



IZAKAYA

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|---|---|--------------------|
| ✓ | EDAMAME
gebrühte Sojabohnen, Meersalz
<i>steamed soybean, sea salt</i>
(6) | 1 800 FT
4,7 € |
| ✓ | SPICY EDAMAME
gebrühte Sojabohnen, Chili,
Knoblauch, Ingwer, Meersalz
<i>steamed soybean, chili, garlic,
ginger, sea salt</i>
(1, 6) | 2 300 FT
6 € |
| ✓ | BUROKKORI
wilder Brokkoli, Tahini, Nori
<i>wild broccoli, tahini, nori</i>
(1, 6, 11) | 4 200 FT
10,9 € |
| | ROCK SHRIMP
Tigerkrabben Tempura,
würzige Mayonnaise
<i>tiger prawn tempura,
spicy mayo</i>
(1, 2, 3, 10, 11) | 4 400 FT
11,4 € |
| | TAHINI
Hähnchenspieße, Tahini,
Chiliöl, Wakame
<i>chicken skewer, tahini,
chili oil, wakame</i>
(1, 5, 11) | 4 600 FT
11,9 € |

IZAKAYA

GYOZA 3 STÜCK 6 900 FT
Wagyu-Steak, Chinakohl,
Sriracha, Ponzu
*wagyu sirloin, chinese
cabbage, sriracha, ponzu*
(1, 3, 6, 11)

TOSUTADA 5 400 FT
Thunfisch, Avocado,
Chipotle Mayonnaise,
Wonton
*tuna, avocado, chipotle
mayo, marinated onion,
wonton*
(1, 3, 4, 6, 10, 11)

✓ **KYABETSU** 3 800 FT
gegrillter Kohl,
Umami-Schaum, Hefe,
marokkanische Zitrone
*grilled cabbage, umami
foam, sourdough,
moroccan lemon*
(1, 6)

TOKIO CHIZU 4 300 FT
in Tempura gebratene Rol-
len, Lachs, Avocado, Käse,
Teriyaki-Sauce
*tempura fried roll, salmon,
avocado, cheese, sesame,
teriyaki sauce*
(1, 3, 4, 6, 7, 11)

CRISPYKKA 6 600 FT
knuspriger Tintenfisch,
Chiliöl-Mayonnaise
*crispy squid,
chili oil mayo*
(3, 10, 11, 14)





SUPPEN

MISO RAMEN

Ferkelbauchboden, Mais, Ei,
Ramen-Nudeln

*pork belly, corn, egg, sesame,
chili oil, ramen noodle*

(1, 3, 4, 6, 11, 12, 14)

5 300 FT

13,8 €

✓ MISO TOFU

Tofu, Wakame, Schnittlauch
tofu, wakame, chives

(1, 6)

2 000 FT

5,2 €

TOM YUM

traditionelle thailändische Suppe,
Zitronengras, Limettenblätter,
Schweinefleisch, Kohlrabi, Babyspinat

*traditional thai soup, lemongrass,
lime leaf, kohlrabi, baby spinach*

SCHWEIN - PORK

(1, 2, 3, 4, 6)

5 300 FT

13,8 €

HÄHNCHEN - CHICKEN

(1, 2, 3, 4, 6)

5 300 FT

13,8 €

KRABBE - PRAWN

(1, 2, 3, 4, 6)

6 000 FT

15,6 €

SARADA

✓ **MANGŌ** 5 300 FT
grüne Mango, Gurke, Kohlrabi, Chili, Koriander
green mango, cucumber, kohlrabi, chili, cilantro
(1, 2, 4, 5, 6, 8)

✓ **KORURABI** 3 300 FT
Kohlrabi, Kápia-Paprika, Parmesan, Miso, Yuzu
kohlrabi, bell pepper, parmesan, miso, truffle, yuzu
(1, 3, 6, 7, 10, 11)

DRY MISO 6 900 FT
knuspriger, schwarzer Dorschfisch, Süßkartoffelchips, trockenes Miso, grüner Salat, Miso-Dressing
crispy fish, sweet potato chips, dry miso, salad, miso dressing
(1, 4, 6, 11)

✓ **MIKKUSU** 2 800 FT
Blattsalat, Daikon, Rettich, Yuzu Vinaigrette
mixed salad, marinated radish, yuzu vinaigrette
(1, 6)

✓ **HŌRENSŌ** 4 600 FT
Babyspinat, trockenes Miso, Trüffel, geröstete Zwiebeln
baby spinach, dry miso, truffle, fried onion
(1, 3, 6, 7)

KRABBE - PRAWN 1 600 FT
(2) 4,2 €







WOKIO

KIMCHI TO BUTABARA

5 500 FT
14,3 €

Kimchi, Schweinebauch, Sojasauce,
Gochujang, Udon

*kimchi, pork belly, soy sauce, go-
chuyang, udon*

(1, 4, 6)

✓ PAD THAI

5 500 FT
14,3 €

Reisnudeln, Koriander, Karotten,
Eier, Mungobohnensprossen,
Haselnüsse

*rice noodle, cilantro,
carrot, egg, mung beans sprout,
peanut*

(3, 5)

HÄNCHEN - CHICKEN

6 000 FT
15,6 €

(1, 3, 5, 14)

KRABBE - PRAWN

6 000 FT
15,6 €

(3, 5)

WOK-SPEISEN

PAD KRA PAO NUEA 6 600 FT
scharfer thailändischer
Rinderragout, Spiegeleier,
Basilikum, Reis
*spicy thai tenderloin ragout,
sunny-side up egg, basil, rice*
(1, 3, 4, 6, 12, 14)

TAKE UDON 7 600 FT
Steakstreifen, Bambusspros-
sen, Basilikum, Haselnüsse,
Udon, rotes Curry
*tenderloin strips, bamboo
shoots, basil, peanut,
udon, red curry*
(1, 4, 5, 12)

✓ **TOFUTERIAN** 6 500 FT
gebratener Tofu, grüne
Bohnen, Eringi, Spinat,
Frühlingszwiebel, Teriyaki +
Garnele + Huhni
*fried tofu, green bean,
king oyster mushroom,
spinach, green onion, teriyaki*
(1, 4, 6, 8, 11)

HÄNCHEN - CHICKEN 1 600 FT
4,2 €

KRABBE - PRAWN 1 600 FT
(2) 4,2 €

YAKIMESHI XO 14 200 FT
gebratener Reis, Wagyu, XO-
Sauce, Shiitake, Spinat, Eier
*fried rice, wagyu, XO sauce,
shiitake, spinach, ginger, egg*
(1, 2, 3, 4, 6, 12, 14)







HAUPTGERICHTE

✓	AKAI KARIFURAWÃ gebratener Blumenkohl, Romesco-Sauce, Microgreens-Salat, Pistazie <i>roasted cauliflower, romesco sauce, microgreen salad, pistachio</i> (1, 8, 7, 11)	5 100 FT 13,2 €
	SUZUKI Wolfsbarschfilet, Ponzu-Butter, King Oyster Pilz, Wildbrokkoli <i>sea bass fillet, ponzu butter, king oyster mushroom, wild broccoli</i> (1, 4, 6, 7, 11)	9 900 FT 25,7 €
	WAGYU SUTEKI 200g Wagyu Lendenstück, thailändische Haselnusssauce <i>wagyu sirloin steak</i>	39 500 FT 102,6 €

HAUPTGERICHTE

SAKE

Label Rouge Lachs, Tatsoi,
Pilze, Umami-Sauce
*label rouge salmon,
tatsoi, mushroom,
umami sauce*
(1, 4, 6, 7)

9 900 FT
25,7 €

KURODAI

schwarzer Dorschfisch, Dai-
kon, Saikyo Miso Sauce
*black cod, daikon,
saikyo-miso sauce*
(1, 4, 6, 11)

14 500 FT
37,7 €







HUMMER

5 900 FT / 100 GR

min. 400g

15,3 €

gegrillter Hummer,

Ponzu-Butter

grilled lobster,

ponzu butter

(1, 2, 3, 6, 7)







SASHIMI

✓	SUIKA gegrillte Wassermelone, Szechuanpfeffer, Daikon, Zuckerschoten, Sesamöl <i>grilled watermelon, sechuan pepper, daikon, snow pea, sesame oil</i> (1, 6, 11)	3 600 FT 9,4 €
	TUNA TATAKI Thunfisch, Trüffel-Ponzu, Lime <i>tuna, truffle ponzu, lime</i> (1, 4, 6)	5 800 FT 15,1 €
	HAMACHI N SHISO Hamachi, Pistazie, Shiso-Blatt, Miso, Jalapeño <i>hamachi, pistachio, shiso leaf, miso, jalapeno</i> (1, 4, 6, 8, 10, 11)	5 200 FT 13,5 €

WAGYU TATAKI 13 000 FT 33,8
Wagyu-Lendenstück, €
geräucherter Ponzu,
marinierte Zwiebel
*wagyu sirloin, smoked
ponzu, marinated onion*
(1, 6)

YAMI YAMI 5 200 FT
Lachstartar, Avocado, 13,5 €
Masago, Frühlingszwiebel,
scharfer Ponzu
*salmon tartare, avocado,
masago, spring onion,
spicy ponzu*
(1, 4, 6)

KONGŌ 8 800 FT
SAKANA 22,9 €
Lachs, Thunfisch,
Hamachi, Sojasesamsauce
*salmon, tuna, hamachi,
soy - sesame sauce*
(1, 4, 6, 11)







TOKIO KOLLEKTION

TOKIO RI

32 100 FT

83,4 €

4 Krush Roll, 4 Odoroki Roll,
4 Sake Avocado, 4 Hotto Kyuri Roll,
2 scharfer Lachs Gunkan,
2 Hamachi Nigiri,
2 argentinische Rotgarnele Nigiri,
2 Avocado-Mayonnaise-Masago Nigiri,
2 Aubergine-Miso Gunkan

*4 krush roll, 4 odoroki roll,
4 sake avocado roll, 4 hotto kyuri roll,
2 spicy salmon gunkan,
2 hamachi nigiri,
2 argentinian red prawn nigiri,
2 avocado-mayo-masago nigiri,
2 eggplant-miso gunkan*

(1, 2, 3, 4, 6, 7, 10, 11)

YUTAKA RI

47 100 FT

122,3 €

4 Krush Roll, 4 Lee Roll,
4 Terimayo Unagi Roll,
4 Shizo Roll, 4 Sake Guro Roll,
4 Crazy Panko Roll,
2 Avocado-Mayo-Masago Nigiri,
2 abgeflämmter Thunfisch-Foie Gras
Nigiri,
2 Tamago Nigiri

*4 krush roll, 4 lee roll,
4 terimayo unagi roll,
4 shizo roll, 4 sake guro roll,
4 crazy panko roll,
2 avocado-mayo-masago nigiri,
2 seared foie gras - tuna nigiri,
2 tamago nigiri*

(1, 2, 3, 4, 6, 7, 11)



TOKIO ROLLIN

4 Stück / 4 pieces

- ✓ **HOTTO KYURI** 3 700 FT
Eingelegte Gurken, Chili-Mayonnaise, 9,6 €
knusprige Zwiebeln,
koreanisches Chili
marinated cucumber, chili mayo,
crunchy onion, korean chili
(1, 3, 10)
- TOTEMO SAKE** 5 000 FT
gebratener Reis, Lachs, 13,0 €
Sriracha, Jalapeño
crispy fried rice, salmon,
sriracha, jalapeno
(1, 3, 4, 6, 10)
- TOTEMO WAGYU** 12 500 FT
gebratener Reis, Wagyu, 32,5 €
Gochujang, Schnittlauch
crispy fried rice, wagyu,
gochujang, chives
(1, 3, 6, 10, 11)
- KRUSH** 5 600 FT
Krabbentempura, Thunfisch, Lachs, 14,5 €
Masago, Avocado, Tempurakrümel,
Teriyaki, scharfe Käsesauce
shrimp tempura, tuna,
salmon, masago, avocado,
tempura flakes, teriyaki,
spicy cheese sauce
(1, 2, 3, 4, 6, 7)
- ODOROKI** 5 600 FT
gesengter Lachs, Masago, 14,5 €
Lachskaviar, Avocado, Sriracha, Ponzu
seared salmon, masago,
ikura, avocado, sriracha ponzu
(1, 4, 6)

TOKIO ROLLIN

4 Stück / 4 pieces

- | | |
|---|-----------|
| ✓ FURANSUGO | 3 700 FT |
| Kápia-Paprika, Avocado, Spargel,
Karotten, Schnittlauch, Mayonnaise,
scharfe Käsesauce, Tempurakrümel
<i>bell pepper, avocado, asparagus,
carrot, mayo, spicy cheese sauce,
tempura flakes</i>
(1, 3, 7) | 9,6 € |
| ✓ SHIZO | 3 700 FT |
| Spargel, Karotte, Avocado, Gurke,
Daikon, Kizami Wasabi Mayonnaise
<i>asparagus, carrot, avocado, cucumber,
daikon, kizami wasabi mayo</i>
(1, 3) | 9,6 € |
| TERIMAYO UNAGI | 4 500 FT |
| in Tempura-gebackene Rollen, Aal,
Masago, Frühlingszwiebel, cremiger
Käse, Bonito-Flocken, Teriyaki,
japanische Mayonnaise
<i>tempura fried roll, eel, masago,
spring onion, cream cheese,
bonito flakes, teriyaki, japanese
mayo</i>
(1, 3, 4, 6) | 11,7 € |
| SAKE GURO | 11 400 FT |
| gesengter Gänseleber, Lachs, Aal,
Masago, Lachskaviar, Avocado,
Frühlingszwiebel, Teriyaki
<i>seared foie gras, salmon, eel, masago,
ikura, avocado, spring onion, teriyaki</i>
(1, 4, 6) | 29,6 € |
| CRAZY PANKO | 5 500 FT |
| in Panko gebackene Rollen,
eingelegter Rettich, Cheddar,
scharfer Thunfisch-Tartar
<i>panko fried roll, takuan,
cheddar, spicy tuna tartare</i>
(1, 3, 4, 7) | 14,3 € |
| LEE | 6 000 FT |
| Thunfisch, Lachs, Masago, Gurke,
Koriander, Chili, scharfe Mayonnaise
<i>tuna, salmon, masago, cucumber,
cilantro, chili, spicy mayo</i>
(1, 3, 4, 10, 11) | 15,6 € |





NIGIRI

1 Stück / 1 piece

AUBERGINE, MISO GUNKAN	1 600 FT
<i>eggplant, miso gunkan</i>	4,2 €
(1, 6)	

GESENGTE GÄNSELEBER, THUNFISCH, TERIYAKISAUCE, SESAMSAMEN	3 100 FT
<i>seared foie gras, tuna, teriyaki sauce, sesame seeds</i>	8,1 €
(1, 4, 6, 11)	

LACHSKAVIAR, LACHS, WACHTELEI GUNKAN	3 100 FT
<i>ikura, salmon, quail egg gunkan</i>	8,1 €
(3, 4)	

ARGENTINISCHE ROTE KRABBE, KIZAMI WASABI	2 300 FT
<i>argentinian red prawn, kizami wasabi</i>	6,0 €
(1, 2)	

NIGIRI

1 Stück / 1 piece

HAMACHI, SHISO,
MARINIERTER JALAPEÑO
*hamachi, shiso,
marinated jalapeno*
(1, 4, 6, 10, 11)

2 300 FT
6,0 €

THUNFISCH, AVOCADO,
TERIYAKI, KÄSECREME,
DAIKON
*tuna, avocado, teriyaki,
creamcheese, daikon*
(1, 4, 6, 7, 11)

1 700 FT
4,4 €

WÜRZIGER LACHS GUNKAN
*spicy salmon
gunkan*
(3, 4, 10, 11)

2 000 FT
5,2 €

✓ AVOCADO, MAYONNAISE,
MASAGO
*avocado, mayo,
masago*
(3, 4, 10, 14)

1 200 FT
3,1 €





五五

OKASI

RAISU 4 200 FT
Kokos-Reispudding,
Passionsfrucht
coconut rice pudding,
passion fruit, matcha

SHOKORA 3 900 FT
SUFURÉ 10,1 €
Schokoladensouffle,
Vanilleeis, Pekannuss
chocolate souffle, vanilla
ice cream, pecan nut
(1, 3, 7, 8)

CHIZUKEKI 3 900 FT
Käsekuchen Crème
Brûlée, Streusel,
Himbeersorbet
cheesecake crème brulée,
crumble, raspberry
sorbet
(1, 3, 7, 8)

SUPONJI KĒKI 3 900 FT
Biskuit, Erdbeere,
Pistazie, Thai-Basilikum
sponge cake, strawberry,
pistachio, thai basil
(1, 3, 7, 8)

- | | |
|----------------------------------|-----------------------------------|
| 1: glutén / <i>gluten</i> | 8: diófélék / <i>tree nuts</i> |
| 2: rákfélék / <i>crustaceans</i> | 9: zeller / <i>celery</i> |
| 3: tojás / <i>eggs</i> | 10: mustár / <i>mustard</i> |
| 4: hal / <i>fish</i> | 11: szezámmag / <i>sesame</i> |
| 5: földimogyoró / <i>peanuts</i> | 12: kén-dioxid / <i>sulphites</i> |
| 6: szójabab / <i>soy</i> | 13: csillagfürt / <i>lupin</i> |
| 7: tej / <i>milk</i> | 14: puhatesűek / <i>molluscs</i> |

V: Vegetáriánus / *Vegetarian*

Für extra Soßen berechnen wir
500 Forint pro Portion.
Adding extra sauces costs
1.4 € per portion



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Managers: Nauner Veronika Luca,
Németh Zsolt, Márkus Róbert
Chef: Erdélyi Tamás
Creative chef: Luczy Krisztián
Sous chef: Gyukics Patrik

Üzemeltető: Leroy.Co.Kft.
1051 Budapest,
Október 6. utca 8.

A számla végösszege 15%
szervizdíjat tartalmaz.
*Please note that a 15%
service charge will be added to the bill.*

1€=385Ft
1\$=365Ft

TOKIOBUDAPEST.COM

For further
languages:

