DOKYO DAUNTAUN

道京

JAPANESE COASTAL BAR

ARIGATO ✿ KANPAI!

COCKTAIL SPIRITS . JAPANESE SOUL



01

Emperor's Old Fashioned 18

Smoky, warm, and subtly sweet with deep tea and whiskey notes.

SUNTORI TOKI WISKEY
LAPSANG SOUCHONG HOHEY
APPLE WOOD SMOKE
BITTERS

02

Geisha 15

Bright, floral and effortlessly refreshing

GIN
ELDERFLOWER
LYCHEE
GRAPEFRUIT
LEMON
VANILLA
SMOKE BUBBLE





03

Tiger Milk 15

Light, tropical, and creamy with a sparkling coconut finish.

COCONUT WATER RUM
CREAM OF COCONUT
PINEAPPLE JUICE
LIME JUICE
PROSECCO



04

Dragon Juice 15

Tropical heat with a playful kick.

HAKU JAPANESE VODKA
YUZU NIGORI
LEMON
LIME
DRAGON FRUIT
AGAVE
DRAGON FRUIT CHIP

05

Harajuku Heat 18

Smoky mezcal layered with earthy ube, bright citrus, and a smooth bittersweet finish.

MEZCAL
UBE
ORANGE LIQOUR
LIME



06

Fuji Fall 13

A smooth whiskey cocktail with crisp apple and maple warmth.

WHISKEY
APPLE
AMARETTO
MAPLE
LEMON





07

Monsoon 15

Refreshing tequila citrus with a hint of volcanic spice.

TEQUILA
ORANGE
LIME
SANGRIA
HAWAIIAN BLACK LAVA SALT

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JAPANESE COASTAL BAR

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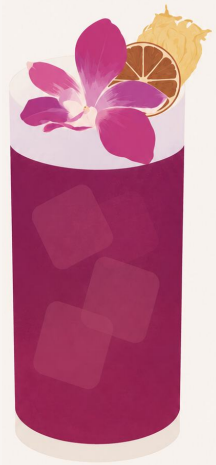
08

Haru 14

Bright and juicy with passionfruit, citrus, and soft agave.

JAMESON
PASSIONFRUIT
FRESH LEMON
AGAVE
PINEAPPLE





09

Yoru 14

A hibiscus-forward island cocktail with tart citrus and soft coconut.

CRUZAN AGED WHITE RUM
COCONUT RUM
ORGEAT (CONTAINS NUTS)
HIBISCUS
PINEAPPLE
LIME

10

Espresso Martini 15

Bold, smooth, and perfectly balanced.

VODKA
CHOCOLATE
ESPRESSO
HORCHATA
VANILLA
CHOCOLATE BITTERS





11

Amazake Paradise 15

Creamy tropical rum cocktail with coconut, pineapple, and cinnamon warmth.

FLOR DE CANA RUM
COCONUT RUM
HORCHATA
PINEAPPLE
ORGEAT (CONTAINS NUTS)
LIME
CINNAMON



12

Gaijin 14

Fresh, citrusy, and slightly spicy with cooling cucumber notes.

VODKA
ORANGE
LIME
PINEAPPLE
CUCUMBER
TAJIN



13

Kyoto Rain 15

Floral lavender gin brightened with citrus and softened by warm vanilla creaminess.

GIN
LAVENDER
MADAGASCAR VANILLA
LEMON
CLUB SODA



12

Cosmopolitan Martini 15

Clean, bright, and refreshing with cranberry and fresh lime.

VODKA
TRIPLE SEC
FRESH LIME
CRANBERRY JUICE

CORPUS CHRISTI, TX — JAPANESE COASTAL BAR

Sake & Nigori

Smooth, cloudy and perfectly chilled. Tradition in every sip.

HOUSE SAKE (HOT) — 12
ZIPANG SPARKLING SAKE 300M — 18
HANA FUJI APPLE 300ML — 16
HANA LYCHEE 300ML — 16
HANA YUZU 300ML — 16
HOU HOU SHU ROSÉ SPARKLING SAKE 300ML — 20
HAKUTSURU CHIKA — 10

SHO CHIKU BAI 375ML 17
YUKI NIGORI STRAWBERRY — 20
YUKI NIGORI LYCHEE — 20
YUKI NIGORI MANGO — 20



Red Wine

DAOU CABERNET SAUVIGNON — 11 / 42
BERINGERBROS BURBON BARREL AGED CABERNET SAUVIGNON — 11 / 42
BREAD & BUTTER PINOT NOIR — 10 / 38
BONTERRA MERLOT — 11 / 38
COPPOLA PINOT NOIR — 11 / GLASS

White Wine

SEA SUN CHARDONNAY — 11 / 45
BONTERRA ORGANIC CHARDONNAY — 12 / 48
ALBERT BICHOT CHABLIS — 11 / 42
SANTA MARGHERITA PINOT GRIGIO— 11 / 40
MOHUA SAUVIGNON BLANC 10/38

Sparkling Wine

LA MARCA PROSECCO — 12 / 45
LUNATTA PROSECCO ROSE — 14/GLASS
SOPHIA SPARKLING ROSE — 11 / 42

Sweet Wine

LUCCIO MOSCATO D'ASTI 10 / 38
CAPOSALDO MOSCATO 11 / 42
ROSCATO ROSSO DOLCE 13 / GLASS

Soju

A smooth Korean spirit known for its clean finish, light body, and easy drinkability.

JINRO CHAMISUL FRESH SOJU — 18
JINRO CHAMISUL ORIGINAL SOJU — 20
JINRO MELON SOJU — 18
JINRO GRAPEFRUIT SOJU — 18
JINRO GREEN GRAPE SOJU — 18
JINRO LEMON SOJU — 18
JINRO PLUM SOJU — 18
JINRO STRAWBERRY SOJU — 18

GOOD FRIENDS APPLE SOJU — 13
GOOD FRIENDS PINEAPPLE SOJU — 13
GOOD FRIENDS GREEN GRAPE SOJU — 13
GOOD FRIENDS YOGURT SOJU — 13
GOOD FRIENDS PEACH SOJU — 13
GOOD FRIENDS STRAWBERRY SOJU — 13
GOOD FRIENDS PLUM SOJU — 13
GOOD FRIENDS BLUEBERRY SOJU — 13
GOOD FRIENDS MANGOSTEEN SOJU — 13

Beer

DRAFT

SAPPORO — 6.5
KIRIN ICHIBAN — 6.5
ASAHI — 6.5
NUECES ORIGINAL — 6.5
NUECES SUPREME — 6.5
MICHELOB ULTRA — 5.5
DOS EQUIS — 6

BOTTLED

MICHELOB ULTRA — 5.5
MILLER LITE — 5
BUD LIGHT — 5
COORS LIGHT — 5
LUCKY BUDDHA — 7.5
TSINGTAO — 7
ORION — 8
SAPPORO — 6.5
KIRIN ICHIBAN — 6
KIRIN ICHIBAN LIGHT — 6.5
CORONA EXTRA — 6
CORONA PREMIER — 6
DOS EQUIS — 6
HEINEKEN — 6
STELLA ARTOIS — 6
MODELO ESPECIAL — 6
WOODCHUCK HARD CIDER — 5.5
TOPO CHICO SELTZER — 5

PLEASE DRINK RESPONSIBLY. THANK YOU.

CORPUS CHRISTI, TX JAPANESE COASTAL BAR

Spirits

JAPANESE WHISKY

SUNTORY YAMAZAKI — 40
SUNTORY TOKI — 13
SUNTORI HIBIKI HARMONY — 25
HATOZAKI — 12
NIKKA GRAIN — 18
38 AKASHI — 13

WHISKY

BUFFALO TRACE — 10
FOUR ROSES BOURBON — 10
FOUR ROSES SMALL BATCH — 10
ELIJAH CRAIG SMALL BATCH — 10
BASIL HAYDEN BOURBON — 11
BASIL HAYDEN DARK RYE — 11
WOODFORD RESERVE RYE — 12
WOODFORD RESERVE DOUBLE OAKED — 14
ANGEL'S ENVY — 18
JAMESON — 10
CROWN ROYAL — 9
CROWN APPLE — 9
JACK DANIELS — 8
FIREBALL — 8
MAKERS MARK — 10
BULLEIT RYE — 9
BULLEIT BOURBON — 9

GIN

DRIPPING SPRINGS GIN — 9
BOMBAY — 10
ZEPHYR — 9
TANQUERAY — 11
EMPRESS GIN — 14
GUNPOWDER GIN — 12
HENDRICKS — 12
NIKKA COFFEY GIN — 13
ROKU JAPANESE — 12

VODKA

GREY GOOSE — 11
TITO'S — 9
DRIPPING SPRINGS VODKA — 11
KETEL ONE — 10
HAKU JAPANESE — 11
BELVEDERE — 11

RUM

BACARDI — 10
GOSLING'S BLACK SEAL — 8
CAPTAIN MORGAN — 8
KRAKEN BLACK RUM — 8
RUM HAVEN COCONUT — 8
CRUZAN WHITE AGED RUM — 8
VIDA CAÑA 8 YEAR — 12
FLOR DE CANA 4 YEAR — 8

TEQUILA

ESPOLON — 9
PATRON — 14
DON JULIO BLANCO — 15
DON JULIO 1942 — 40
CASAMIGOS BLANCO — 13
CASAMIGOS REPOSADO — 15
CASAMIGOS ANEJO — 15
HERRADURA SILVER — 11
HERRADURA REPOSADO — 13
CLASE AZUL PLATA — 30
CLASE AZUL REPOSADO — 40

SCOTCH

DEWARS WHITE LABEL — 9
LAPHROAIG — 10
ABERFELDY — 13
BALVENIE 12 YEAR — 14
GLENLIVET 12 YEAR — 13
CHIVAS 18 YEAR — 18





Non-Alcoholic

BERI — 8
FRESH STRAWBERRY · LEMON · VANILLA

MITO — 8
MUDDLED MINT · LIME · SIMPLE SYRUP · CLUB SODA

GEISHA VIRGIN — 8
GRAPEFRUIT · LEMON · VANILLA · YUZU · SMOKE BUBBLE

TIGER MILK VIRGIN — 8
CREAM OF COCONUT · PINEAPPLE JUICE · LIME JUICE · CLUB SODA

DRAGON JUICE VIRGIN — 8
DRAGON FRUIT · YUZU · AGAVE · PINK LEMONADE

HARA — 8
HIBISCUS · PINEAPPLE · LIME · ORGEAT (MADE WITH ALMONDS)

RAMUNE SODA — 4.75
ORIGINAL · STRAWBERRY · LYCHEE MELON

SHIRLEY TEMPLE
W/ FRESH CHERRIES — 4

TOPO CHICO — 4
RED BULL — 4
COKE — 4
DIET COKE — 3.25
DR PEPPER — 3.25
SPRITE — 3.25
SWEET TEA — 3.25
UNSWEET TEA — 3.25
LEMONADE — 3.25
FIJI WATER — 4
MICHELOB ULTRA ZERO — 4

PLEASE DRINK RESPONSIBLY. THANK YOU.

DOKYO DAUNTAUN

JAPANESE FRENCH FUSION

CORPUS CHRISTI ✿ TEXAS

道京

Oysters & Our Friends

10% COURTESY FOR SERVICE MEMBERS AND FIRST RESPONDERS.

Oysters

01

Misty Point Oysters

2.60/ea 30/dz

Harvested from Virginia's eastern shore. Tumbled by wind and tide, they offer a higher meat-to-shell ratio.

FLAVOR PROFILE:

SALT UP FRONT, FADING INTO BRIGHT, SWEET HINTS OF CELERY

BRINE INTENSITY:

02

Rappahannock Oysters

2.49/ea 29/dz

Harvested in the Rappahannock River in the Chesapeake Bay region of Virginia, USA.

FLAVOR PROFILE:

MODERATE TO MILDLY BRINY, WITH A CLEAN, CRISP SALINITY.

BRINE INTENSITY:

03

Malpeque Oysters

2.25/ea 26/dz

PEI's most famous oyster, grown wild in Malpeque Bay and harvested by hand-tonging out of small skiffs

FLAVOR PROFILE:

SALT UP FRONT, FADING INTO BRIGHT, SWEET HINTS OF CELERY.

BRINE INTENSITY:

WE RECYCLE OYSTER SHELLS WITH Sink Your Shucks TO PROTECT MARINE ENVIRONMENT



✿ Chef's Special Calamansi Oyster 4/ea

CHEF'S CHOICE OF FRESH SCHUCKED OYSTER WITH PICKLED CALAMANSI RINGS AND CALAMANSI VINIGAR, SERVED WITH NEGI CURL & SEASALT

House Baked Oysters 5/ea



CHEF PICKED FATTY HOUSE OYSTER, CITRUS BACON COMPOUND BUTTER, SEA SALT

Collaboration Rolls

The Healing Roll 20



(CREATED WITH LOVE FOR STEPHANIE, THE FAMILY OF OUR TEAM MEMBER AARON, AS SHE UNDERGOES CANCER TREATMENT. WITH EVERY HEALING ROLL SOLD, DOKYO CONTRIBUTES TOWARD HER TREATMENT EXPENSES, HELPING EASE THE FINANCIAL BURDEN. THANK YOU FOR SHOWING STEPHANIE AND AARON THAT THEY HAVE A COMMUNITY BESIDE THEM.)

CREAM CHEESE, JALAPENO, AVOCADO,SMOKED SALMON INSIDE, TOPPED WITH SPICY MAYO SEARED UNAGI, EEL SAUCE, TEMPURA CRUNCH, TOGARASHI, NEGI

✿ Hot Z 95 Roll 20 TEXAS STATE AQUARIUM



(WITH WAGYU TOPPING, +$5)

KANIKAMA, YELLOW FIN TUNA, NEGI, SIRRACHA INSIDE THE ROLL TOPPED WITH HOKKAIDO SCALLOP, MAYO, WASABI CREAM, UNAGI SAUCE & POTATO FLAKES

(ALL PROFIT FROM THIS ROLL WITH DONATE TO THE TEXAS STATE AQUARIUM, PROTECT OUR BEAUTIFUL OCEAN AND MARINE SPECIES)

McCall Roll 19



URAMAKI WITH TEMPURA SHRIMP, CREAM CHEESE, JALAPENO, SHREDDED KANIKAMA TOPPING, IKURA, TOBIKO

✿ Most Wanted Roll 20



INSIDE OUT FUTOMAKI WITH CUCUMBER, CREAM CHEESE, JALAPENO,SPRING MIX, BULGOGI, AVOCADO. TOPPED WITH CRISPY ONION AND HOUSE SESAME DRESSING

COLLAB ROLL WITH MOST WANTED COMIC CLUB

Puffer Roll 20

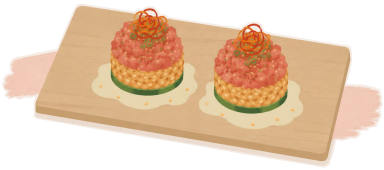


FUTOMAKI WITH TUNA, AVOCADO, YELLOWTAIL, JALAPENO, CUCUMBER, CREAM CHEESE, TOP WITH SERRANO AND GARLIC CHILI CRUNCH

DOKYO — JAPANESE FRENCH FUSION

DOKYO — JAPANESE FRENCH FUSION

Appetizer



Spicy Tuna Crispy Rice 9.95
CRISPY SUSHI RICE, SPICY TUNA, UNAGI SAUCE, SERRANO, NEGI CURL

Avocado Crispy Rice 9.95
CRISPY SUSHI RICE, AVOCADO, YUZU MISO, CHILI CURL, SESAME SEED

Crispy Onion Albacore 15.95
ALBACORE, CRISPY ONION, TRUFFLE OIL, TOSAZU SAUCE, MICRO HERBS

Manzana Hamachi Ceviche 17.95
5 PC HAMACHI, JULIENNE APPLE, YUZU TRUFFLE VINAIGRETTE, CILANTRO

Sweet Shrimp Mango Ceviche 17.95
AMAEBI, MANGO, RED ONION, CILANTRO, CHERRY TOMATO, YUZU TRUFFLE SAUCE, WONTON CHIPS

Iron Chef Sashimi 24.95
12 PC OF TUNA, SALMON, RED SNAPPER, OIL, GARLIC, GINGER, RED ONION, SERRANO, SPICY PONZU SAUCE

Volcano Nachos 18.00
WONTON CHIPS, MIXED FISH, YAMMY KANI, SPY MAYO, WASABI CREAM, UNAGI SAUCE, SIRACHA

Firecracker 18.00
TUNA, AVOCADO, TOMATO, CILANTRO, MASAGO, SPICY PONZU

Mango Salmon Poke 18.00
SALMON BELLY 3OZ, MANGO, CILANTRO, YUZU CHILI SAUCE, SESAME SEED OIL, SHRIMP CHIPS

Dokyo Tower 18.95
SUSHI RICE, YAMMY KANI MIX, SPICY TUNA, AVOCADO,KAIWARE, MASAGO, CRUNCH, SPY MAYO, WASABI CREAM, UNAGI SAUCE, SHRIMP CHIPS

Nigiri & Sashimi



BLUEFIN TUNA (MAGURO)	$9.95 / $15
FATTY BLUEFIN (CHO-TORO)	$12.95 / $21
OMG BLUEFIN BELLY (O-TORO)	$13.95 / $24
NEGI TORO	$12 GUNKAN/ $18 HANDROLL
YELLOWFIN TUNA	$8.95 / $14
SALMON (SAKE)	$7.95 / $11
SALMON BELLY	$8.95 / $12
YELLOWTAIL (HAMACHI)	$7.95 / $13
YELLOWTAIL BELLY	$8.95 / $14
ALBACORE (BINCHO)	$7.95 / $12
ESCOLAR (WALU)	$7.95 / $13
RED SNAPPER (TAI)	$6.95 / $12
EEL (UNAGI)	$7.95 / $12
RED SEA BREAM (MADAI)	$8.95 / $14
MACKEREL (SABA)	$6.95 / $9
HOKKAIDO SCALLOP (HOTATE)	$9.95 / $14
SURF CLAM (HOKKIGAI)	$7.95 / $9.95
SALMON ROE (IKURA)	$9.95 / $14
SEA URCHIN (UNI)	$22 / $27
SHRIMP (EBI)	$6.95 / $9
SWEET SHRIMP (AMAEBI)	$9.95 / $13
SWEET PRAWN (BOTAN)	$13.95 / $20
CRAB (KANIKAMA)	$5.95 / $7.95
BLUE CRAB GUNKAN	$9.95 / $15
SQUID (IKA)	$7.95 / $12
OCTOPUS (TAKO)	$7.95 / $9.95
TAMAGO (EGG)	$7.95 / $10



Green

Seaweed Salad 7.95
SEAWEED, CUCUMBER, PONZU

Squid Salad 10.95
SQUID SALAD, CUCUMBER, PONZU

Fusion Salad 13.95
1/2 SEAWEED SALAD, 1/2 SQUID SALAD, CUCUMBER, HOUSE PONZU

House Salad 7.95
ORGANIC SPRING MIX, TOMATO, CUCUMBER, GINGER VINAIGRETTE

Salmon Sesame Salad 17.95
LIGHT SEARED SALMON 6PC, SALMON SKIN, SPRING MIX, RED ONION, CUCUMBER, TOMATO, SESAME DRESSING/ SPICY PONZU

Spicy Tuna Salad 17.95
6-PIECE YELLOWFIN TUNA, AVOCADO, SPRING MIX, RED ONION, CUCUMBER, TOMATO, ONION DRESSING/ SPICY PONZU

Karaage Chicken Salad 12.95
KARAAGE CHICKEN, SPRING MIX, RED ONION, CUCUMBER, TOMATO, GINGER DRESSING, YUZU HONEY MUSTARD

DOKYO — JAPANESE FRENCH FUSION

DOKYO SUSHI ROLLS

Classic Rolls

CALIFORNIA ROLL 8.95
KANIKAMA · AVOCADO · CUCUMBER

PHILADELPHIA ROLL 11.95
SMOKED SALMON · CREAM CHEESE · AVOCADO

BOSTON ROLL 15.95
SALMON · AVOCADO · CREAM CHEESE · SPICY MAYO · UNAGI SAUCE

TUNA ROLL 9.95
YELLOWFIN TUNA

SALMON ROLL 10.95
FRESH SCOTTISH SALMON

YELLOWTAIL ROLL 11.95
YELLOWTAIL · NEGI

SPICY TUNA ROLL 10.95
SPICY TUNA · CUCUMBER

SPICY SALMON ROLL 11.95
SPICY SALMON · AVOCADO

SPICY YELLOWTAIL ROLL 12.95
SPICY YELLOWTAIL · CUCUMBER

AVOCADO ROLL 7
FRESH AVOCADO

CUCUMBER ROLL 7
CUCUMBER · SESAME



Dokyo Signature Rolls

TEXAS THUNDER 16.95
SPICY TUNA · AVOCADO · CILANTRO · YELLOWFIN TUNA · SERRANO RINGS · SPICY MAYO · SRIRACHA

HOKKAIDO 19.95
SHRIMP TEMPURA · KANIKAMA · AVOCADO · SEARED SCALLOPS · MAYO · WASABI CREAM · UNAGI SAUCE · NEGI · SESAME

LOBSTER DYNAMITE 22
KANIKAMA · AVOCADO · CUCUMBER · BAKED SLIPPER LOBSTER TAIL MIX · SPICY MAYO · UNAGI SAUCE · CRUNCH · MASAGO · NEGI

QUEEN MANGO 18
KANI CRAB MIX · AVOCADO · CUCUMBER · SEARED SALMON · MANGO · HONEY YUZU CHILI SAUCE · NEGI · TOGARASHI · CRUNCHY GARLIC · BLACK TRUFFLE OIL

DOKYO HOUSE 16.95
YELLOWFIN TUNA · SALMON · YELLOWTAIL · ALBACORE · KANIKAMA · AVOCADO

GEISHA 17.95
YELLOWTAIL · ALBACORE · ESCOLAR · KANIKAMA · AVOCADO · SEARED SALMON · HOUSE PONZU · MASAGO

KAMIKAZE 16.95
SPICY TUNA · KANIKAMA · SALMON · AVOCADO · HOUSE MARINATED IKURA · SPICY MAYO · SRIRACHA

AMIGOS FOREVER 16.95
SHRIMP TEMPURA · AVOCADO · CREAM CHEESE · JALAPEÑO · SPICY KANI MIX · WASABI CREAM · SRIRACHA

DANCING CRAB 17
PANKO FRIED KANI CRAB · AVOCADO · SHREDDED KANIKAMA · SPICY MAYO · UNAGI SAUCE · CRUNCH

KILL BILL 22
SPICY CRAB MIX · AVOCADO · CUCUMBER · BAKED SLIPPER LOBSTER TAIL MIX · NEGI · MASAGO · YUZU MISO · CRUNCHY GARLIC

CHERRY TUNA 18
SHRIMP TEMPURA · CREAM CHEESE · JALAPEÑO · CHERRY SEARED TUNA · CHERRY COLA POWDER · RED TOBIKO · NEGI

CORPUS TEMPURA ROLL 16.95
SALMON · CREAM CHEESE · AVOCADO · TEMPURA FRIED · SPICY MAYO · UNAGI SAUCE

SPICY TUNA CRUNCH ROLL 16
SPICY TUNA · CUCUMBER · YELLOWFIN TUNA · TEMPURA CRUNCH · SPICY MAYO · SRIRACHA

CRAWFISH DYNAMITE ROLL 16.95
KANIKAMA · AVOCADO · CUCUMBER · BAKED CRAWFISH MIX · UNAGI SAUCE · CRUNCH · MASAGO · NEGI

ESCTASY ROLL 17.95
SOFT SHELL CRAB · AVOCADO · TUNA · SEARED ESCOLAR · FUSION ECSTASY SAUCE

HOUSE FAVORITE | TEMPURA FRIED | VEGETARIAN | SHELLFISH | RAW OR UNDERCOOKED FISH | DAIRY

DOKYO — JAPANESE FRENCH FUSION

Dokyo Omakase



Omakase Sampler 25
HOUSE SALAD, WASABI, GINGER/YELLOWFIN NIGIRI, SALMON NIGIRI, YELLOWTAIL NIGIRI/ ALBACORE NIGIRI, ESCOLAR NIGIRI, RED SNAPPER NIGIRI/ SPICY TUNA ROLL

House Omakase 39
SALMON SALAD, WASABI, GINGER/ YELLOWTAIL COLLAR TACO, AVO CRISPY RICE/ 7 NIGIRI (HOKKIGAI, YELLOWFIN, SALMON, YELLOWTAIL/ ALBACORE, ESCOLAR, RED SNAPPER)/ NEGI TUNA HAND ROLL, TAMAGO NIGIRI

Chef's Omakase 79
CHARRED TUNA SALAD, WASABI, GINGER/ YELLOWTAIL COLLAR TACO, AVO CRISPY RICE/ 10 NIGIRI (HOKKIGAI, BLUEFIN, SALMON BELLY, YELLOWTAIL BELLY/ SCALLOP, ESCOLAR, MADAI/ SWEET SHRIMP, IKURA, BLUE CRAB)/ FOIE GRAS, WAGYU UNI TACO/ NEGI TORO HAND ROLL, TAMAGO NIGIRI



Dokyo Shareables

Dokyo Bridge 62.95
NIGIRI 8PC, SASHIMI 8PC, SPICY TUNA ROLL, CHEF ROLL

Sushi USS Lexington 99.99
OTORO 4PC, MADAI 4PC, YELLOWTAIL BELLY 4PC, SALMON BELLY 4PC, SCALLOP 2PC, HOKKIGAI 2PC, IKURA, UNAGI 2PC, TAMAGO 2PC, SHRIMP TEMPURA ROLL

✩ House Special

Port & Ember Filet Mignon 39

- TWO-HOUR SLOW-SEARED FILET MIGNON
- BORDELAISE WITH RED WINE & 10-YEAR PORT
- SAUTÉED KALE
- 10-YEAR AGED BALSAMIC
- SWEET YAM PURÉE



*NOT ALL INGREDIENTS ARE LISTED.
PLEASE ALERT YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITION.

DOKYO — JAPANESE FRENCH FUSION

Kitchen & Main



Miso Soup 4
BOWL OF MISO SOUP - NORI, TOFU & GREEN ONION

Edamame
STEAMED AND LIGHTLY SALTED 5.95
GARLIC BUTTER 7.95
SPICY CHILI 7.95
SPICY GARLIC BUTTER 7.95

Elote de Dokyo 12
BUTTER CHARRED CORN, SHACHA SAUCE, ELOTE LECHE CREMA, COTIJA CHEESE, MICRO CILANTRO

Takoyaki 8.95
HALF DOZEN TAKOYAKI BALLS TOPPING WITH MAYONNAISE AND HOUSE UNAGI SA UCE, BONITO FLAKE, NEGI AND SESAME SEED

Asian Style Wings 14
(6) SWEET CHILI FLAVORED CHICKEN WINGS - GARNISHED WITH RED, YELLOW SWEET CHILI

Gyoza 8
6 DUMPLINGS SERVED WITH GREEN ONION - SOFT OR CRISPY
PORK - SERVED WITH PONZU SAUCE
CHICKEN SHITAKE - SERVED WITH UNAGI SAUCE

Calamari 16
LIGHTLY FRIED CALAMARI SERVED WITH RED PEPPER SAUCE ON THE SIDE

Tempura
LIGHTLY FRIED AND SERVED WITH TEMPURA SAUCE
VEGETABLE TEMPURA 9.95
SHRIMP & VEGETABLE TEMPURA 12.95

Spring Roll (Harumaki) 8.95
4 DEEP-FRIED VEGGIE EGG ROLLS WITH HOMEMADE SWEET & SOUR SAUCE

Soft-shell Crab 18
PANKO FRIED SOFT SHELL CRAB W/SPICY MAYO, EEL SAUCE, SESAME SEEDS & GREEN ONION

Truffle Fries 9.95
FRENCH FRIES SEASONED WITH TRUFFLE OIL, VEGGIE DASHI SALT, TOPPED WITH PARMIGIANO REGGIANO AND PARSLEY FLAKES, TOGARASHI





Teriyaki
GRILLED WITH HOMEMADE TERIYAKI SAUCE AND SERVED WITH STEAMED RICE AND SAUTEED VEGETABLES
-CHICKEN TERIYAKI 16.95|
-SHRIMP TERIYAKI 18.95
-RIBEYE STEAK TERIYAKI 25.95
-SALMON TERIYAKI 22

Fried Rice
-CHICKEN FRIED RICE 17.95
-SHRIMP FRIED RICE 18.95
-BEEF FRIED RICE 18.95
-COMBINATION FRIED RICE 19.95
-DOKYO HOUSE FRIED RICE (SOUS-VIDE PORK BELLY)19
-KARRAGE CHICKEN FRIED RICE 18
-KIMCHI SPAM FRIED RICE 16.95
-VEGETABLE FRIED RICE 15.95
-SIDE FRY RICE 6.95

Tonkotsu Ramen 16.95
RAMEN WITH TONKOTSU SOUP, CORN, BAMBOO, SEAWEED, CHASU PORK, FISH CAKE, HOT SPRING EGG, NEGI AND SESAME SEED

Shin Ramen 15.95
KOREAN SPICY RAMEN NODDLE SOUP WITH CHICKEN, DUMPLINGS, POACHED EGG, AND GREEN ONIONS (NON-SPICY AVAILABLE UPON REQUEST)

Yakisoba
THIN EGG NOODLES STIR FRIED WITH MIXED VEGETABLES AND CHOICE OF CHICKEN, BEEF OR SHRIMP
-VEGETABLE YAKISOBA 15.95
-WITH BEEF/CHICKEN ADD $4
-WITH TOFU ADD $3
-WITH SHRIMP ADD $4
-COMBO ADD $5

Barbecue Beef Don 23.95
GRILLED MARINATED BEEF, MIXED VEGETABLES, AND A HOT SPRING EGG, OVER RICE IN A HOT STONE BOWL WITH A SIDE OF RED PEPPER

Pork Katsu Don 17.95
STEAMED RICE CROWNED WITH SILKY, CUSTARD-SOFT OMELET, CRISP CABBAGE, AND ULTRA-TENDER SOUS-VIDE PORK LOIN KATSU. SERVED WITH HOUSE MADE TEMPURA BROTH TO POUR AND DIP.

Chicken Katsu Don 16.95
SERVED WITH A HOUSE SALAD & STEAMED RICE

Yuzu Chili Honey Karaage 17
CRISPY CHICKEN TOSSED IN HOUSE YUZU CHILI HONEY, JAPANESE LEMON, SWEET CHILI, GREEN ONION & SESAME SEED TOGARASHI

Pork Belly 23.95
SOUS VIDE, THEN LIGHTLY SEARED PORK BELLY AND PLATED ON A HOT SKILLET WITH ONIONS AND GARLIC, SESAME OIL, LETTUCE WRAPS AND STEAMED RICE
-ADD KIMCHI +$5

SPICE LEVEL CUSTOMIZABLE: 1 • 3 • 5. PLEASE LET US KNOW ABOUT DIETARY PREFERENCES OR INGREDIENT MODIFICATIONS.
PLEASE INFORM US OF ANY FOOD ALLERGIES BEFORE ORDERING SO WE MAY HELP PREVENT ACCIDENTAL EXPOSURE.*

DOKYO — JAPANESE FRENCH FUSION

Dessert

JAPANESE-INSPIRED DESSERTS WITH SUBTLE SWEETNESS AND BALANCE.















☆ **Banana Battleship** 12
BUTTER SEARED SWEET ROLL STUFFED WITH BANANA TEMPURA, ICE CREAM OF YOUR CHOICE, CHOCO-LATE, CARAMEL & WHIPPED CREAM

Banana Tempura 9.95
TEMPURA BANANA WITH ICE CREAM & CARAMEL

Crispy Milk 10
FRIED MILK GELEE WITH CONDENSED MILK AND CHOCOLATE SAUCE

Mill Crepe Cake 7.95
"Thousand layered" cake
MATCHA
STRAWBERRY
VANILLA
CHOCOLATE

Tempura Ice Cream 14
TEMPURA BATTERED ICE CREAM, TOPPED W/ CHOCOLATE, CARAMEL & WHIPPED CREAM

Ice cream 5.95
VANILLA
MATCHA
STRAWBERRY

Mochi Ice ream 8
MANGO
MATCHA
STRAWBERRY

Tempura Cheesecake 12
TEMPURA BATTERED CHEESECAKE - TOPPED W/ WHIPPED CREAM AND POWDERED SUGAR

Ny Style Cheesecake 10

☆ **Yuzu Cheesecake** 12
YYUZU FLAVOR CHEESE CAKE, SIDE WITH MOCHI ICE CREAM.

☆ **Basque Cheesecake** 11
RICH CHEESECAKE WITH CARAMELIZED EXTERIOR AND CREAMY, ALMOST MOLTEN CENTER.

MAY THE EVENING LINGER A LITTLE LONGER.