

ÉTLAP /
MENU





IZAKAYA

- | | | |
|---|---|--------------------|
| ✓ | 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 € |
| | BITO "GYOZA" 3 STÜCK / 3PCS
Rote-Bete-Ravioli, Kürbis,
japanische Pflaume, Curry
<i>beetroot ravioli, pumpkin,
japanese plum, curry</i>
(12) | 3 600 FT
9,9 € |
| | 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, 18,6 €
Sriracha, Ponzu
*wagyu sirloin, chinese
cabbage, sriracha, ponzu*
(1, 3, 6, 11)
- TOSUTADA** 5 600 FT
Thunfisch, Avocado, 15,1 €
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 5 300 FT
Ferkelbauchboden, Mais, Ei,
Ramen-Nudeln 14,3 €
*pork belly, corn, egg, sesame,
chili oil, ramen noodle*
(1, 3, 4, 6, 11, 12, 14)

✓ **MISO TOFU** 2 000 FT
Tofu, Wakame, Schnittlauch 5,4 €
tofu, wakame, chives
(1, 6)

TOM YUM
traditionelle thailändische Suppe,
Zitronengras, Limettenblätter,
Schweinefleisch, Kohlrabi, Babyspinat
*traditional thai soup, lemongrass,
lime leaf, kohlrabi, baby spinach*

SCHWEIN - PORK 5 300 FT
(1, 2, 3, 4, 6) 14,3 €

HÄHNCHEN - CHICKEN 5 300 FT
(1, 2, 3, 4, 6) 14,3 €

KRABBE - PRAWN 6 000 FT
(1, 2, 3, 4, 6) 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) 14,3 €
- ✓ **KORURABI** 3 300 FT
Kohlrabi, Kápia-Paprika, Parmesan, Miso, Yuzu
kohlrabi, bell pepper, parmesan, miso, truffle, yuzu
(1, 3, 6, 7, 10, 11) 8,9 €
- 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) 18,6 €
- ✓ **MIKKUSU** 2 800 FT
Blattsalat, Daikon, Rettich, Yuzu Vinaigrette
mixed salad, marinated radish, yuzu vinaigrette
(1, 6) 7,6 €
- ✓ **HŌRENSŌ** 4 600 FT
Babyspinat, trockenes Miso, Trüffel, geröstete Zwiebeln
baby spinach, dry miso, truffle, fried onion
(1, 3, 6, 7) 12,4 €
- 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
Rinderragout, Spiegeleier,
Basilikum, Reis
*spicy thai tenderloin ragout,
sunny-side up egg, basil, rice*
(1, 3, 4, 6, 12, 14) 20 €
- TAKE UDON** 8 500 FT
Steakstreifen, Bambusspros-
sen, Basilikum, Haselnüsse,
Udon, rotes Curry
*tenderloin strips, bamboo
shoots, basil, peanut,
udon, red curry*
(1, 4, 5, 12) 23 €
- ✓ **TOFUTERIAN** 7 700 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) 20,8 €
- HÄNCHEN - CHICKEN** 1 800 FT
4,9 €
- KRABBE - PRAWN** 1 800 FT
(2) 4,9 €
- 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) 38,4 €







HAUPTGERICHTE

- WAGYU SUTEKI** 200g 39 500 FT
Wagyu Lendenstück,
thailändische Haselnusssauce
wagyu sirloin steak
- 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)
- ✓ **KARIFURAWĀ** 5 800 FT
Gerösteter Blumenkohl, Ziegenkäse, 15,7 €
Jalapeño-Koriander-Sauce
grilled cauliflower, goat cheese,
jalapeno-cilantro sauce
(7)

HAUPTGERICHTE

SAKE

9 900 FT

Label Rouge Lachs, Tatsoi,
Pilze, Umami-Sauce
*label rouge salmon,
tatsoi, mushroom,
umami sauce*

26,8 €

(1, 4, 6, 7)

KURODAI

14 500 FT

schwarzer Dorschfisch, Dai-
kon, Saikyo Miso Sauce
*black cod, daikon,
saikyo-miso sauce*

39,2 €

(1, 4, 6, 11)







HUMMER

min. 400g

gegrillter Hummer,

Ponzu-Butter

grilled lobster,

ponzu butter

(1, 2, 3, 6, 7)

5 900 FT / 100 GR

15,9 €

TOKIO NAMA







SASHIMI

TUNA TATAKI

Thunfisch, Trüffel-Ponzu,
Lime

tuna, truffle

ponzu, lime

(1, 4, 6)

7 800 FT

21,1 €

HAMACHI N SHISO

Hamachi, Pistazie, Shiso-Blatt,
Miso, Jalapeño

hamachi, pistachio,

shiso leaf, miso, jalapeno

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

5 200 FT

14,1 €

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

32 300 FT

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

87,3 €

*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

47 900 FT

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

129,5 €

*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, 10 €
knusprige Zwiebeln,
koreanisches Chili
marinated cucumber, chili mayo,
crunchy onion, korean chili
(1, 3, 10)
- TOTEMO SAKE** 5 000 FT
gebratener Reis, Lachs, 13,5 €
Sriracha, Jalapeño
crispy fried rice, salmon,
sriracha, jalapeno
(1, 3, 4, 6, 10)
- TOTEMO WAGYU** 12 500 FT
gebratener Reis, Wagyu, 33,8 €
Gochujang, Schnittlauch
crispy fried rice, wagyu,
gochujang, chives
(1, 3, 6, 10, 11)
- KRUSH** 5 900 FT
Krabbentempura, Thunfisch, Lachs, 15,9 €
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, 15,1 €
Lachskaviar, Avocado, Sriracha, Ponzu
seared salmon, masago,
ikura, avocado, sriracha ponzu
(1, 4, 6)

TOKIO ROLLIN

4 Stück / 4 pieces

- ✓ **FURANSUGO** 3 700 FT
10 €
Kápia-Paprika, Avocado, Spargel,
Karotten, Schnittlauch, Mayonnaise,
scharfe Käsesauce, Tempurakrümel
*bell pepper, avocado, asparagus,
carrot, mayo, spicy cheese sauce,
tempura flakes*
(1, 3, 7)
- ✓ **SHIZO** 3 700 FT
10 €
Spargel, Karotte, Avocado, Gurke,
Daikon, Kizami Wasabi Mayonnaise
*asparagus, carrot, avocado, cucumber,
daikon, kizami wasabi mayo*
(1, 3)
- TERIMAYO UNAGI** 4 500 FT
12,2 €
in Tempura-gebackene Rollen, Aal,
Masago, Frühlingszwiebel, cremiger
Käse, Bonito-Flocken, Teriyaki,
japanische Mayonnaise
*tempura fried roll, eel, masago,
spring onion, cream cheese,
bonito flakes, teriyaki, japanese
mayo*
(1, 3, 4, 6)
- SAKE GURO** 11 400 FT
30,8 €
gesengter Gänseleber, Lachs, Aal,
Masago, Lachskaviar, Avocado,
Frühlingszwiebel, Teriyaki
*seared foie gras, salmon, eel, masago,
ikura, avocado, spring onion, teriyaki*
(1, 4, 6)
- CRAZY PANKO** 5 900 FT
15,9 €
in Panko gebackene Rollen,
eingelegter Rettich, Cheddar,
scharfer Thunfisch-Tartar
*panko fried roll, takuan,
cheddar, spicy tuna tartare*
(1, 3, 4, 7)
- LEE** 7 500 FT
20,3 €
Thunfisch, Lachs, Masago, Gurke,
Koriander, Chili, scharfe Mayonnaise
*tuna, salmon, masago, cucumber,
cilantro, chili, spicy mayo*
(1, 3, 4, 10, 11)





NIGIRI

1 Stück / 1 piece

AUBERGINE, MISO GUNKAN 1 600 FT
eggplant, miso gunkan 4,3 €

(1, 6)

GESENGTE GÄNSELEBER, 3 200 FT
THUNFISCH, TERIYAKISAUCE, 8,6 €
SESAMSAMEN

*seared foie gras, bluefin tuna,
teriyaki sauce, sesame seeds*

(1, 4, 6, 11)

LACHSKAVIAR, LACHS, 3 100 FT
WACHTELEI GUNKAN 8,4 €

*ikura, salmon,
quail egg gunkan*

(3, 4)

ARGENTINISCHE ROTE 2 300 FT
KRABBE, KIZAMI WASABI 6,2 €

*argentinian red prawn,
kizami wasabi*

(1, 2)

NIGIRI

1 Stück / 1 piece

HAMACHI, SHISO, 2 300 FT
MARINIERTER JALAPEÑO 6,2 €

*hamachi, shiso,
marinated jalapeno*

(1, 4, 6, 10, 11)

THUNFISCH, AVOCADO, 1 800 FT
TERIYAKI, KÄSECREME, 4,9 €
DAIKON

*bluefin tuna, avocado, teriyaki,
creamcheese, daikon*

(1, 4, 6, 7, 11)

WÜRZIGER LACHS GUNKAN 2 000 FT
spicy salmon 5,4 €

gunkan

(3, 4, 10, 11)

√ AVOCADO, MAYONNAISE, 1 200 FT
MASAGO 3,2 €

*avocado, mayo,
masago*

(3, 4, 10, 14)





OKASI

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

**SHOKORA
SUFURÉ** 3 900 FT
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 brûlée,
crumble, raspberry
sorbet*
(1, 3, 7, 8)

BANANA 4 200 FT
Kokoscreme, Banane,
türkischer Honig
*coconut cream, banana,
turkish delight*

- | | |
|----------------------------------|-----------------------------------|
| 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: szezám-mag / <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:

