



Tokyo Sea Bar

M E N U

Starters

MISO SOUP | TRADITIONAL BROTH WITH TOFU AND SEAWEED

SEAWEED SALAD | MARINATED WAKAME WITH SESAME

EDAMAME | STEAMED SOYBEANS WITH SEA SALT

TUNA TATAKI | LIGHTLY SEARED TUNA WITH CITRUS SOY

SALMON CARPACCIO | THIN SALMON WITH YUZU AND HERBS

Nigiri & Sashimi

SALMON | FRESH, BUTTERY SLICES OF SALMON

TUNA | LEAN, CLEAN-FLAVORED TUNA

YELLOWTAIL | DELICATE HAMACHI SLICES

EEL | SWEET SOY-GLAZED UNAGI

SHRIMP | POACHED SHRIMP OVER SEASONED RICE

SCALLOP | SOFT, SWEET, PREMIUM SCALLOPS

SkyTable





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Signature Rolls

CALIFORNIA ROLL | CRAB, AVOCADO, AND CUCUMBER

SPICY TUNA ROLL | CHILI-MAYO TUNA WITH CUCUMBER

SALMON AVOCADO ROLL | CLASSIC SALMON WITH CREAMY AVOCADO

DRAGON ROLL | EEL, AVOCADO, AND SWEET SAUCE

RAINBOW ROLL | ASSORTED FISH LAYERED OVER CALIFORNIA ROLL

SHRIMP TEMPURA ROLL | CRISPY SHRIMP WITH CUCUMBER

SPIDER ROLL | SOFT-SHELL CRAB WITH SWEET SOY

Specials

POKE BOWL | TUNA OR SALMON WITH RICE, VEGGIES, AND DRESSING

CHIRASHI BOWL | ASSORTED SASHIMI OVER SUSHI RICE

SOBA NOODLE SALAD | COLD BUCKWHEAT NOODLES WITH SESAME

Desserts

MOCHI ICE CREAM | ASSORTED JAPANESE FLAVORS

MATCHA TIRAMISU | GREEN TEA TWIST ON THE ITALIAN CLASSIC

YUZU CHEESECAKE | LIGHT CITRUS CHEESECAKE

SkyTable

