

T O K Y O J O ' S

Tokyo Jo's offers a taste of Asia's two most popular cuisines by combining the flavors of Japanese fare with Chinese wok cooking techniques. Begin with a steaming bowl of miso soup or artfully presented handmade sushi. Create your own wok entrée from a selection of proteins and as many garden-fresh vegetables as you choose. Watch the flames jump from the wok as our expert chefs cook your personal selections right in front of your eyes.

APPETIZERS

Traditional Miso Soup 🌱

Tofu, spring onions

Vegetable Spring Roll 🌱

Sweet chili dip

Spicy Tuna Roll

Chunky spicy tuna, pickled ginger, wasabi

Shrimp Gyoza

Ponzu dipping sauce

Tofu Salad 🌱🌱

Crispy bean noodles, sesame dressing

Sweet Corn Chicken Soup 🌱

Chopped scallions

ENTRÉE

Create Your Own Signature Entrée

Visit our live Wok Station and create your own entrée from a selection of the freshest ingredients available today, with your choice of side orders of:

Vegetable Fried Rice • Steamed White Rice • Egg Noodles • Asian Sauce & Spices

DESSERTS

Ginger Cream

Grilled pineapple and lychee salad

Exotic Fruit Plate

Caramel water, ginger snap

Rice Pudding

Black pepper and mango compote

🌱 Vegetarian

🌱 Balanced Lifestyle
Healthier preparations
and lower calorie counts

🌾 Gluten Free
Can be prepared gluten-free

🌿 Lactose Free
Can be prepared lactose-free

Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients:

JP Tropical Foods LTD. • Bamboo Farms • Al Golaub and Sons • Lasgro Hydroponics • Advance Farms • Valley Fruits LTD.

• Good Hope Country House

Please inform your server if you have any food allergies or special dietary requirements. Sandals' kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems.