

TOKIO//JOE

ランカイフォン



Welcome to Tokio Joe, a Lan Kwai Fong and Hong Kong institution since 1995; one of the first Omakase restaurants in town. We take inspiration from the traditions of Japanese gastronomy and entertainment which sees food as a ritual.

We welcome you to dine with us by catching up with one of our chefs for an Omakase meal or simply a fun night out with friends.

Don't worry, what happens in Tokio Joe, *STILL* stays in Tokio Joe!

THE ESSENCE OF SUSHI 壽司的靈魂 - 壽司醋飯

In the world of sushi, the soul is undoubtedly the sushi rice - a combination of perfectly cooked sushi rice and sushi vinegar.

At Tokio Joe, we use Uonuma Koshihikari rice from the Uonuma region of Niigata Prefecture. It is known for its superior quality and has been awarded Special A by Japan Grain Inspect Association for 30 years.

As for the sushi vinegar, in order to achieve the impeccable balance of sweetness and sourness, Chef Wah makes his own by combining seasonings and two different types of vinegar (sake lees vinegar and rice vinegar) together. The flavour and the stickiness of Koshihikari rice are further enhanced by our secret recipe - making it the perfect pair for all types of jet-fresh sashimi and a signature of Tokio Joe.

米飯是日本壽司的精髓和靈魂所在，而壽司醋便為米飯加添色彩，使米飯和食材之間保持平衡。

Tokio Joe 選用產自日本新潟縣魚沼地區的魚沼產越光米。魚沼越光米煮的米飯富光澤，米粒飽滿、黏性強而口感特佳，已超過30年獲得日本國內最高的特A評價。

而 Tokio Joe 自家調配的琥珀壽司醋，使用上兩種壽司醋及其他配料，按比例調配出適合配搭赤身魚、白身魚及貝類的醋飯。

JOE'S TASTING MENU

嗜味盛宴

CHEF'S APPETIZER 前菜

SASHIMI 刺身

Mini House Tuna Salad 迷你吞拿魚沙律
Nama Toro Sashimi 吞拿魚腩刺身
Chef's Choice of 2 Seasonal Sashimi 廚師推介季節限定刺身2款

Tamajiman Tamano Yorokobi Junmai Daiginjo たまの慶 純米大吟釀
Est. 1863, Fussa City, Tokyo, Japan

SUSHI 壽司

Joe's Signature Sushi (2 types) 招牌Joe壽司(兩款)
Hokkaido Uni 北海道海膽
Shima Aji 深海池魚
Seared Hokkaido Scallop 炙焗北海道帶子

Yoshinogawa Daiginjo 吉乃川 大吟釀
Est. 1548, Nagaoka-shi, Niigata, Japan

TEMPURA DUO 天婦羅

Spicy Salmon 辣三文魚
Halibut 比目魚

Cocktail: The Fuji San 雞尾酒: 富士山

A5 SAGA BEEF USUYAKI 佐賀和牛薄燒

Seared Sliced Beef · Spring Onions · Garlic Chips
香蔥、蒜片

Wakasa Obama Junmai Shu 純米 わかさ
Est. 1830, Fukui Prefecture, Japan

JOE'S INANIWA NOODLES 龍蝦湯稻庭烏冬

Inaniwa Noodles · Joe's Style Lobster Soup · Kuruma Prawn Tempura
招牌龍蝦湯、花竹蝦天婦羅

Mutsu Hassen Tokubetsu Junmai 陸奥八仙 特別純米 赤
Est. 1775, Hachinohe City, Aomori Prefecture, Japan

KYOTO MATCHA ICE CREAM 京都抹茶雪糕

Hakkaisan Kuromeshu 八海山 黑梅酒
Est. 1922, Minami Uonuma City, Niigata Prefecture, Japan

1,180
per guest
每位

+380
with sake & cocktail pairing
清酒及雞尾酒配對

OMAKASE

廚師發辦

Omakase お任せ is a Japanese term meaning "I'll leave it up to you".

It has been commonly used to describe a style of "menu" in Japanese restaurants. Omakase is a form of Japanese dining in which guests leave themselves in the hands of a chef and receive a meal which is seasonal, elegant, artistic and uses the finest ingredients available.

Do not forget to drink sake in between each dish as sake is a palate cleanser. If you are sitting at the sushi bar, you may offer the sushi chef beer, wine or sake as a way to show appreciation. Last but not least, please let us know if you have any food allergies or special dietary requests.

廚師發辦(日語:お任せ)是指「拜託,交給你了。」

廚師發辦就是由主廚為您精心挑選菜式,以季節時令食材入饌,確保您能享用一頓最優質上盛的料理。

享用每道菜前,不沉喝一口清酒來喚醒您的味蕾、提升每道菜的層次,您亦可跟壽司主廚喝一杯以示感謝及欣賞。

如有任何過敏或飲食限制,請預先告知我們。



JOE'S OMAKASE

Appetizer · Sashimi 8pcs · Yakimono (grilled) · Mushimono (steamed)
Sushi 8pcs · Clear Soup
前菜、刺身8点、燒物、蒸物、壽司8点、吸物

1,480

SASHIMI 刺身

REGULAR SASHIMI

6 Types of Assorted Sashimi
並刺身盛合 (6款)

590

good for 2 兩位用

DELUXE SASHIMI BOARD


8 Types of Assorted Sashimi
特上刺身盛合 (8款)

790

good for 2 兩位用

USU ZUKURI

Finely Sliced Sashimi · Yuzu Ponzu · Jalapeño
薄切刺身

Yellowtail 油甘魚	295
Salmon 三文魚	270
 Red Tuna 金槍魚	320

SASHIMI A LA CARTE

刺身單點

O-Toro 金槍魚腩	4 pieces件	520
Chu-Toro 金槍魚中腩	4 pieces件	450
Red Tuna 金槍魚	4 pieces件	295
Salmon 三文魚	4 pieces件	200
Aji 池魚	whole fish 一條	300
Akagai 赤貝	3 pieces件	340
Yellowtail 油甘魚	4 pieces件	280
Botan Shrimp 牡丹蝦	1 piece件	95
Hokkaido Fresh Scallop 北海道帶子	1 piece件	250
Hokkaido Sea Urchin 北海道海膽	4 pieces件	380



SUSHI 壽司

DELUXE SUSHI BOARD

Chef's Selection of 8pcs and 1 Roll
極上壽司盛合

720

SPICY ROLL COMBO

Spicy Tuna · Spicy Scallop · Spicy Salmon Avocado Roll
香辣壽司卷盛合

330



JOE'S SEARED SUSHI COMBO

Seared Toro · Seared Wagyu Beef · Grilled Salmon · Seared Scallop
炙燒壽司盛合

450

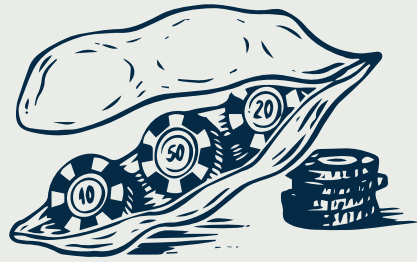
NIGIRI SUSHI

壽司單點

1 piece each 每款一件

O-Toro 金槍魚腩	125
Chu-Toro 金槍魚中腩	110
Tuna/Spicy Tuna 金槍魚 / 辣金槍魚	85
Spicy Scallop 辣帶子	85
Sea Urchin 海膽	120
Salmon 三文魚	65
Yellowtail 油甘魚	70
Sweet Shrimp 甜蝦	80
A5 Saga Beef A5佐賀和牛	120
Sea Eel 海鰻	90





ZENSAI - BEGINNING BITES

前菜

CRAB MEAT & UNI AE

Fresh Crab Meat
with Sea Urchin on Spoon
蟹肉海膽匙

135

ROCK SHRIMP SALAD

Rock Shrimp Tempura
Greens · Garlic Ponzu
炸石蝦沙律

290

MINI SASHIMI DUO

Seasonal Fish
and Shell Fish Sashimi
刺身前菜二重奏

180

CRAB MEAT GOMA AE

Crab Meat · Spinach Salad
Peanut Sesame Sauce
鮮蟹肉菠菜沙律

170

JOE'S APPETIZER DUO

Grilled Oyster
Spicy Salmon Tempura
2 pieces each
東京前菜二重奏

195

SPICY VEGETABLE TARTAR

Vegetable Tempura · Spicy Sauce
Lettuce Wrap
辣菜他他

190

SPICY TORO TARTAR

Chopped Toro
Spicy Sauce · Lettuce Wrap
香辣金槍魚腩他他

340

WAGYU TATAKI

Seared Wagyu Beef
Ponzu Sauce
生和牛他他

330

TORO & TUNA SALAD

Toro & Tuna Sashimi
Greens · House Vinaigrette
金槍魚腩沙律

330

YAKI GYOZA

Pan-Fried Pork Dumplings
Spicy Sauce
煎餃子

155

JOE'S ROLLS

壽司卷

HOUSE SPECIAL ROLL

Soft Shell Crab
Avocado · Crab Roe
軟殼蟹牛油果卷

240

DYNAMITE ROLL

Shrimp Tempura · Avocado
Spicy Mayo
炸蝦天婦羅卷

215

RAINBOW ROLL

Sweet Shrimp · Crab Stick
Sliced Fish
彩虹卷

240

SPICY CHICKEN ROLL

Chicken Tempura
Spicy Mayo
香辣炸雞卷

195

SEARED SALMON ROLL

Vegetable Tempura
Seared Salmon
炙燒三文魚卷

240

LKF ROLL

Steamed Lobster · Uni
Ikura · House Sauce
蘭桂坊卷

330

SPICY HAMACHI ROLL

Chopped Yellowtail
Spring Onion · Jalapeño
香辣油甘魚卷

220

VEGGIE KAKI AGE ROLL

Veggie Tempura
Spicy Sauce · Avocado
炸菜天婦羅卷

185

TYPHOON ROLL

Tuna · Tempura Flake
Spicy Mayo
颱風卷

220

/NEW/ HOUSE ROLL 2.0

Spicy Salmon Tempura
wrapped with Red Tuna
香辣三文魚天婦羅卷

290






TEMPURA 天婦羅

ASSORTED TEMPURA
Prawns · Seasonal Fish · Vegetables
天婦羅盛合

350

TEMPURA A LA CARTE 天婦羅單點

1 piece each 每款一件

Shrimp 海蝦	85
Seasonal Fish 時令魚	85
Sea Urchin 海膽	170
 Sweet Potato 番薯	50
 Pumpkin 南瓜	50
 Sweet Corn 粟米球	80

SOUP 湯

DOBIN MUSHI
Seafood · Vegetables served in Tea Pot
土瓶蒸

110

TAI MISO SOUP
Snapper · Dashi · Miso
鮫魚味噌湯

105

/NEW/ SEAFOOD CHAWANMUSHI
Seafood · Steamed Egg Custard
茶碗蒸

115

YAKIMONO - HOT DISHES 熱盤

GINDARA TERIYAKI
Marinated Silver Cod
汁燒銀鱈魚

330

BEEF GOMA FUMI
Grilled Beef Fillet
Peanut Sesame Teriyaki Sauce
芝麻汁燒牛柳

330

 **A5 SAGA BEEF
HITOKUCHI YAKI**
A5 Saga Black Cattle Beef Cubes
Garlic Chips · Butter Sauce
A5佐賀和牛厚燒

760

 **KAMO NASU DUO**
Grilled Japanese Eggplant
Amai Miso · Eggplant Tempura
House Spicy Sauce
茄子二重奏

190

CHICKEN TEMPURA
Chicken Tempura
Spicy Soya Sauce
炸雞天婦羅

200

 **JOE'S LAMB CHOP FUMI**
Grilled Lamb Chop
Wasabi Soya Sauce
燒羊扒

330




 **KELP-GRILLED
CHILEAN SEA BASS**
Chilean Sea Bass · Kelp · Miso
西京燒鱸魚

350

TORO STEAK
Seared Toro
with Onion Teriyaki Sauce
炙燒金槍魚腩

450

KUSHI YAKI 串燒

Ox-Tongus 牛舌	50
Chicken Wing 雞翼	50
Chicken Kidney 雞腎	50
Chicken Thigh 雞腿	50
Chicken Breast 雞胸	50
 Japanese Green Pepper 日本綠椒	50
 Shiitake Mushroom 日本花菇	50
 Asparagus 蘆筍	50

NOODLES & RICE

料理



JOE'S INANIWA NOODLES

Inaniwa Noodles · Joe's Style Lobster Soup · Kuruma Prawns
招牌海鮮烏冬

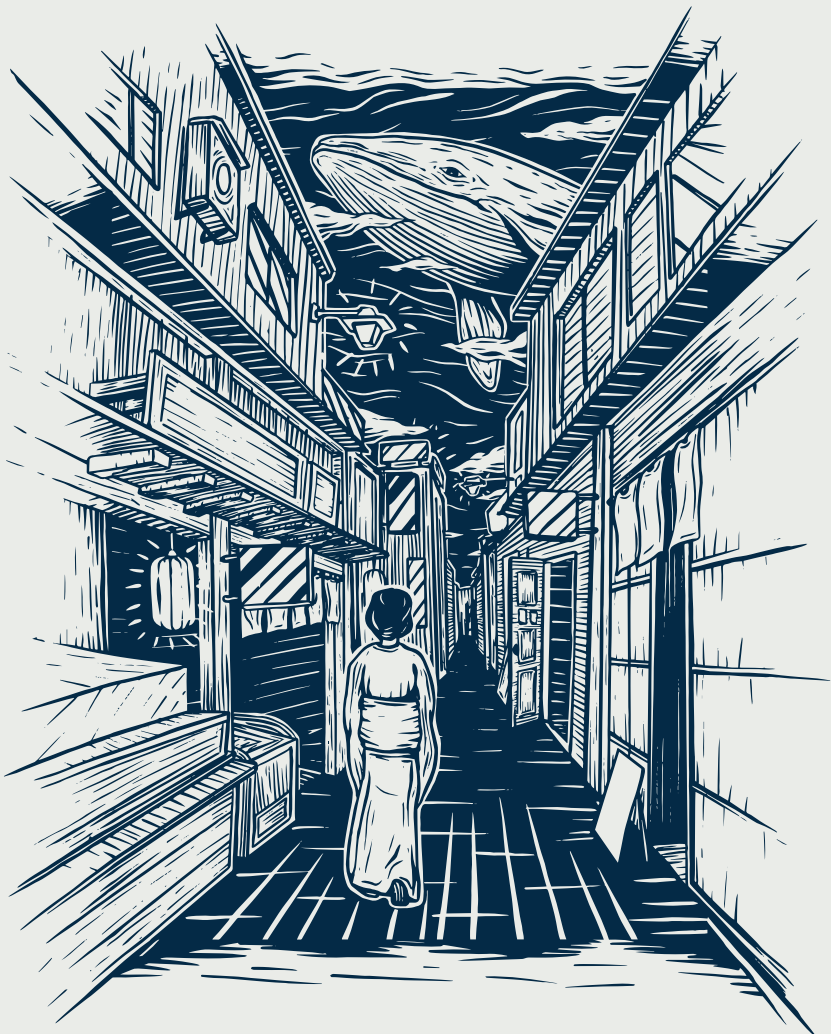
270



CHEF'S SEAFOOD DONBURI

King Crab Leg Sushi Rice · Sea Urchin Sauce
Toro · Lobster · Salmon Roe
廚師刺身飯

380



The content changes according to the season

All prices are subject to 10% service charge

