



IZAKAYA

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| ✓ EDAMAME | 1 800 FT |
| gebrühte Sojabohnen, Meersalz | 4,7 € |
| <i>steamed soybean, sea salt</i> | |
| (6) | |
| ✓ SPICY EDAMAME | 2 300 FT |
| gebrühte Sojabohnen, Chili, | 6 € |
| Knoblauch, Ingwer, Meersalz | |
| <i>steamed soybean, chili, garlic,</i> | |
| <i>ginger, sea salt</i> | |
| (1, 6) | |
| ✓ BUROKKORI | 4 200 FT |
| wilder Brokkoli, Tahini, Nori | 10,9 € |
| <i>wild broccoli, tahini, nori</i> | |
| (1, 6, 11) | |
| BITO "GYOZA" 3 STÜCK / 3PCS | 3 600 FT |
| Rote-Bete-Ravioli, Kürbis, | 9,9 € |
| japanische Pflaume, Curry | |
| <i>beetroot ravioli, pumpkin,</i> | |
| <i>japanese plum, curry</i> | |
| (12) | |
| TAHINI | 4 600 FT |
| Hähnchenspieße, Tahini, | 11,9 € |
| Chiliöl, Wakame | |
| <i>chicken skewer, tahini,</i> | |
| <i>chili oil, wakame</i> | |
| (1, 5, 11) | |

IZAKAYA

GYOZA 3 STÜCK 6 900 FT
Wagyu-Steak, Chinakohl, 18,6 €
Sriracha, Ponzu
*wagyu sirloin, chinese
cabbage, sriracha, ponzu*
(1, 3, 6, 11)

TOSUTADA 5 400 FT
Thunfisch, Avocado, 14,6 €
Chipotle Mayonnaise,
Wonton
*tuna, avocado, chipotle
mayo, marinated onion,
wonton*
(1, 3, 4, 6, 10, 11)

✓ **KYABETSU** 3 800 FT
gegrillter Kohl, 10,3 €
Umami-Schaum, Hefe,
marokkanische Zitrone
*grilled cabbage, umami
foam, sourdough,
moroccan lemon*
(1, 6)

TOKIO CHIZU 4 300 FT
in Tempura gebratene Rol- 11,6 €
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, 17,8 €
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

14,3 €

✓ MISO TOFU

Tofu, Wakame, Schnittlauch
tofu, wakame, chives

(1, 6)

2 000 FT

5,4 €

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

14,3 €

HÄHNCHEN - CHICKEN

(1, 2, 3, 4, 6)

5 300 FT

14,3 €

KRABBE - PRAWN

(1, 2, 3, 4, 6)

6 000 FT

16,2 €

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) 4,3 €







WOKIO

KIMCHI TO BUTABARA

5 500 FT
14,9 €

Kimchi, Schweinebauch, Sojasauce,
Gochujang, Udon

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

(1, 4, 6)

✓ PAD THAI

5 500 FT
14,9 €

Reisnudeln, Koriander, Karotten,
Eier, Mungobohnensprossen,
Haselnüsse

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

(3, 5)

HÄNCHEN - CHICKEN

6 000 FT
16,2 €

(1, 3, 5, 14)

KRABBE - PRAWN

6 000 FT
16,2 €

(3, 5)

WOK-SPEISEN

PAD KRA PAO NUEA 7 400 FT
scharfer thailändischer 20 €
Rinderragout, Spiegeleier,
Basilikum, Reis
spicy thai tenderloin ragout,
sunny-side up egg, basil, rice
(1, 3, 4, 6, 12, 14)

TAKE UDON 8 200 FT
Steakstreifen, Bambusspros- 22,2 €
sen, Basilikum, Haselnüsse,
Udon, rotes Curry
tenderloin strips, bamboo
shoots, basil, peanut,
udon, red curry
(1, 4, 5, 12)

✓ **TOFUTERIAN** 6 700 FT
gebratener Tofu, grüne 18,1 €
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 1 800 FT
4,9 €

KRABBE - PRAWN 1 800 FT
(2) 4,9 €

YAKIMESHI XO 14 200 FT
gebratener Reis, Wagyu, XO- 38,4 €
Sauce, Shiitake, Spinat, Eier
fried rice, wagyu, XO sauce,
shiitake, spinach, ginger, egg
(1, 2, 3, 4, 6, 12, 14)







HAUPTGERICHTE

WAGYU SUTTEKI 200g 39 500 FT
Wagyu Lendenstück,
thailändische Haselnusssauce
wagyu sirloin steak
106,8 €

SUZUKI 9 900 FT
Wolfsbarschfilet, Ponzu-Butter, King
Oyster Pilz, Wildbrokkoli 26,8 €
sea bass fillet, ponzu butter,
king oyster mushroom,
wild broccoli
(1, 4, 6, 7, 11)

✓ **KARIFURAWÄ** 5 800 FT
Gerösteter Blumenkohl, Ziegenkäse,
Jalapeño-Koriander-Sauce 15,7 €
grilled cauliflower, goat cheese,
jalapeno-cilantro sauce
(7)

HAUPTGERICHTE

SAKE

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

9 900 FT
26,8 €

KURODAI

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

14 500 FT
39,2 €







HUMMER

min. 400g

gegrillter Hummer,

Ponzu-Butter

grilled lobster,

ponzu butter

(1, 2, 3, 6, 7)

5 900 FT / 100 GR

15,9 €







SASHIMI

TUNA TATAKI

5 800 FT

Thunfisch, Trüffel-Ponzu,
Lime

15,7 €

tuna, truffle

ponzu, lime

(1, 4, 6)

HAMACHI N SHISO

5 200 FT

Hamachi, Pistazie, Shiso-Blatt,
Miso, Jalapeño

14,1 €

hamachi, pistachio,

shiso leaf, miso, jalapeno

(1, 4, 6, 8, 10, 11)

WAGYU TATAKI

13 000 FT

Wagyu-Lendenstück,

35,1 €

geräucherter Ponzu,

marinierte Zwiebel

wagyu sirloin, smoked

ponzu, marinated onion

(1, 6)

YAMI YAMI

5 200 FT

Lachstartar, Avocado,

14,1 €

Masago, Frühlingszwiebel,

scharfer Ponzu

salmon tartare, avocado,

masago, spring onion,

spicy ponzu

(1, 4, 6)

KONGŌ

8 800 FT

SAKANA

23,8 €

Lachs, Thunfisch,

Hamachi, Sojasesamsauce

salmon, tuna, hamachi,

soy - sesame sauce

(1, 4, 6, 11)







TOKIO KOLLEKTION

TOKIO RI

32 100 FT

86,8 €

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

127,3 €

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,
knusprige Zwiebeln,
koreanisches Chili
*marinated cucumber, chili mayo,
crunchy onion, korean chili*
(1, 3, 10) 10 €
- TOTEMO SAKE** 5 000 FT
gebratener Reis, Lachs,
Sriracha, Jalapeño
*crispy fried rice, salmon,
sriracha, jalapeno*
(1, 3, 4, 6, 10) 13,5 €
- TOTEMO WAGYU** 12 500 FT
gebratener Reis, Wagyu,
Gochujang, Schnittlauch
*crispy fried rice, wagyu,
gochujang, chives*
(1, 3, 6, 10, 11) 33,8 €
- KRUSH** 5 600 FT
Krabbentempura, Thunfisch, Lachs,
Masago, Avocado, Tempurakrümel,
Teriyaki, scharfe Käsesauce
*shrimp tempura, tuna,
salmon, masago, avocado,
tempura flakes, teriyaki,
spicy cheese sauce*
(1, 2, 3, 4, 6, 7) 15,1 €
- ODOROKI** 5 600 FT
gesengter Lachs, Masago,
Lachskaviar, Avocado, Sriracha, Ponzu
*seared salmon, masago,
ikura, avocado, sriracha ponzu*
(1, 4, 6) 15,1 €

TOKIO ROLLIN

4 Stück / 4 pieces

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|---|-----------|
| ✓ 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) | 10 € |
| ✓ SHIZO | 3 700 FT |
| Spargel, Karotte, Avocado, Gurke,
Daikon, Kizami Wasabi Mayonnaise
<i>asparagus, carrot, avocado, cucumber,
daikon, kizami wasabi mayo</i>
(1, 3) | 10 € |
| 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) | 12,2 € |
| 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) | 30,8 € |
| 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) | 14,9 € |
| 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) | 16,2 € |





NIGIRI

1 Stück / 1 piece

AUBERGINE, MISO GUNKAN <i>eggplant, miso gunkan</i> (1, 6)	1 600 FT 4,3 €
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GESENGTE GÄNSELEBER, THUNFISCH, TERIYAKISAUCE, SESAMSAMEN <i>seared foie gras, tuna, teriyaki sauce, sesame seeds</i> (1, 4, 6, 11)	3 100 FT 8,4 €
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LACHSKAVIAR, LACHS, WACHTELEI GUNKAN <i>ikura, salmon, quail egg gunkan</i> (3, 4)	3 100 FT 8,4 €
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ARGENTINISCHE ROTE KRABBE, KIZAMI WASABI <i>argentinian red prawn, kizami wasabi</i> (1, 2)	2 300 FT 6,2 €
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NIGIRI

1 Stück / 1 piece

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

2 300 FT
6,2 €

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

1 700 FT
4,6 €

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

2 000 FT
5,4 €

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

1 200 FT
3,2 €





OKASI

RAISU 4 200 FT
11,4 €

Kokos-Reispudding,
Passionsfrucht
*coconut rice pudding,
passion fruit, matcha*

SHOKORA 3 900 FT
SUFURÉ 10,5 €

Schokoladensouffle,
Vanilleeis, Pekannuss
*chocolate souffle, vanilla
ice cream, pecan nut*
(1, 3, 7, 8)

CHIZUKEKI 3 900 FT
10,5 €

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

BANANA 4 200 FT
11,4 €

Kokoscreme, Banane,
türkischer Honig
*coconut cream, banana,
turkish delight*

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|----------------------------------|-----------------------------------|
| 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€=370Ft
1\$=320Ft

TOKIOBUDAPEST.COM

For further
languages:

