

TOKAIO

MEXICAN SOUL & SUSHI PASSION

TO START

CRUNCHY TUNA & SALMON (2 PCS.) FRIED GYOZA WRAPPER WITH SPICY MAYO, AVOCADO, TUNA, SPICY SALMON, AND FRIED LEEK 15 €

EDAMAME STEAMED WITH A TOUCH OF PONZU AND TAJÍN 9 €

GYOZAS (5 PCS.) CRISPY GYOZAS FILLED WITH SHRIMP AND GINGER, TOPPED WITH MEXICAN SPRING ONIONS AND FRESH CILANTRO 12 €

ROCK SHRIMP TEMPURA SHRIMP WITH SHIRAZA MAYO, CHIVES, AND AVOCADO 16 €

THAI PORK BELLY PORK BELLY GLAZED WITH THAI SAUCE, FRESH CHIVES, AND CITRUS NOTES 17 €

CHICKEN TORI TRADITIONAL CRISPY CHICKEN WITH SWEET MUSTARD DRESSING 14 €

THE FRESH

TUNA AND WATERMELON TARTARE
WATERMELON AND TUNA CUBES MARINATED IN YUZU SAUCE 18 €

PAIR OF OYSTERS FRESH OYSTER AND TEMPURA OYSTER WITH PONZU VINAIGRETTE 14 €

CATCH OF THE DAY TIRADITO SLICES OF CATCH OF THE DAY WITH FRESH, PICKLED, AND CRISPY VEGETABLES 15 €

STEAK TARTAR (WAGYU) FINELY CHOPPED WAGYU WITH SPRING ONIONS, PICKLES, AND ORIENTAL TOUCHES 35 €

FROM TOKAIO

SPECIAL WAKAMOLE FRESHLY MASHED AVOCADOS TOPPED WITH TEMPURA JALAPEÑOS AND PICO DE GALLO 18 €

ACAPULCO CEVICHE CLASSIC ACAPULCO-STYLE CEVICHE WITH CATCH OF THE DAY, TOMATOES, ONION, CILANTRO, AND JALAPEÑOS 26 €

COCHINITA PIBIL !!!TRADITIONAL MEXICAN DISH!!! SLOW-COOKED PORK WITH ACHIOTE, MEXICAN ONIONS, AND HABANERO 22 €

PACIFIC AGUACHILE SHRIMP COOKED IN LIME JUICE WITH MEXICAN ONIONS, CUCUMBER, AND DRIED CHILIES 28 €

THAI SALAD (V) RICE NOODLES WITH WAKAME, FRESH VEGETABLES, THAI DRESSING, AND PEANUTS 16 €

TACO FEST

ROCK SHRIMP CRISPY CORN TORTILLA WITH TEMPURA SHRIMP, SPICY MAYO, MEXICAN ONION, AND CILANTRO 10 €

CEVICHE CRISPY CORN TORTILLA WITH FISH CEVICHE AND FRESH VEGETABLES 10 €

CATCH OF THE DAY WHEAT FLOUR TORTILLA WITH TEMPURA CATCH OF THE DAY, RED CABBAGE, AND PICO DE GALLO 11 €

SOFT SHELL CRAB DOUBLE WHEAT FLOUR TORTILLA WITH TEMPURA CRAB, RED CABBAGE, SPICY MAYO, AND CITRUS SAUCE 11 €

OMAKASE

JAPO-MEXA EXPERIENCE

ENJOY THE BEST SELECTION OF OUR DISHES PAIRED WITH A SANTA MULA COCKTAIL

60 €



JAPO

BAOS

COCHINITA PIBIL	14 €
CRISPY CHICKEN	12 €
THAI PORK BELLY	14 €

SASHIMIS 6 PIECES

TUNA	18 €
SALMON	16 €
WAGYU	32 €
CATCH OF THE DAY	16 €
MIXED (8)	26 €

NIGIRIS

TUNA	7 €
SALMON	6 €
WAGYU	14 €
CATCH OF THE DAY	6 €

ROBATA

WAGYU ROBATA

CHARCOAL GRILL AT
YOUR TABLE

35€

ROLLS

TOKAIO EEL, AVOCADO, TEMPURA ASPARAGUS / WAGYU
AND CHIVES 26 €

ES VEDRÀ TEMPURA SHRIMP, CUCUMBER, CREAM CHEESE,
MANGO/AVOCADO, AND TOBIKO 20 €

CALA ROLL TUNA, CHIVES, AVOCADO / SPICY TUNA AND
CRUNCHY ONION 20 €

NÁUTICO SALMON, AVOCADO, CREAM CHEESE / SEARED
SALMON AND TERIYAKI SAUCE 18 €

IBI ROLL (V) ASPARAGUS, AVOCADO, CUCUMBER,
CARROT/BEETROOT TAJÍN 16 €

MEXA ROLL BREADED ROLL WITH SHRIMP, AVOCADO,
CREAM CHEESE, AND PASSION FRUIT SAUCE 18 €

DESSERTS

MATCHA TEA TRUFFLES WHITE CHOCOLATE TRUFFLES COATED
WITH JAPANESE MATCHA TEA 8 €

FORTUNE ICE CREAM ICE CREAM OF THE DAY WITH FORTUNE
COOKIE, MANGO, AND SALTED CARAMEL SYRUP 12 €

CHEESECAKE CHEESECAKE WITH WASABI ICE CREAM 12 €

MOCHIS TEMPURA MOCHIS (TRADITIONAL JAPANESE DESSERT) 10 €

DRINKS

MARGARITA OR MEZCALITA

WATERMELON MINT
WATERMELON JUICE, COINTREAU, LIME, MINT 16 €

PASSION FRUIT
PASSION FRUIT PULP, COINTREAU, LIME 16 €

PINEAPPLE TAJÍN
PINEAPPLE PULP, AGAVE HONEY, LIME JUICE 16 €

CUCUMBER FRESH
CUCUMBER PULP, LIME, MINT 16 €

SUNSET JAR'S

CAVA FRESH 1.5L
CAVA, FRUIT PURÉE, CITRUS NOTES 44 €

PALOMA TROPICAL 1.5L
TEQUILA, GRAPEFRUIT SODA, LIME JUICE, TAJÍN 48 €

BLOODY SANGRIA 1.5L
WINE, FRESH FRUITS, CITRUS. CLASSIC SPANISH
SHAREABLE DRINK 38 €

TOKAIO COCKTAILS

PALOMA MIA
WHITE TEQUILA, GRAPEFRUIT SODA, FRESH LIME,
TAJÍN 16 €

MICHELADA TOKAIO
PACIFICO BEER, CLAMATO, HOT SAUCES, LIME
JUICE, CELERY 12 €

CARAJILLO 43 "SHAKE SHAKE"
LICOR 43, ESPRESSO COFFEE 12 €

PORN STAR MARTINI
TROPICAL COCKTAIL WITH VANILLA VODKA,
PASSION FRUIT, CITRUS NOTES, SERVED WITH
PROSECCO 14 €

MOJITO CUBANO
RUM, LIME, FRESH MINT, SODA WATER 12 €

APEROL SPRITZ
PROSECCO, APEROL, ORANGE SODA 10 €



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