

ÉTLAP /
MENU





IZAKAYA

- ✓ **EDAMAME** 2 200 FT
gebrühte Sojabohnen, Meersalz
steamed soybean, sea salt
(6) 6,4 €
- ✓ **SPICY EDAMAME** 2 500 FT
gebrühte Sojabohnen, Chili,
Knoblauch, Ingwer, Meersalz
*steamed soybean, chili, garlic,
ginger, sea salt*
(1, 6) 7,2 €
- ✓ **BUROKKORI** 4 200 FT
wilder Brokkoli, Tahini, Nori
wild broccoli, tahini, nori
(1, 6, 11) 12,2 €
- NISE NO "GYOZA"** 3 900 FT
3 STÜCK / 3PCS 11,3 €
Butternut-Kürbis, Apfel, Minze,
schwarzer Knoblauch, Kokosmilch
*butternut squash, apple,
mint, black garlic, coconut milk*
(12)
- TAHINI** 4 800 FT
Hähnchenspieße, Tahini,
Chiliöl, Wakame
*chicken skewer, tahini,
chili oil, wakame*
(1, 5, 11) 13,9 €
- ROCK SHRIMP** 4 700 FT
Tigerkrabben Tempura,
würzige Mayonnaise
*tiger prawn tempura,
spicy mayo*
(1, 2, 3, 10, 11) 13,6 €

IZAKAYA

TOKIO CHIZU 4 600 FT
13,3 €
in Tempura gebratene Rollen,
Lachs, Avocado, Käse,
Teriyaki-Sauce
*tempura fried roll, salmon,
avocado, cheese, sesame,
teriyaki sauce*
(1, 3, 4, 6, 7, 11)

GYOZA 3 STÜCK 7 100 FT
20,6 €
Wagyu-Steak, Chinakohl,
Sriracha, Ponzu
*wagyu sirloin, chinese
cabbage, sriracha, ponzu*
(1, 3, 6, 11)

ABOKADO SARADA 4 200 FT
12,2 €
Avocado, Gurke, Kohl, Minze,
marokkanische Zitrone, Chili
*avocado, cucumber, cabbage,
mint, moroccan lemon, chili*
(8)

**MAGURO NO
TARUTARU** 6 400 FT
18,6 €
Blauflossenthunfisch, Wasabi,
Shiso-Blatt, Wildreis, Yuzu
*bluefin tuna, wasabi,
sisho leaf, wild rice, yuzu*
(1,4,6,7)

CRISPYKKA 6 800 FT
19,7 €
knuspriger Tintenfisch,
Chiliöl-Mayonnaise
*crispy squid,
chili oil mayo*
(3, 10, 11, 14)





SUPPEN

MISO RAMEN 5 500 FT
Ferkelbauchboden, Mais, Ei,
Ramen-Nudeln 15,9 €
*pork belly, corn, egg, sesame,
chili oil, ramen noodle*
(1, 3, 4, 6, 11, 12, 14)

✓ **MISO TOFU** 3 100 FT
Tofu, Wakame, Schnittlauch 9 €
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 5 500 FT
(1, 2, 3, 4, 6) 15,9 €

HÄHNCHEN - CHICKEN 5 500 FT
(1, 2, 3, 4, 6) 15,9 €

KRABBE - PRAWN 6 100 FT
(1, 2, 3, 4, 6) 17,7 €

SARADA

- ✓ **MANGŌ** 5 500 FT
grüne Mango, Gurke, Kohlrabi, Chili, Koriander
green mango, cucumber, kohlrabi, chili, cilantro
(1, 2, 4, 5, 6, 8) 15,9 €
- DRY MISO** 7 100 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) 20,6 €
- MAGURO SARADA** 6 600 FT
Blauflossenthunfisch, Baby-Römersalat, Wachtelei, verschiedene Tomaten
bluefin tuna, baby romaine lettuce, quail egg, assorted tomatoes
(1, 6) 19,1 €
- ✓ **HŌRENSŌ** 4 900 FT
Babyspinat, trockenes Miso, Trüffel, geröstete Zwiebeln
baby spinach, dry miso, truffle, fried onion
(1, 3, 6, 7) 14,2 €
- KRABBE - PRAWN** 1 800 FT
(2) 5,2 €
- ✓ **KORURABI** 3 900 FT
Kohlrabi, Kápia-Paprika, Parmesan, Miso, Yuzu
kohlrabi, bell pepper, parmesan, miso, truffle, yuzu
(1, 3, 6, 7, 10, 11) 11,3 €







WOKIO

KIMCHI TO BUTABARA 6 200 FT
18 €

Kimchi, Schweinebauch, Sojasauce,
Gochujang, Udon

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

(1, 4, 6)

✓ **PAD THAI** 5 900 FT
17,1 €

Reisnudeln, Koriander, Karotten,
Eier, Mungobohnensprossen,
Haselnüsse

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

(3, 5)

HÄNCHEN - CHICKEN 6 200 FT
18 €

(1, 3, 5, 14)

KRABBE - PRAWN 6 500 FT
18,8 €

(3, 5)

WOK-SPEISEN

- 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) 41,2 €
- TAKE UDON** 8 700 FT
Steakstreifen, Bambussprossen, Basilikum, Haselnüsse, Udon, rotes Curry
tenderloin strips, bamboo shoots, basil, peanut, udon, red curry
(1, 4, 5, 12) 25,2 €
- PAD KRA PAO NUEA** 7 900 FT
scharfer thailändischer Rinderragout, Spiegeleier, Basilikum, Reis
spicy thai tenderloin ragout, sunny-side up egg, basil, rice
(1, 3, 4, 6, 12, 14) 22,9 €
- ✓ **TOFUTERIAN** 6 900 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 €
- HÄNCHEN - CHICKEN** 1 800 FT
5,2 €
- KRABBE - PRAWN** 1 800 FT
(2) 5,2 €







HAUPTGERICHTE

- | | |
|--|-----------|
| WAGYU SUTTEKI 200g | 39 900 FT |
| Wagyu Lendenstück,
thailändische Haselnusssauce
<i>wagyu sirloin steak</i> | 115,7 € |
| SUZUKI | 9 900 FT |
| Wolfsbarschfilet, Ponzu-Butter, King
Oyster Pilz, Wildbrokkoli
<i>sea bass fillet, ponzu butter,
king oyster mushroom,
wild broccoli</i> | 28,7 € |
| (1, 4, 6, 7, 11) | |
| KARIFURAWĀ | 6 000 FT |
| Gerösteter Blumenkohl, Ziegenkäse,
Jalapeño-Koriander-Sauce
<i>grilled cauliflower, goat cheese,
jalapeno-cilantro sauce</i> | 17,4 € |
| (7) | |

HAUPTGERICHTE

KURODAI 14 800 FT
schwarzer Dorschfisch, Dai- 42,9 €
kon, Saikyo Miso Sauce
black cod, daikon,
saikyo-miso sauce
(1, 4, 6, 11)

SĀMON SUTĒKI 8 900 FT
Lachs, Tatsoi, Shiitake, 25,8 €
fermentierte Sojasauce
salmon, tatsoi, shiitake,
fermented soybean sauce
(1, 4, 6, 11)







HUMMER

min. 400g

gegrillter Hummer,

Ponzu-Butter

grilled lobster,

ponzu butter

(1, 2, 3, 6, 7)

6 000 FT / 100 GR

17,4 €

TOKIO NAMA







SASHIMI

PURESUTO MAGURO

Blauflossenthunfisch,
geräucherter Ponzu, Jalapeño
*bluefin tuna, smoked
ponzu, jalapeno*

(1, 4, 6)

6 400 FT

18,6 €

YAMI YAMI

Lachstartar, Avocado,
Masago, Frühlingszwiebel,
scharfer Ponzu
*salmon tartare, avocado, masa-
go, spring onion, spicy ponzu*

(1, 4, 6)

5 400 FT

15,7 €

WAGYU TATAKI 13 200 FT
Wagyu-Lendenstück, 38,3 €
geräucherter Ponzu,
marinierte Zwiebel
*wagyu sirloin, smoked
ponzu, marinated onion*
(1, 6)

MISO SAKE 5 900 FT
Lachs, Miso, 17,1 €
Kizami-Wasabi,
Hijiki-Algen
*salmon, miso, kizami
wasabi, hijiki seaweed*
(1,4,6,10)

**KONGŌ
SAKANA** 8 800 FT
Lachs, Thunfisch, 25,5 €
Hamachi, Sojasesamsauce
*salmon, tuna, hamachi,
soy - sesame sauce*
(1, 4, 6, 11)



東京





TOKIO KOLLEKTION

TOKIO RI

37 900 FT

4 Krush Roll, 4 Odoroki Roll,
4 Sake Avocado Roll, 4 Pesuto Roll,
2 Spicy Salmon Gunkan,
2 Hamachi Nigiri,
2 Nigiri mit argentinischer roter Garnele,
2 Avocado-Mayo-Masago Nigiri,
2 Tamago Nigiri

109,9 €

*4 krush roll, 4 odoroki roll,
4 sake avocado roll, 4 pesuto roll,
2 spicy salmon gunkan,
2 hamachi nigiri,
2 argentinian red prawn nigiri,
2 avocado-mayo-masago nigiri,
2 tamago nigiri*

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

YUTAKA RI

50 800 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

147,2 €

*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 - bluefin tuna nigiri,
2 tamago nigiri*

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



TOKIO ROLLIN

4 Stück / 4 pieces

- ✓ **PESUTO** 3 900 FT
Karotte, Gurke, Schnittlauch,
Shiso-Pesto 11,3 €
*carrott, cucumber, chives,
sisho pesto*
(1, 8)
- TOTEMO SAKE** 5 100 FT
gebratener Reis, Lachs,
Sriracha, Jalapeño 14,8 €
*crispy fried rice, salmon,
sriracha, jalapeno*
(1, 3, 4, 6, 10)
- TOTEMO WAGYU** 12 800 FT
gebratener Reis, Wagyu,
Gochujang, Schnittlauch 37,1 €
*crispy fried rice, wagyu,
gochujang, chives*
(1, 3, 6, 10, 11)
- ODOROKI** 5 700 FT
gesengter Lachs, Masago,
Lachskaviar, Avocado, Sriracha, Ponzu 16,5 €
*seared salmon, masago,
ikura, avocado, sriracha ponzu*
(1, 4, 6)
- KRUSH** 6 000 FT
Krabbentempura, Thunfisch, Lachs,
Masago, Avocado, Tempurakrümel,
Teriyaki, scharfe Käsesauce 17,4 €
*shrimp tempura, tuna,
salmon, masago, avocado,
tempura flakes, teriyaki,
spicy cheese sauce*
(1, 2, 3, 4, 6, 7)

TOKIO ROLLIN

4 Stück / 4 pieces

- ✓ **FURANSUGO** 3 900 FT
11,3 €
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** 3 900 FT
11,3 €
Spargel, Karotte, Avocado, Gurke,
Daikon, Kizami Wasabi Mayonnaise
*asparagus, carrot, avocado, cucumber,
daikon, kizami wasabi mayo*
(1, 3)
- TERIMAYO UNAGI** 4 700 FT
13,6 €
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** 11 600 FT
33,6 €
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** 6 000 FT
17,4 €
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
21,7 €
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

LACHS-GRAVLAX, MISO,
KIZAMI-WASABI, HIJIKI-ALGEN
*salmon gravlax, miso,
kizami wasabi, hijiki seaweed*

2 300 FT

6,7 €

(1, 4, 6, 10)

GESENGTE GÄNSELEBER,
THUNFISCH, TERIYAKISAUCE,
SESAMSAMEN
*seared foie gras, bluefin tuna,
teriyaki sauce, sesame seeds*

3 200 FT

9,3 €

(1, 4, 6, 11)

LACHSKAVIAR, LACHS,
WACHTELEI GUNKAN
*ikura, salmon,
quail egg gunkan*

3 100 FT

9 €

(3, 4)

ARGENTINISCHE ROTE
KRABBE, KIZAMI WASABI
*argentinian red prawn,
kizami wasabi*

2 300 FT

6,7 €

(1, 2)

NIGIRI

1 Stück / 1 piece

THUNFISCH, AVOCADO, 2 400 FT
TERIYAKI, KÄSECREME, 7 €
DAIKON

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

(1, 4, 6, 7, 11)

WÜRZIGER LACHS GUNKAN 2 000 FT
spicy salmon 5,8 €

gunkan

(3, 4, 10, 11)

√ AVOCADO, MAYONNAISE, 1 300 FT
MASAGO 3,8 €

*avocado, mayo,
masago*

(3, 4, 10, 14)





OKASI

RAISU 4 300 FT
Kokos-Reispudding,
Passionsfrucht
*coconut rice pudding,
passion fruit, matcha*

**SHOKORA
SUFURÉ** 4 300 FT
Schokoladensouffle,
Vanilleeis, Pekannuss
*chocolate souffle, vanilla
ice cream, pecan nut*
(1, 3, 7, 8)

CHIZUKEKI 4 300 FT
Käsekuchen Crème
Brûlée, Streusel,
Himbeersorbet
*cheesecake crème brulée,
crumble, raspberry
sorbet*
(1, 3, 7, 8)

**MOCHI
SELECTION** 4 300 FT
Mochi-Auswahl,
saisonale Früchte
*mochi selection,
seasonal fruits*

- | | |
|----------------------------------|-----------------------------------|
| 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€=345Ft

TOKIOBUDAPEST.COM

For further
languages:

