

# TOKYO ROSE MENU

PREPARATION TIME VARIES ON SOME ITEMS. THANK YOU.

## APPETIZERS FROM THE KITCHEN

1. EDA-MAME .....	4.50
<i>SOYBEAN IN POD</i>	
2. GOMA-AE .....	4.50
<i>BOILED SPINACH SERVED WITH SAUCE ON TOP OF COLD TOFU</i>	
3. AGE DASHI TOFU .....	4.50
<i>GENTLY FRIED TOFU WITH DAIKON SAUCE AND BONITO FLAKES WITH GINGER ON THE SIDE</i>	
4. OSHITASHI .....	4.95
<i>SPINACH ROLL SERVED COLD IN SAUCE WITH BONITO FLAKES AND SESAME SEED</i>	
5. GYOZA (6 PCS) .....	4.50
<i>PAN FRIED JAPANESE DUMPLING</i>	
6. SHUMAI (6 PCS) .....	4.50
<i>STEAMED SHRIMP DUMPLING</i>	
7. CRYSTAL SHRIMP (6 PCS) .....	4.95
<i>STEAMED SHRIMP RAVIOLI</i>	
8. CRAB RANGOON (6 PCS) .....	5.95
<i>REAL CRABMEAT WITH CREAM CHEESE</i>	
9. MUSSEL SAKAMUSHI.....	5.95
<i>STEAMED MUSSEL WITH SAKE BROTH</i>	
10. YAKITORI (2 PCS) .....	5.25
<i>GRILLED CHICKEN ON SKEWER WITH TERIYAKI SAUCE</i>	
11. KUSHI YAKI (2 PCS) .....	9.95
<i>SHRIMP, SCALLOP, SALMON ON SKEWER WITH TERIYAKI SAUCE</i>	
12. NEGIMAKI (10 PCS) .....	7.50
<i>THINLY SLICED BEEF WRAPPED WITH SCALLION SERVED WITH TERIYAKI SAUCE</i>	
13. BEEF TATAKI.....	8.95
<i>TENDER, HALF-COOKED BEEF WITH A SPECIAL DIPPING SAUCE</i>	
14. CALAMARI TEMPURA.....	6.95
<i>CALAMARI GENTLY FRIED WITH DELICATE BATTER SERVED WITH PONZO</i>	
15. GESO AGEMONO .....	3.95
<i>TENTACLE FRIED WITH BATTER SERVED WITH PONZO</i>	
16. SHRIMP AND VEGETABLE TEMPURA (2 PCS) .....	6.95
WITHOUT VEGETABLE (3 PCS) .....	6.95
17. SOFT SHELL CRAB TEMPURA .....	7.50
<i>WHOLE SOFT SHELL CRAB WITH ASSORTED VEGETABLES</i>	
18. VEGETARIAN TEMPURA.....	5.25
<i>VARIETY OF VEGETABLES GENTLY BATTERED AND FRIED SERVED WITH TEMPURA SAUCE</i>	
19. SHRIMP AND ASPARAGUS.....	5.95
<i>COLD SHRIMP AND ASPARAGUS SALAD SERVED IN SESAME SOY VINAIGRETTE</i>	
20. HARU MAKI (2) .....	2.95
<i>JAPANESE PORK SPRING ROLLS</i>	