TOKUGAWA

APPETIZER

EDAMAME (VG) (GF) 6

MISO SOUP (GF) 7

SEAWEED SALAD (VG) 8
Green seaweed with soy sauce dressing

GREEN SALAD (VG) (GF) 14
Arugula, avocado, tomato, rice crackers, raisins with homemade yuzu dressing

CHIRASHI SALAD * 22
Arugula, avocado, tomato, tuna, salmon, yellowtail with homemade onion dressing

SALMON AVOCADO SALAD * 21
Diced cut salmon in a half avocado and yuzu soy sauce

YELLOWTAIL SASHIMI CRUDO * 26
Orange, avocado, cilantro ponzu

SASHIMI APPETIZER * (GF) 28
Chef's select assortment of 4 kinds of fish

HANDROLL / ROLL

	HR	ROLL
AVOCADO (VG) (GF)	5	7
CUCUMBER (VG) (GF)	5	7
OSHINKO (VG) (GF)	5	7
TUNA AVOCADO * (GF)	10	12
SALMON AVOCADO * (GF)	10	12
YELLOWTAIL SCALLION * (GF)	10	12
CALIFORNIA * (GF)	8	10
SPICY TUNA *	12	14
SPICY SALMON *	12	14
SPICY SCALLOPS *	12	14
EEL AVOCADO *	10	12
TORO * (GF)	14	16

ADD TOPPINGS (+$2)

SPECIAL ROLL

COOKED SEAWEED ROLL (VG) (GF) 16
Cooked hijiki, sliced avocado

DOUBLE TUNA ROLL 20
Tuna avocado roll, topped with spicy tuna

RAINBOW ROLL 22
Avocado cucumber roll, topped with tuna, salmon, yellowtail and tobiko

TORCHED SALMON * 29
Spicy salmon avocado roll, topped with torched salmon, salmon roe

UNAGI BO-SUSHI 25
Eel, sesame seeds, shiso and salted sea-kelp

FUTOMAKI * 29
Tuna, yellowtail, spinach, shiitake mushroom, oshinko and tobiko

SUSHI PLATES

HAND ROLL TRIO * 38
Toro scallion, spicy salmon and yellowtail jalapeño

SUSHI SET VITTORIO * 38
2 pcs each of lean tuna, Scottish salmon and yellowtail spicy tuna roll
+ miso soup

SUSHI SET FABIO * (GF) 45
2 pcs each of lean tuna, Scottish salmon, yellowtail and sea bream
+ salmon avocado roll
+ miso soup

TOKUGAWA OMAKASE * (GF) 85
Chef's choice 10 pieces nigiri
+ hand roll
+ miso soup

"Also, Omakase without shellfish can be prepared upon request"

NIGIRI / SASHIMI

TORO / FATTY TUNA * 12

AKAMI / LEAN TUNA * 6

HAMACHI / YELLOWTAIL * 6

KANPACHI / AMBERJACK * 8

SCOTTISH SALMON * 5

KING SALMON * 6

TAI / SEA BREAM * 8

KINMEDAI / GOLDEN EYE SNAPPER * 8

SAWARA / SPANISH MACKEREL * 8

HOTATE / SCALLOP * 7

BOTAN EBI / SHRIMP * 8

UNAGI / EEL 6

IKURA / SALMON ROE * 12

UNI / SEA URCHIN * 20

WAGYU * 18

DESSERT

DESSERT OF THE DAY 14
Please ask your server

徳川

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

SAKE

		GLS	BTL
JUNMAI			
HEIWA KID JUNMAI Heiwa's "KID" Junmai has a soft mouthfeel, balanced acidity, and gentle umami.	(WAKAYAMA)	13	65
ABE JUNMAI ABE Junmai features umami, melon notes, and a grapefruit-like finish. Each tank is brewed uniquely for distinct flavors.	(NIIGATA)	19	90
JUNMAI GINJO			
SAWANOI TOKYO KURABITO A full-bodied sake with earthy rice milk notes, red fruit, plum wine, lychee, and yellow apple, finishing with soft spice.	(TOKYO)	17	83
SEASONAL KID JUNMAI GINJO "KID" Junmai Ginjo Shiboritate is a bright, crisp, and unpasteurized sake, brewed with Wakayama's pure spring water. Keep refrigerated.	(WAKAYAMA)	20	100
JUNMAI DAIGINJO			
HOUOU BIDEN ASAHI MAI JUNMAI Asahi Rice offers delicate clarity, a light, refreshing base, and balanced umami, making it ideal for food pairing.	(TOCHIGI)	17	85
KANSAISUI This sake has a slight color with delicate fruit aromas and honeyed notes of lychee, pear, and melon.	(FUKUOKA)	25	125
KUHEIJI KYOU DEN JUNMAI DAIGINJO Omachi's finesse shines with ripe apple, pear, and white peach aromas, complemented by Japanese spices and herbs. A grapefruit zest finish balances its acidity.	(AICHI)	-	200
FLAVORED SAKE			
KAMOIZUMI KOMEKOME This 8% ABV sake is light, dry, and fruity, with notes of grape, citrus, and honey, offering a Riesling-like experience.	(HIROSHIMA)	15	67
YUZU SAKE Tsuru-Ume Yuzu is a sake-based drink with a high Yuzu juice ratio (1:1), grown by Heiwa's brewers.	(WAKAYAMA)	15	75
UME SAKE Tsuru-Ume KANJUKU, features Wakayama's Nankobai plums, offering a sweet-tart balance with a fresh ripe plum aroma.	(WAKAYAMA)	15	75
UNFILTERED SAKE			
SHIBATA CLOUDY PINK 200ml Shibata Pink Cloudy sake is velvety and smooth. You will enjoy orange and cherry blossom notes, with a sharp dryness.	(AICHI)	-	25

WINES

	GLS	BTL
SAUVIGNON BLANC, SeraVino Riserva, NZ	17	69
CHARDONNAY, Toscana IGT, Italy	17	72
PINOT NOIR, Carneros, Sonoma	18	76

BEER

SAPPORO BLACK LABEL
Lager beer, Japan
9

SOFT DRINK

SARATOGA
(STILL / SPARKLING)
10

HOT TEA
(POT)
6

COKE
4

DIET COKE
4

SPRITE
4

CATERING & PRIVATE EVENTS

catering@tokugawanyc.com

TOKUGAWANYC.COM

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