEGITORO Chopped tuna and spring onion | 12

FUTOMAKI TEMPURA

Eel, ebi tempura, crabstick, tempura | 8

All prices are in Jordanian Dinar. Subject to 5% Service Charge and 8% Sales Tax.

Allow us to fulfill your every need, wait and desire. Simply let us know of any special dietary requirements, food allergies or food intolerances and we will happily renew your dining experience. All cooking is prepared without artificial Trans Fat.

SUSHI PLATTERS

SUSHI MAKI SASHIMI 18pcs | 31

Sashimi (salmon, tuna)
Nigiri (ebi, eel, salmon, tuna, hamachi yellow tail)
Roll (california, spicy tuna, tempura roll)

ROLLS-MAKI 18pcs | 31

California, spicy tuna, tempura roll
Philadelphia, tempura futomaki, salmon avocado
Crunch california, Tsuki oishi roll

TSUKI SPECIAL SUSHI PLATTER 36pcs | 54

Sashimi (salmon, tuna, hamachi yellow tail)
Nigiri (ebi, eel, salmon, tuna, hamachi, butter fish, Ikura gunkan)
Makimono (cucumber, oshinko, tempura futomaki)
Roll (california, spicy tuna, tempura roll, philadelphia, Vegetable roll)

FUSION STYLE ROLL

4 pieces

CALIFORNIA ROLL

Crab mix, crab stick, cucumber, avocado, tobikko | 3

CALIFORNIA ROLL WITH CRUNCH

Crab stick, cucumber, avocado, crunch | 4

SPICY TUNA ROLL

Tuna mix, pickled radish, cucumber | 4

SALMON AVOCADO ROLL

Salmon, avocado, cucumber | 4

PHILADELPHIA ROLL

Cream cheese, cucumber, avocado, smoked salmon | 4

VEGETABLE ROLL

Cucumber, boiled asparagus, avocado, lolo rosso
Pickled radish | 3

RAINBOW ROLL

Crab stick, cucumber, salmon, ebi, tuna, avocado, tobikko | 6

TSUKI OISHII ROLL

Shrimp mix, crab stick, cucumber, eel | 7

CRUNCHY SUSHI

Deep fried sushi rice, spicy tuna mix | 4

DYNAMITE TEMPURA ROLL

Tempura prawn, cucumber, spicy mayo, crunch, shichimi
Seven spice tongarashi | 6

All prices are in Jordanian Dinar. Subject to 5% Service Charge and 8% Sales Tax.

Allow us to fulfill your every need, wait and desire. Simply let us know of any special dietary requirements, food allergies or food intolerances and we will happily renew your dining experience. All cooking is prepared without artificial Trans Fat.

**FROM THE
ROBATA GRILL**

Robata is the Japanese way of doing BBQ, simply flavored with salt, served with Chefs sauce selection and Wasabi

ROBATAS

- CHICKEN THIGH | 4
- DUCK BREAST | 9
- LAMB CHOPS 3 pieces | 11
- JUMBO PRAWN 2 pieces | 10
- HAMACHI KAMA Yellow tail | 25
- SALMON | 10
- SQUID | 6
- SEABASS | 12
- YAKI ONIGIRI Rice ball, 2 pieces | 2
- YAKITORI KUSHI 2 skewers
Chicken thigh skewer | 2
- NIKU KUSHI YAKI 2 skewers
Beef tenderloin thigh skewer | 7
- HOTATE KUSHI BACON MAKI 2 skewers
Scallop wrapped with beef bacon | 10
- ASPARAGUS WRAPPED WITH BEEF BACON
2 skewers | 4
- MUSHROOM SKEWERS 2 skewers | 4

**ROBATA
ASSORTMENT**

- SEA FOOD ROBATA
Salmon, seabass, jumbo prawn, squid
For 2 persons | 31
- MEAT, POULTRY AND VEGETABLES ROBATA
Chicken yakitori skewer, beef skewer, asparagus wrapped with beef bacon, chicken robata, mushroom skewers
For 2 persons | 31

**TEPPAN
YAKI GRILL**

- BEEF TERIYAKI | 28
- SALMON TERIYAKI | 12
- BUTTER FISH TERIYAKI | 13
- HALF LOBSTER TAIL TERIYAKI | 29
- CHICKEN TERIYAKI | 7
- SQUID SHOYU YAKI | 7
- ASPARAGUS WITH BEEF BACON YAKI | 4
- BUTTER CORN WITH BEEF BACON | 2
- MIX VEGETABLES STIR FRY | 3

All prices are in Jordanian Dinar. Subject to 5% Service Charge and 8% Sales Tax.
Allow us to fulfill your every need, wait and desire. Simply let us know of any special dietary requirements, food allergies or food intolerances and we will happily renew your dining experience. All cooking is prepared without artificial Trans Fat.

CHEF MASAKAZU JAPANESE SPECIAL'S

OKONOMIYAKI Japanese pizza | 7

TAKOYAKI Japanese octopus ball | 4

YAKIUDON Japanese udon noodles with
vegetables | 6 seafood mix | 8

DASHIMAKI Japanese egg omelet | 3

YAKIMESHI Japanese fried rice with
shrimp | 6 beef | 5 eggs | 4

TEMPURA

SHRIMP | 7

SCALLOPS | 7

EEL AND EGG PLANT | 10

SQUID | 4

VEGETABLE MIXED TEMPURA | 4

AGEDASHI TOFU | 7

AGEDASHI NASU EGG PLANT | 3

RICE

STEAMED RICE | 2

TEMPURA DON | 6

UNAGI DON | 10

SALMON ONIGIRI Rice ball with grilled salmon | 7

DESSERT

JAPANESE SOUFFLE CHEESE CAKE

Egg, fresh milk, cream cheese, lemon, sugar, flour | 4

BANANA TEMPURA WITH VANILLA ICE CREAM

Banana, tempura butter mix, ice cream | 4

BAVAROIS

JAPANESE BAVARIAN CREAM WITH MACCHA

Egg yellow, sugar, gelatin, milk, cream

Maccha powder | 4

ICE CREAM

Vanilla, maccha, strawberry, chocolate | 4

MATCHA CRÈME BRÛLÉE | 4

All prices are in Jordanian Dinar. Subject to 5% Service Charge and 8% Sales Tax.

Allow us to fulfill your every need, wait and desire. Simply let us know of any special dietary requirements, food allergies or food intolerances and we will happily renew your dining experience. All cooking is prepared without artificial Trans Fat.