

TOKYO ROSE MENU

PREPARATION TIME VARIES ON SOME ITEMS. THANK YOU.

SALAD

1. AVOCADO SALAD5.95
1/2 AVOCADO STUFFED WITH KANI AND SHRIMP WITH SPICY SAUCE SPRINKLED WITH FLYING FISH ROE
2. CALAMARI AEMONO4.95
SEASONED SQUID WITH VEGETABLE MIXED JAPANESE STYLE SALAD
3. BABY OCTOPUS SALAD5.95
4. SEAWEED SALAD4.50
ASSORTED SEAWEED WITH SWEET SESAME SOY DRESSING
5. HOUSE SALAD2.75
SPRING MEDLEY, SERVED WITH YOUR CHOICE OF OUR HOMEMADE DRESSINGS: SPICEY SOY, SESAME MISO OR GINGER VINAIGRETTE

SOUP

1. TRADITIONAL MISO SOUP WITH TOFU AND SEAWEED1.75
2. MISO SOUP WITH TUNA OR SALMON2.50
3. SHRIMP AND MUSHROOM CLEAR BROTH3.45
4. KANI SOUP - CRABSTICK, MUSHROOM AND SEAWEED2.25
5. HAMAGURI SOUP - LITTLE NECK CLAM WITH GINGER IN CLEAR BROTH.....2.95
6. MISO SOUP WITH ASPARAGUS AND SHIITAKE MUSHROOM2.50
7. SEAFOOD SOUP4.95
SHRIMP, SCALLOP, CRABSTICK, FISHCAKE AND SEAWEED IN CLEAR BROTH
8. TOFU SOUP1.95
TOFU AND VEGETABLE IN CLEAR BROTH