



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

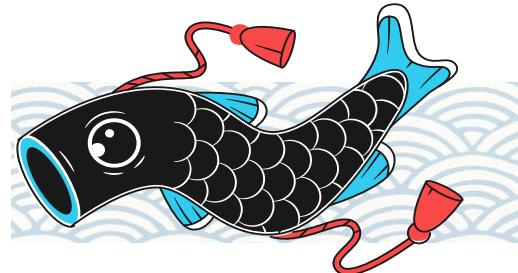
### **Cosmopolitan Martini** 15

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

Topochico 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

## 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

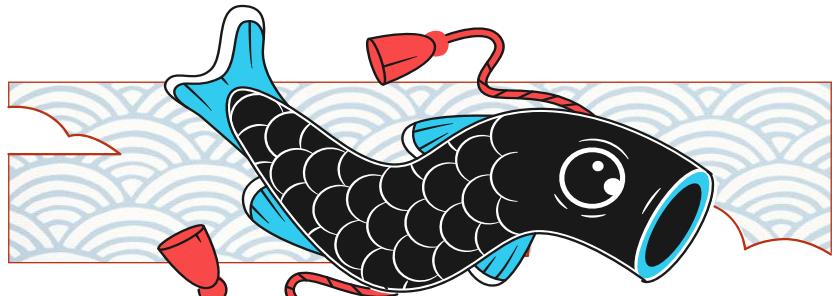
### Ketel One 10

### 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

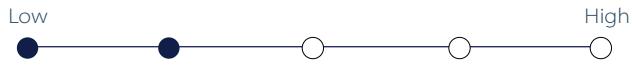
### **Misty Point Oysters** 2.60/ea 30/dz

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 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

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

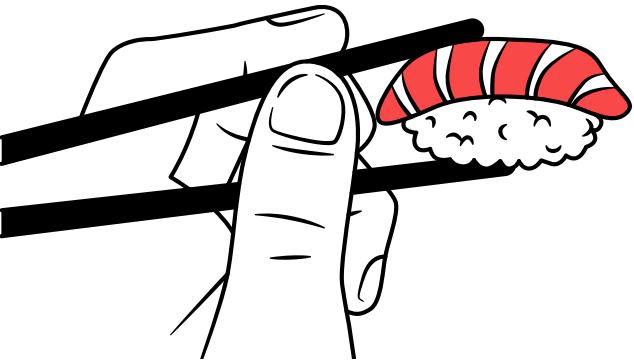
Half unagi fish over sushi rice with seaweed salad and takuan (yellow pickled daikon), topped with unagi sauce, sesame seed and negi

### **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
Escarolar (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

### **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

### **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 conditions.