



Kanpai!

COCKTAILS

Emperor's Old Fashioned 18

Suntory Toki Whisky • Lapsang Souchong honey • Smoked with apple wood chips

Tiger Milk 15

Coconut water rum • Cream of coconut • Pineapple Juice • Lime juice • Prosecco

Fuji Fall 13

Whiskey • Apple • Amaretto • Maple • Lemon

Haru 14

Jameson • Passionfruit • Vanilla Bean • Fresh Lemon • Agave • Pineapple

Monsoon 15

Tequila • Orange • Lime • Sangria • Hawaiian black lava salt

Espresso Martini 15

Vodka • Chocolate • Espresso • Horchata • Vanilla • Chocolate Bitters

Gaijin 14

Vodka • Orange • Lime • Pineapple • Cucumber • Tajin

Geisha 15

Gin • Elderflower • Lychee • Grapefruit • Lemon • Vanilla • Smoke Bubble

Amazake Paradise 15

Flor De Cana Rum • Coconut Rum • horchata • Pineapple • Orgeat (contains nuts) • lime • topped w/cinnamon

Yoru 14

Cruzan Aged White Rum • Coconut Rum • Hibiscus • Pineapple • Lime • Orgeat (contains nuts)

Dragon Juice 15

Haku Japanese Vodka • Yuzu Nigori • lemon • lime • Dragon Fruit • Agave • Dragon fruit chip

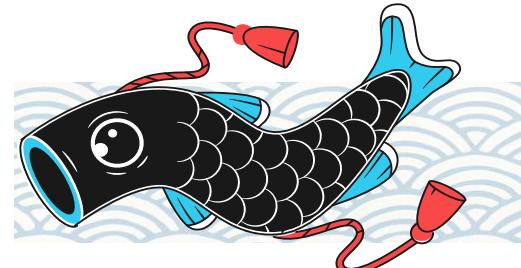
Cosmopolitan Martini 15

Vodka • Triple Sec • Fresh Lime • Cranberry Juice

Lemon Drop Martini 15

Lemon Vodka • Orange Liqueur • Lemon Juice

DOKYO DAUNTAUN Wine List



MOCKTAILS

Non-Alcoholic Cocktails

Geisha Virgin 13

Grapefruit • Lemon • Vanilla • Yuzu • Smoke Bubble

Tiger Milk Virgin 8

Cream of coconut • Pineapple Juice • Lime juice • Club soda

Dragon Juice Virgin 13

dragon fruit • yuzu • agave • pink lemonade

Hara 15

Hibiscus • Pineapple • Lime • Orgeat • (made w/almonds)

Mito 15

Muddled Mint • Lime • Simple Syrup • Topo Chico

Beri 14

Fresh Strawberry • Lemon • Yuzu

Brunch Punch 14

Peach nectar, pineapple juice, pomegranate

BEVERAGES

Ramune Soda 4.75

Original • Strawberry • Lychee

Shirley Temple w/fresh cherries 4

Topo Chico 4

Redbull 4

Coffee 4

Iced Green Tea 4

Fiji Water 4

O'DOUL'S 4.5

Coke 3.25

Diet Coke 3.25

Dr. Pepper 3.25

Sprite 3.25

Sweet Tea 3.25

Unsweet Tea 3.25

Lemonade 3.25

SAKE

An alcoholic beverage of Japanese origin made by fermenting rice that has been polished to remove the bran.

House Sake (hot) 12

Zipang Sparkling Sake 300ml 18

FLAVORED SAKE

served chilled

Hana Fuji Apple 300 ml 16

Hana Lychee 300 ml 16

Hana Yuzu 300 ml 16

Hou Hou Shu Rosé Sparkling Sake 300 ml 20

The first naturally sparkling sake in Japan. Brewed with rose hip and hibiscus. Raspberry on nose, cranberry on palate. Overall fruity but finishes mildly tart

Hakutsuru Chika 20

dry - aromas of honey, almond, pear, grapefruit, aniseed & dark chocolate - served cold



SOJU

Soju is often called the Korean vodka, since it's smooth, mild, and mostly neutral served chilled.

- Good Friend Apple Soju** 13
- Good Friend Pineapple Soju** 13
- Good Friend Green Grape Soju** 13
- Good Friend Mangosteen soju** 13
- Good Friend Peach Soju** 13
- Good Friend Strawberry Soju** 13
- Good Friend Plum Soju** 13
- Good Friend Blueberry Soju** 13

NIGORI

Nigori or nigorizake is a variety of sake, an alcoholic beverage produced from rice. Its name translates roughly to "cloudy" because of its appearance. Served chilled.

- Yuzu Nigori 500 ml** 40
- Sho Chiku Bai 375 ml** 17
- YUKI Lychee Nigori Sake 375 ml** 20
- YUKI Mango Nigori Sake 375 ml** 20
- YUKI Strawberry Nigori Sake 375 ml** 20

SPARKLING WINE

Hou Hou Shu Rosé Sparkling Sake

Japan /20

The first naturally sparkling sake in Japan. Brewed with rose hip and hibiscus. Raspberry on nose, cranberry on palate. Overall fruity but finishes mildly tart.

La Marca Prosecco

Italy 12 /45

Aromas of fresh-picked citrus and honeysuckle blossoms, the crisp, clean palate brings fruity flavors of green apple, juicy peach and ripe lemon, framed by hints of minerality. The finish is light and refreshing with a tantalizing hint of sweetness.

Lunetta Prosecco Rosé

Italy 14 /

A neutral sparkler backed by fresh acidity, with hints of berry, cherry and citrus. On the palate they are rich, refreshing and harmonious, with crisp fruit flavors and a clean finish.

Moët Impérial Champagne

Epernay, France /110

Moët Impérial, the House's iconic champagne, delights with white-fleshed fruits, fine bubbles, citrus zest, and gooseberry notes—perfect with fresh strawberries and whipped cream.

SWEET WINE

Cupcake Moscato

Italy 10 /38

Floral notes and hints of bright fruit flavors, including peach, tropical fruits and lychee.

Roscato Rosso Dolce Sweet Red

Italy 13 /

Sweet, gently fizzy red wine with aromas of blackberries and ripe wild berries. Incredibly food-friendly.

WHITE WINE

Natura Organic Chardonnay

Casablanca Valley, Chile 11 /40

Made from 100% certified gluten-free, organically grown grapes, this crisp, unoaked wine offers ripe pineapple, golden apple, and citrus flavors—perfect with seafood.

Chablis

Burgundy, France 12 /52

Chablis is a crisp, mineral-driven French white wine made exclusively from Chardonnay grapes and known for its mineral, citrus, and flinty notes.

Photograph Chardonnay

Central Coast, California 11 /40

Aromas of stone fruit and white blossoms lead to a rich, creamy palate of peaches, apricots, tangerine, Meyer lemon & a touch of oak.

Santa Margherita Pinot Grigio

Northeast Italy 11 /40

Pair it w/seafood for an extraordinary experience.

Mohua Sauvignon Blanc

Marlborough, New Zealand 10 /38

Lime, passionfruit and a touch of red currant combine with a textured, sweet fruited and very succulent palate with mango, ripe lemon, and pink grapefruit flavours.

Fabre En Provence Rosé

France 11 /39

Fresh floral notes, strawberry, raspberry and peach. Nicely delineated mouthfeel, vibrant fruit flavors and mineraly, saline, dry finish. One of the stars of Provence.

RED WINE

DAOU Cabernet Sauvignon

Central Coast, California 11 /42

Cherry, fig, cranberry and blackberry jam complemented by dark chocolate, tobacco leaf and desert sage, leaving lovely notes of boysenberry, rhubarb, graphite and dried thyme.

Beringer Bros Bourbon Barrel

Aged Cabernet Sauvignon

California 11 /42

Aromas of ripe black cherry, dark chocolate, and vanilla. The palate is lush with ripe tannins and integrated acidity, showcasing toasted hazelnuts, toffee, and blackberry preserves on the finish.

Bread and Butter Pinot Noir

France 10 /38

A juicy Pinot Noir that bursts with cherries, raspberries

and a touch of cassis. Rich flavors of fresh fruit, smooth finish filled with

sweet vanilla.

Bonterra Merlot

California 11 /38

This layers Merlot with Syrah, Petite Sirah and Cabernet Sauvignon, the wine is rich and dry, with good fruit featuring blackberry, cherry and touches of herbs, with notes of cedar. Organically Farmed.

IMPORTED BEER

Lucky Buddha 7.5

Enlightened beer - a fusion of the finest quality malt, hops, rice flakes and pristine water. Provides a natural fit with Asian food flavours.

Tsingtao 7

Tsingtao has a nutty sweet taste brewed with spring water from China's Laoshan mountain region and complements Asian cuisine.

Orion 8

Okinawa's Craft - Mild taste and crisp aftertaste developed in the semitropical climate. Invigorating, yet has rich body that only beer can offer.

Sapporo 6.5

The oldest brand of beer in Japan. A premium lager with a crisp, refined flavor & clean finish. The perfect beer to pair with any meal and any occasion.

Kirin Ichiban 6

A premium Japanese, 100% malt beer, brewed with the first-press method, offering smooth and rich flavor.

Kirin Ichiban Light 6.5

Japanese-style light pilsner with a surprisingly smooth and full-bodied taste. 95 calories

Corona Extra 6

Corona Premier 6

Dos Equis 6

Heineken 6

Stella Artois 6

Modelo Especial 6

DRAFT BEER

Sapporo 6.5

Sapporo is a crisp, clean, and refreshingly smooth Japanese lager with a light malt flavor and a dry finish.

Kirin Ichiban 6.5

A full-bodied Japanese lager brewed using a "first press" method, gives it a clean, rich malt flavor with a gentle, refreshing finish.

Asahi 6.5

The world's first super dry beer. A crisp, clean tasting beer, that truly embodies the refreshing taste of Modern Japan.

Nueces Original 6.5

Locally brewed Lager

Nueces Supremo 6.5

Locally brewed ultra-lite pilsner / 2.5g carbs

Michelob Ultra 5.5

Dos Equis 6

DOMESTIC BEER

Michelob Ultra 5.5

Miller Lite 5

Bud Light 5

Coors Light 5

CRAFT BEER

Shiner Bock 6

El Chingon 3.5

El Chingon beer is a bold, hoppy IPA with vibrant citrus and pine notes, delivering a strong, flavorful finish.

Woodchuck Hard Amber Cider 5.5

WHISKY

Buffalo Trace 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 Bullet Rye 9

Angel's Envy 18 Jack Daniels 8

Jameson 10 Fireball 8

Crown Royal 9 Makers Mark 10

Crown Apple 9 Legent 9

JAPANESE WHISKY

Suntory Yamazaki 40

Suntory Toki 13

Hatozaki 12

Kikori 12

Hibiki Harmony 25

Nikka Grain 18

38 Akashi 13

Iwai 16

GIN

Bombay 10

Zephyr 9

Tanqueray 11

Empress Gin 14

Drumshanbo

Gunpowder Gin 12

Hendricks 12

Nikka Coffey Gin 13

Roku Japanese 12

COGNAC

Martell VS 9

Grand Marnier 11

SCOTCH

Dewars White Label 9

Dewars 12 Year 11

Laphroaig 10

Aberfeldy 13

Craigellachie 14

Balvenie 14 year 14

Glenlivet 12 year 13

Glenlivet 15 year 16

Chivas 18 year 18

TEQUILA

Espolon 9

Patron 12

Don Julio Blanco 15

Don Julio Plata 13

Don Julio 1942 40

Casamigos Blanco 11

Casamigos Reposado 14

Herradura Silver 11

Herradura Reposado 13

Clase Azul Plata 30

Clase Azul Reposado 35

RUM

Bacardi 10

Gosling's Black Seal 8

Captain Morgan 8

Mount Gay 8

Kraken Black Rum 8

Rum Haven Coconut 8

Cruzan White Aged Rum 8

Vida Caña 8yr 12

Flor de Cana 4 year 8

VODKA

Grey Goose 11

Titos 9

Dripping Springs 9

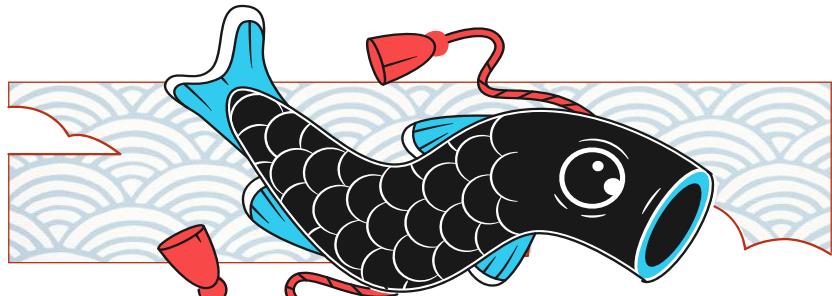
Ketel One 10

Haku Japanese 11

Belvedere 11



DOKYO
DAUNTAUN



NIGIRI \ SASHIMI \ SUSHI ROLL \ GYOZA \ TERIYAKI \ BAR

CHEF'S SPECIAL

Foie Gras mp

Rich goose liver on top of sushi rice, unagi sauce and negi

Yellowtail Collar Taco 6

Creamy baked yellowtail collar mixed with creme fraiche, negi, crunchy chili garlic, shiro dashi

M5 Wagyu Nigiri 18 (seasonal)

Australia M5 wagyu beef nigiri, flame seared, with shiro dashi and seasalt.

Wagyu Uni Nori Taco 27 (seasonal)

Australia M5 wagyu beef, uni, nori wrapped with sushi rice, oba, sea salt and negi

Crispy Onion Albacore 15.95

6 Slices of lightly seared albacore fish, crispy onion, truffle oil, house tosazu sauce, topped with micro herbs

Yellowtail Calamansi Crudo 19.95

6 pc fresh sliced hamachi, extra virgin olive oil, calamansi vinegar, calamansi rings, negi curls and flaky seasalt

Manzana Hamachi Ceviche 19.95

Fine julienne apple salad topped with 5 pieces of sliced hamachi, cilantro and house truffle vinaigrette

Sweet Shrimp Mango Ceviche 17.95

Ama Ebi, cherry tomato, mango, red onion, cilantro, yuzu juice, truffle yuzu vinaigrette, garnish with negi curl -served w/ house made wonton chips

Rocket Arugula Burrata 12

Fresh burrata cheese, arugula, yuzu juice, extra virgin olive oil, flaky sea salt

Add 10 years aged balsamic vinegar +\$3

Black Mussel Beurre Blanc 15.95

Fresh black mussel served with emulsified white wine butter sauce. Garnish with parsley flakes, side with crostini

Lobster Submarine 23

Butter seared bun fully loaded with kanikama, slipper lobster tails and apple julienne, topped with house bacon gremolata, spicy mayo, unagi sauce and cilantro, side with pickles

OYSTERS

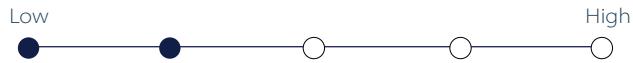
Misty Point Oysters 2.60/ea 30/dz

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 and grass.

Brine Intensity:



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:

Moderate brine with a meaty bite and a sweet, clean finish.

Brine Intensity:



Rappahannock 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 with "buttery" or "milky" taste.

Brine Intensity:



Chef's Special Calamansi Oyster 4/ea

Chef's choice of fresh schucked oyster with pickled calamansi rings and calamansi vinegar, served with negi curl

House Baked Oysters 5/ea

Chef picked fatty house oyster, citrus bacon compound butter, sea salt

APPETIZER

Spicy Tuna Crispy Rice 9.95

Crispy sushi rice, spicy tuna, serrano ring, eel sauce, negi curl, bite sized

Avocado Crispy Rice 9.95

Crispy sushi rice, fresh crushed avocado, yuzu miso, chili curl, bite sized

Iron Chef Sashimi 24.95

Four slices of tuna, salmon, and red snapper, served with onion, garlic, ginger, jalapeño seared with hot extra virgin olive oil & sesame seed oil, topped with micro herbs, sesame seed and house spicy ponzu

Volcano Nachos 18

House made wonton chips - topped w/ baked variety sushi fish including kani crab, yellowfin, escolar, hamachi, salmon - sauced w/ sriracha, spicy mayo, eel sauce & wasabi cream

Charred Tuna 18

Lightly seared tuna seasoned with butter cherry cola, served over a cucumber seaweed salad

Firecracker 18

Diced tuna, avocado, tomato, scallions, cilantro, masago, spicy house ponzu - served w/ crispy shrimp chips

Mango Salmon Poke 18

Salmon belly, avocado, mango, sweet chili, yuzu, sesame oil, sambal, cilantro - served w/ shrimp chips

Dokyo Tower 18.95

Sushi rice, seasoned kani crab, spicy tuna, and avocado with three special sauces and topped with tempura crunch and variety masagos - served with crispy shrimp chips

Asian Style Wings 14

(6) Sweet chili flavored chicken wings - garnished with red, yellow sweet chili

WARM SNACKS

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

Half dozen takoyaki balls topping with mayonnaise and house unagi sauce, bonito flake, negi and sesame seed

Truffle Fries 9.95

French Fries seasoned with truffle oil, veggie dashi salt, topped with parmigiano reggiano and parsley flakes, togarashi

Sumo Bulgogi Fries 14

Wok-fried pork belly w/ bulgogi on top of delicious furikake fries - topped w/ wasabi cream, sriracha, eel sauce, spicy mayo, scallion, sesame seeds & togarashi

Kimchi Pancake 16.95

Flour, egg, kimchi, scallions, corn, pan fried

Gyoza 8

6 dumplings served with green onion - soft or crispy

Pork - served with ponzu sauce

Chicken shiitake - 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

Lobster Tempura 20

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



GREEN

House Salad 7.95

Organic spring mix, tomato, cucumber & carrot - served with fresh ginger vinaigrette dressing

Seaweed Salad 7.95

Mixed and seasoned seaweed served with cucumber and ponzu

Squid Salad 10.95

Cooked and marinated squid served with cucumber and ponzu

Salmon Skin Salad 11.95

Crispy marinated salmon skin on a bed of organic spring mix served with red onion, cucumber, and spicy ponzu dressing

Spicy Tuna Salad 15.95

Bluefin tuna strips, avocado, cucumber, cilantro, tomato, masago, mixed in house spicy sauce over our organic house salad

Fusion Salad 13.95

Half seaweed salad, half squid salad served with cucumber with ponzu

Karaage Chicken Salad 10.95

Dokyo's famous popcorn karaage chicken, tossed in our house-made ginger vinaigrette on top of our organic spring mixed house salad

TRADITIONAL SPECIAL

Sushi USS Lexington 99.99

(For 2-3) 24 pc. House top fishes (4*Otoro, 4*Madai, 4*Yellow-tail Belly, 4*Salmon Belly, 2*Hokkaido Scallop, 2*Hokkigai, 2*Ikura, 2*Unagi, 2*Tamago) with Shrimp Tempura Roll

Dokyo Bridge 62.95

(For 2) 8 pc. Chef's choice nigiri, 8 pc. Chef's choice sashimi, spicy tuna roll and Chef's choice roll

Sushi Sampler 24.95

6 pc. Chef's choice nigiri with choice of tuna roll or spicy tuna roll

Sushi Deluxe 33.95

9 pc. Chef's choice nigiri with California roll

Sashimi Sampler 24.95

8 pc. Chef's choice sashimi

Sashimi Moriawase 42.95

16 pc. Chef's choice sashimi

Sashimi Deluxe 58.95

24 pc. Chef's choice sashimi

Old Fashion Saba Don 13.95

1 Whole filet of heavy flamed saba fish, with house ponzu, toasted sesame seed, negi and lemon wedge

Salmon Don 24.95

10 pc seared salmon w/ may on top of sushi rice, side with house marinated ikura, seaweed salad, topped with unagi sauce, negi and toasted sesame seed

Unagi Don 24.95

Half unagi fish over sushi rice with seaweed salad and takuan (yellow pickled daikon), topped with unagi sauce, sesame seed and negi

Sashimi Don 24.95

9 pc of assorted sashimi fish over seaweed salad and sushi rice, topped with tamago, and house ponzu sauce, side with ginger and wasabi

Chirashi Don 28.95

10 pc assorted of Chef's choice sushi fish over sushi rice with seaweed salad, topped with tako, kani crab, tamago, side with ginger and wasabi



NIGIRI/SASHIMI

Nigiri / Sashimi
2pc 3pc

Bluefin Tuna (Maguro)	9.95	/	15
Cho-Toro	12.95	/	21
O-Toro	13.95	/	24
Yellowfin Tuna	8.95	/	14
Salmon (Sake)	7.95	/	11
Salmon Belly	7.95	/	12
Yellowtail (Hamachi)	7.95	/	13
Yellowtail Belly	8.95	/	14
Albacore (Bincho)	7.95	/	12
Escarol (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	/	11
Hokkaido Scallop (Hotate)	9.95	/	15
Surf Clam (Hokkigai)	7.95	/	13
Salmon Roe (Ikura)	9.95	/	15
Sea Urchin (Uni)	mp	/	mp
Shrimp (Ebi)	6.95	/	10
Sweet Shrimp (Amaebi)	10.95	/	13
Sweet Prawn (Botan)	13.95	/	22
Crab (Kanikama)	6.95	/	9
Blue Crab Gunkan	9.95	/	15
Squid (Ika)	7.95	/	12
Octopus (Tako)	7.95	/	12
Tamago(Egg)	6.95	/	10

TRADITIONAL ROLLS

Avocado Roll 6.95

Hosomaki with avocado

Cucumber Roll 6.95

Hosomaki with cucumber

Crab Roll 7.95

Hosomaki with kanikama

Salmon Roll 9.95

Hosomaki with fresh salmon

Tuna Roll 10.95

Hosomaki with fresh yellowfin tuna

Yellowtail Roll 10.95

Hosomaki with fresh sliced yellowtail

California Roll 8.95

Uramaki with kanikama, avocado & cucumber

Philadelphia Roll 11.95

Uramaki w/ smoked salmon, cream cheese and avocado

Boston Roll 15.95

Uramaki w/ salmon, avocado & cream cheese, topped with salmon, avocado, spicy mayo & unagi sauce

Rainbow Roll 16

Uramaki w/ crab & cucumber. Topped with tuna, salmon, avocado

Eel Roll 11.95

Uramaki w/ unagi and avocado, topped with unagi sauce

Spicy Salmon Roll 11.95

Uramaki w/ homemade mixed spicy salmon and avocado

Salmon Skin Roll 12.95

Uramaki w/ homemade mixed spicy salmon and avocado, topped with salmon skin, unagi sauce & negi

Spicy Tuna Roll 10.95

Uramaki w/ homemade mixed spicy tuna and cucumber

Spicy Yellowtail Roll 11.95

Uramaki w/ homemade mixed spicy yellowtail and cucumber

Shrimp Tempura Roll 11.95

Futomaki w/ 2 pc of tempura shrimp, avocado, cucumber and negi

Veggie Roll 11.95

Futomaki w/ spring mix lettuce, avocado, cucumber, gobo and daikon

Tofudo Roll 14.95

Uramaki w/ avocado, cucumber and gobo. Topped with inari (fried tofu)

Vegetable Tempura Roll 12.95

Futomaki w/ tempura fried zucchini, onion, sweet potato and broccoli

SPECIAL ROLLS

Geisha Roll 17.95

Inside out Futomaki w/ yellowtail, albacore, escolar, kanikama & avocado, Topped with seared salmon, mayo, house ponzu & masago

Seppuku Roll 17.95

Uramaki w/ tempura Red Snapper w/ kewpie, cucumber, mayo, negi, & crisp spring mix, topped w/ torched, fresh Snapper, thin sliced lemon & yuzu tobiko

Strawberry Roll 15

Uramaki w/ cream cheese, kanikama crab stick & avocado, topped w/ spicy tuna, strawberry, sweet chili sauce, crunchy garlic, toasted sesame seed and negi

Skinny Pig Roll 12.95

Uramaki w/ pork floss, cucumber, mayo, crispy spring mix, dressed with wasabi cream and toasted sesame seed

Cherry Tuna Roll 18

Uramaki w/ shrimp tempura, cream cheese & jalapeno, topped with cajun cherry seared tuna, cherry cola powder, red tobiko & negi

Green Dragon

Uramaki w/ toasted unagi and cucumber, topped with avocado, sesame seeds & eel sauce

Crunchy Shrimp Roll 9.95

Uramaki w/ 6 Pieces of ebi shrimps and negi, topped with tempura crunch and sesame seed

Fresh Paradise 18

Uramaki w/ Fuji apple, avocado, kanikama, topped w/ tuna, salmon, yellowtail, mango & house spicy ponzu

Queen Mango 18

Uramaki w/ kani crab mix, avocado, cucumber - topped w/ seared salmon & mango, flavored with honey yuzu chili sauce, scallions, togarashi, crunch garlic, toasted sesame & black truffle oil

Dokyo House Roll 16.95

Futomaki w/ yellowfin tuna, salmon, yellowtail, albacore, kanikama & avocado

Hokkaido Roll 19.95

Uramaki w/ shrimp tempura, kanikama, avocado. Topped with seared scallops, mayo, wasabi cream, unagi sauce, negi and toasted sesame seed

Lemon Sichuan California Roll 14.95

Uramaki w/ snow crab, avocado, cucumber. Topped with thin sliced lemon, mayo & Sichuan oil

Ecstasy Roll 17.95

Uramaki w/ soft shell crab & avocado. Topped with tuna, seared escolar* and fusion ecstasy sauce

Kamikaze Roll 16.95

Uramaki w/ spicy tuna, kanikama. Topped with salmon, avocado, house marinated ikura, spicy mayo and sriracha

Palm Spring Roll 17.95

Uramaki w/ kanikama, avocado and cucumber. Topped with tuna, tomato, cilantro, masago, crunchy mix, spicy house ponzu

Red Dragon Roll 16.95

Uramaki w/ spicy tuna & kanikama. Topped with unagi, avocado & unagi sauce

Spicy Tuna Crunch Roll 15.95

Uramaki w/ spicy tuna & cucumber. Topped with tuna, crunch, spicy mayo and sriracha

Spicy Salmon Crunch Roll 11.95

Uramaki w/ spicy salmon & avocado. Topped with salmon, crunch, spicy mayo and sriracha

Texas Thunder Roll 16.95

Uramaki w/ spicy tuna, avocado & cilantro. Topped with tuna, serrano rings, spicy mayo and sriracha

Amigos Forever 16.95

Futomaki w/ shrimp tempura, avocado, cream cheese & jalapeno. Topped with spicy kani mix, wasabi cream & sriracha

Crawfish Dynamite Roll 16.95

Uramaki w/ kanikama, avocado & cucumber. Topped with baked crawfish kanikama mix, unagi sauce, crunch, masago & negi

Lobster Dynamite 22

Uramaki w/ kanikama, avocado & cucumber. Topped with baked lobster claw kanikama mix, spicy sauce, unagi sauce, crunch, masago & negi

FRIED ROLLS

McCall Roll 19

Uramaki w/ shrimp tempura, cream cheese & jalapeno, topped with shredded kanikama, ikura and tobiko.

Naruto Roll 20

Cucumber wrapped, no rice. Inside: kanikama, tuna, salmon, yellowtail, albacore, escolar, red snapper, avocado.

Black Mamba Roll 18

Inside cucumber, fried chicken, mayo. Outside negi, eel

Black Panther Roll 17

Shrimp tempura & spicy tuna topped with cherry tuna, garlic, eel sauce, scallion & masago

Kill Bill Roll 22

Spicy crab mix, avocado, cucumber, topped with lobster tempura, scallion, masago, yuzu miso and crunchy garlic

Smoky Hayabusa Roll 17

Inside cream cheese, shrimp tempura, topped with avocado, kani, smoke salmon, mayo, eel sauce, spicy mayo and sesame seeds

Dancing Eel 17.95

Uramaki w/ shrimp tempura, kani crab & cucumber. Topped with unagi, spicy mayo, unagi sauce, and crunch

Dancing Shrimp Roll 16.95

Uramaki w/ shrimp tempura and kani crab. Topped with ebi shrimp, avocado, unagi sauce & wasabi cream

Dancing Crab Roll 16.95

Uramaki w/ panko fried crunchy kani crab, avocado. Topped with shredded kanikama, spicy mayo, unagi sauce, crunch

Salmon Tempura Roll 14.95

Futomaki w/ salmon tempura, kanikama, cream cheese & avocado. Topped with unagi sauce and spicy mayo

Shrimp Crab Crunch Roll 13.95

Futomaki w/ shrimp tempura, kanikama, avocado & cucumber. Topped with crunch

Spider Roll 16

Futomaki w/ soft shell crab, avocado, cucumber and gobo. Topped with masago, unagi sauce

Rattlesnake Roll 16.95

Uramaki w/ shrimp tempura & cream cheese. Topped with avocado, serrano ring, wasabi cream & sriracha

Tai Chi Roll 18

Full sheet hosomaki with seared escolar, cream cheese & jalapeño. Tempura fried w/ yummy kani mix crab salad, scallion & sesame seeds

Corpus Tempura Roll 16.95

Full sheet hosomaki w/ salmon, cream cheese, avocado. Tempura fried w/ spicy mayo, eel sauce and negi

Crab Maki Tempura 18

Full sheet hosomaki w/ red snapper, spicy tuna, cream cheese, jalapeno, avocado. Tempura fried with spicy kani mix crab salad

California Fried Crab Katsu Roll 14

Full sheet hosomaki w/ kanikama, avocado & cucumber. Fried in katsu topped with spicy mayo

Dynamite Roll 17.95

Full sheet hosomaki w/ salmon, kanikama, avocado. Tempura fried w/ spicy mayo, unagi sauce and sriracha

Ebi & Kani Flash Roll 15.95

Full sheet hosomaki w/ ebi shrimp, Kanikama, avocado & cream cheese. Tempura fried w/ unagi sauce

J-Pop Roll 14

Full sheet hosomaki w/ smoked salmon, cream cheese & avocado. Tempura fried w/ spicy mayo & scallions

KITCHEN



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

Teriyaki

Grilled with homemade teriyaki sauce and served atop steamed rice and sauteed vegetables
Chicken Teriyaki 16.95
Shrimp Teriyaki 18.95
Ribeye Steak Teriyaki 25.95
Salmon Teriyaki 22

Fried Rice

Stir fried in the wok and topped w/a hot spring egg
Karrage Chicken Fried Rice 18
Chicken Fried Rice 17.95
Shrimp Fried Rice 18.95
Beef Fried Rice 18.95
Combination Fried Rice 19.95
Vegetable Fried Rice 15.95
Kimchi Spam Fried Rice 15

* 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 foodborne illness, especially if you have certain medical condition.

Tonkotsu Ramen 16.95

Ramen with tonkotsu soup, corn, bamboo, seaweed, chasu pork 4 pieces, fish cake 3 piece, hot spring egg, negi and sesame seed

Shin Ramen 15.95

Korean spicy ramen noodle soup with chicken, dumplings, poached egg, and green onions (non-spicy available upon request)

Katsu Don 16.95

Steamed rice crowned with silky, custard-soft omelet, crisp cabbage, and ultra-tender sous-vide pork loin katsu. Served with housemade tempura broth to pour and dip.

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 paste

Chicken Katsu 16.95

served with a house salad & steamed rice

Dokyo House Fried Rice 18

Sous-vide pork belly, mushrooms, onion, don sauce, fried onion, cilantro & fresh cracked black pepper

Korean Beef & Broccoli 15.95

Wok-fried beef bulgogi w/ broccoli, scallions - served over jasmine rice

Spicy Chicken 18.95

Thinly sliced chicken in spicy chili sauce, served with mixed vegetables & steamed rice

*extra chicken add \$4

Yuzu Chili Honey Karaage 17

Crispy chicken tossed in Momofuku Chili Honey, Japanese lemon, sweet chili, green onion & sesame seed togarashi

Beef Bulgogi 21.95

Marinated beef with soy sauce, Korean pear, sesame oil, and scallions - served with steamed rice

Pork Belly 23.95

Sous vide, then lightly seared and plated on a hot skillet with onions and garlic - served with soy bean paste, sesame oil, lettuce wraps and steamed rice

Kimchi Pork Belly 29.95

Pork belly pan seared and plated on a hot skillet with onions, garlic, and Kimchi - served with soy bean paste, sesame oil, lettuce wraps and steamed rice

Spicy Pork Belly 21.95

Marinated pork with fermented chili paste, soy sauce, and scallions - served with steamed rice

Spicy Kimchi Pork Belly 31.95

Marinated pork belly pan seared and plated on a hot skillet with kimchi - served with soy bean paste, sesame oil, lettuce wraps and steamed rice