

## RICES

- 80 **TORI CURRY DON** Green curry chicken with potato & carrot on rice **21.00**
- 81 **GYU CURRY DON** Green curry beef with potato & carrot on rice **21.00**
- 82 **YASAI CURRY DON** Green curry with veggies & potato **21.00**
- 83 **TORI DON GFA** Grilled teriyaki chicken on rice with veggies **20.00**
- 84 **GYU DON GFA** **21.00**  
Grilled teriyaki beef with onion vermicelli & veggies on rice
- 85 **KATSU DON** Crumbed pork chop cooked with egg & onion served on rice **21.00**
- 86 **OYAKO DON GFA** Braised chicken with egg & onion served on rice **20.00**
- 87 **UNAGI DON** Grilled eel served with teriyaki sauce & pickles on rice **21.00**
- 88 **TEN DON** Deep fried tempura prawn & veggies on rice **20.00**  
with dipping sauce
- 89 **YAKIZAKANA DON GFA** **23.00**  
Grilled salmon served with teriyaki sauce on rice with pickles
- 90 **KARAAGE CURRY DON** Deep fried marinated chicken on rice **23.00**  
with green curry sauce.
- 91 **YASAI DON GFA** Braised seasonal veggies & tofu on rice **20.00**
- 92 **SALMON BELLY FRIED RICE GFA** **23.00**  
Fresh salmon pieces fried rice with veggies, egg & caviar in spicy sauce
- 93 **FRIED RICE GFA** With SEAFOOD, VEGGIES & EGG **18.00**  
With CHICKEN & VEGGIES & EGG **17.00**  
VEGETARIAN - MIXED VEGGIES & EGG **16.00**
- 94 **GOHAN STEAMED RICE GF** **SMALL 4.00 LARGE 6.50**

## NOODLES

- 95 **YAKISOBA NOODLE WITH VEGGIES**  
A Japanese style fried thin noodles with soba sauce  
SEAFOOD **20.00**  
CHICKEN **19.00**  
VEGETARIAN - MIXED VEGGIES **17.00**
- 96 **YAKIUDON NOODLE WITH VEGGIES**  
A Japanese style fried thick noodles with soba sauce  
SEAFOOD **20.00**  
CHICKEN **19.00**  
VEGETARIAN - MIXED VEGGIES **17.00**
- 97 **KAISEN NABEYAKI UDON SOUP** **25.00**  
Udon noodle soup served with seafood, veggies & egg
- 98 **TORI NABEYAKI UDON SOUP** **23.00**  
Chicken udon noodle soup served with veggies & egg
- 99 **YASAI NABEYAKI UDON SOUP** **22.00**  
Mixed seasonal veggie udon noodle soup
- 100 **TEMPURA UDON SOUP** **23.00**  
Udon noodle soup served with deep fried tempura prawn & veggies
- 101 **MISO BEEF RAMEN SOUP** **24.00**  
Soba noodle soup served with grilled beef, fried egg & veggies in miso soup base

## BANQUET

### BANQUET A *Minimum of 2 people - \$ 46.00 per person*

- MISO SOUP** Soy bean soup with tofu & seaweed
- SUSHI & ROLLS PLATTER**  
Fresh raw fish on vinegared rice with wasabi & nori rolls
- AGEDASHI TOFU** Deep fried bean curd with ginger & soy sauce
- TEMPURA** Deep fried a variety of prawn, fish & veggies in light batter
- GYOZA** Japanese pan fried dumplings with meat & veggies
- HARUMAKI** Japanese deep fried mini spring roll
- TORI / GYU TERIYAKI** Grilled chicken / beef with teriyaki sauce
- YAKISOBA / FRIED RICE**  
A Japanese style fried noodles with soba sauce
- GREEN TEA / VANILLA / COCONUT / MANGO SORBET HAZELNUT / BLACK SESAME ICE CREAM**
- COFFEE / JAPANESE GREEN TEA**

### BANQUET B *Minimum of 2 people - \$ 56.00 per person*

- MISO SOUP** Soy bean soup with tofu & seaweed
- SASHIMI** A variety of fresh raw fish fillet
- SUSHI & ROLLS PLATTER**  
Fresh raw fish on vinegared rice with wasabi & nori rolls
- AGEDASHI TOFU** Deep fried bean curd with ginger & soy sauce
- TEMPURA** Deep fried a variety of prawn, fish & veggies in light batter
- GYOZA** Japanese pan fried dumplings with meat & veggies
- HARUMAKI** Japanese deep fried mini spring roll
- KAISEN** A combination of seafood in garlic butter sauce on sizzling hot plate
- YAKISOBA / FRIED RICE**  
A Japanese style fried noodles with soba sauce
- GREEN TEA / VANILLA / COCONUT / MANGO SORBET HAZELNUT / BLACK SESAME ICE CREAM**
- COFFEE / JAPANESE GREEN TEA**

### CHILDREN'S BANQUET

*Minimum of 2 people under age of 12 - \$35.00 per person*

- MISO SOUP** Soy bean soup with tofu & seaweed
- YAKITORI** Chicken skewers with teriyaki sauce
- GYOZA** Japanese pan fried dumpling with meat & veggies
- HARUMAKI** Japanese deep fried mini spring roll
- TORI TERIYAKI** Chicken teriyaki
- CHICKEN FRIED RICE**
- GREEN TEA / VANILLA / COCONUT / MANGO SORBET HAZELNUT / BLACK SESAME ICE CREAM**
- HOT CHOCOLATE / JAPANESE GREEN TEA**

Variation of any banquet extra charged applied.  
Extra from \$3 - \$8 per person.

**BANQUET are not available for takeaway.**

## Lunch Specials

- SUSHI DELUXE GFA** **34.00**  
Combination of sushi, sashimi & small maki.
- SASHIMI SET GFA** **24.00**  
Fresh raw fish served with steamed rice.
- SUSHI SET GFA** **23.00**  
Combination of sushi and seaweed salad.
- KAISEN BENTO** **23.00**  
Seafood, tempura, nori rolls, rice & fruits.
- TORI TERIYAKI BENTO** **21.00**  
Chicken, tempura, nori rolls, rice & fruits.
- GYU TERIYAKI BENTO** **21.00**  
Beef, tempura, nori rolls, rice & fruits.
- VEGETARIAN BENTO** **20.00**  
Tempura, tofu, stir fried vegetables, nori rolls, rice & fruits.
- SEAFOOD YAKISOBA** **20.00**  
Seafood fried thin noodles with vegetables.
- CHICKEN YAKISOBA** **19.00**  
Chicken fried thin noodles with vegetables.
- VEGETARIAN YAKISOBA** **17.00**  
Mixed vegetables fried thin noodles.
- SEAFOOD FRIED RICE GFA** **18.00**  
Seafood, vegetables with eggs.
- CHICKEN FRIED RICE GFA** **17.00**  
Chicken, vegetables with eggs.
- VEGETARIAN FRIED RICE GFA** **16.00**  
Mixed vegetables with eggs.
- TORI DON GFA** **20.00**  
Grilled teriyaki chicken on rice with vegetables.
- GYU DON GFA** **20.00**  
Grilled teriyaki beef on rice with vegetables.
- KATSU DON** **20.00**  
Crumbed pork chop cooked with egg & onion served on rice.
- OYAKO DON GFA** **20.00**  
Braised chicken with egg & onion served on rice.
- TEN DON** **20.00**  
Tempura prawn & vegetables on rice with dipping sauce.
- UNAGI DON** **21.00**  
Grilled teriyaki eel served with pickles on rice.
- KARAAGE CURRY DON** **20.00**  
Deep fried marinated chicken on rice with green curry sauce.

\* All Lunch Specials come with a FREE Miso Soup.  
\* 11:30am to 3:00 pm, Mon - Fri (No discount)



**tokaiya**  
JAPANESE CUISINE

**LICENSED & B.Y.O (Wine only)**

P: 03 9374 3099 / M: 0421 377 809

314 Keilor Rd, Essendon North  
VIC 3041

Scan QR code with  
your mobile phone!



### TRADING HOURS

**LUNCH**  
Wed - Sun 11:30am - 3:00pm  
**DINNER**  
Sun - Thurs 5:00pm-10:00pm  
Fri & Sat 5:00pm - 10:30pm

**10% Discount**  
from Takeaway  
Menu  
(over \$20)





## FROM THE SUSHI BAR

- 1 **SASHIMI COMBINATION** **GFA** *Entree 21.00 Main 30.00*  
Fresh variety of raw fish fillet served with soy sauce & wasabi
- 2 **SUSHI COMBINATION** **GFA** *Entree 20.00 Main 28.00*  
Slices of raw fish on top of vinegared rice served with soy sauce & wasabi
- 3 **MORIAWASE (approx. 23-25 pcs)** **GFA** **45.00**  
Sushi & Sashimi Combination
- 4 **TOKAIYA SPECIAL (approx. 38-40 pcs)** **GFA** **65.00**  
A deluxe combination of top choice Sashimi, Sushi & Nori Rolls
- 5 **TEMPURA PRAWN NORI ROLL (6 PCS)** **16.80**  
Nori roll filled in deep fried prawn with avocado, mayo & caviar
- 6 **CALIFORNIA ROLL (6 PCS)** **11.80**  
Nori roll with crab meat, avocado, cucumber, caviar, lettuce & mayo
- 7 **SALMON CALIFORNIA ROLL (6 PCS)** **GFA** **13.00**  
Nori roll with fresh salmon, avocado, cucumber, caviar, lettuce & mayo
- 8 **CAVIAR ROLL (6 PCS)** **GFA** **15.00**  
Inside-out nori roll with prawn, avocado, cucumber, caviar & mayo
- 9 **TERIYAKI CHICKEN ROLL (6 PCS)** **GFA** **12.50**  
Nori roll filled with teriyaki chicken, cucumber, avocado & carrot
- 10 **SPICY SUSHI (6 PCS)** **14.00**  
Nori roll filled with avocado, cucumber, lettuce & chilli salmon
- 11 **COOKED TUNA ROLL (6 PCS)** **12.50**  
Nori roll filled with avocado, carrot, cucumber, cooked tuna, lettuce & mayo
- 12 **FUTOMAKI (6 PCS)** **GFA** **11.50**  
Vegetarian - Nori roll with cucumber, carrot, bean curd, Japanese pickles & egg
- 13 **SALAD ROLL (6 PCS)** **GFA** **11.50**  
Vegetarian - Nori roll with carrot, cucumber, avocado, lettuce & mayo
- 14 **TEMAKI SUSHI (2 PCS)** **GFA** **13.00**  
Nori corn-shaped sushi with salmon, avocado, mayo, caviar & cucumber
- 15 **PLAIN INARI SUSHI (2 PCS)** **8.00**  
Sweet bean curd with vinegared rice
- 16 **INARI SUSHI (2 PCS)** **9.60**  
Sweet bean curd with vinegared rice, lettuce, avocado, caviar & mayo
- 17 **SPICY SQUID SALAD** **11.50**
- 18 **JAPANESE SEAWEED SALAD** **10.00**
- 19 **GARI (JAPANESE PICKLED GINGER)** **7.50**

## MINI 8 PIECES MAKI

- 20 **KAPPA MAKI** **8.00**  
Cucumber mini roll **GF**
- 21 **TAKUWAN MAKI** **8.00**  
Yellow radish mini roll
- 22 **AVOCADO MAKI** **8.00**  
Avocado mini roll **GF**
- 23 **TOBIKO MAKI** **9.00**  
Caviar mini roll **GF**
- 24 **TEKKA MAKI** **9.00**  
Raw tuna mini roll **GF**
- 25 **SAKE MAKI** **9.00**  
Salmon mini roll **GF**
- 26 **COOKED TUNA MAKI** **9.00**  
Cooked tuna mini roll

## INSIDE-OUT 8 PIECES MAKI

- 27 **SALMON AVOCADO & CAVIAR** **GF + Mayo** **11.50**
- 28 **FRESH TUNA AVOCADO & CAVIAR** **GF + Mayo** **11.50**
- 29 **PRAWN AVOCADO & CAVIAR** **GF + Mayo** **11.50**
- 30 **UNAGI (EEL) AVOCADO & CAVIAR** **11.50**

## SOUP

- 31 **MISO SOUP** **GFA** **7.00**  
Traditional Japanese soy bean paste soup with tofu & seaweed
- 32 **SAKANA MISO SOUP** **GFA** **8.00**  
A soy bean paste soup with seaweed & salmon cubes
- 33 **TAMAGO SOUP** **7.00**  
Plain egg soup with seaweed

## ENTREE

- 34 **GYOZA (7 PCS)** **11.80**  
Japanese pan fried dumpling stuffed with meat & vegetables
- 35 **VEGETARIAN GYOZA (6 PCS)** **11.80**
- 36 **YAKITORI (3 PCS)** **GFA** **11.80**  
Chicken skewer served with teriyaki sauce
- 37 **AGEDASHI TOFU (4 PCS)** **10.80**  
Deep fried bean curd with ginger & soy sauce sheltered with bonito
- 38 **GYU TATAKI** **16.00**  
Thinly sliced raw scorched fillet beef served with garlic wine sauce, raw egg & cabbage
- 39 **KAKI FURAI (4 PCS)** **14.50**  
Deep fried oyster served with seasonal salad & BBQ sauce
- 40 **NASU DENGAKU** **13.00**  
Deep fried eggplant with sweet miso paste sauce **Contains peanuts**
- 41 **HARUMAKI** **9.80**  
Japanese deep fried spring roll  
5 mini rolls with prawn & carrot **8.80**  
6 vegetarian rolls **13.50**
- 42 **TAKO AGE** **13.50**  
Deep fried octopus served with mayo
- 43 **IKA YAKI** **12.50**  
Grilled squid with butter & garlic sauce **GFA**

- 44 **KARAAGE CHICKEN** **13.00**  
Deep fried marinated chicken served with salad & sweet chilli sauce
- 45 **OKONOMIYAKI** **12.00**  
Traditional Japanese vegetable pan cake served with mayo, BBQ sauce & bonito flakes
- 46 **GYU TAN SHIOYAKI** **15.50**  
Sliced of ox tongue, char grilled with quality red wine

## TEMPURA

- 47 **TEMPURA** **Entree 16.00 Main 27.00**  
Deep fried a variety of prawn, fish & vegetables in light batter served with ginger dipping sauce
- 48 **YASAI TEMPURA** **GFA** **Entree 15.00 Main 24.00**  
Vegetarian - Deep fried a variety of mixed vegetables served with ginger dipping sauce
- 49 **EBI TEMPURA** **Entree (4 pcs) 18.00 Main (8 pcs) 34.00**  
Deep fried king prawns in light batter served with ginger dipping sauce
- 50 **SAKANA TEMPURA** **Entree (6 pcs) 16.00 Main (12 pcs) 30.00**  
Deep fried rockling fish in light batter served with ginger dipping sauce

## MAIN COURSE

- 51 **WAFU STEAK** **GFA** **35.00**  
Eye fillet beef grilled in wafu fruity sauce served on sizzling hot plate with veggies
- 52 **KAISEN** **GFA** **35.00**  
A combination of seafood grilled in garlic butter sauce served on sizzling hot plate
- 53 **YAKIZAKANA** **GFA** **35.00**  
Grilled salmon with teriyaki sauce served with veggies on sizzling hot plate
- 54 **EBI GARLIC** **GFA** **35.00**  
Grilled king prawn with garlic butter sauce served on sizzling hot plate
- 55 **TORI TERIYAKI** **GFA** **25.00**  
Grilled chicken with teriyaki sauce served with seasonal veggies
- 56 **GYU TERIYAKI** **GFA** **27.00**  
Grilled beef with teriyaki sauce served with seasonal salad
- 57 **TONKATSU** **26.00**  
Deep fried pork chop with Japanese BBQ sauce served with salad
- 58 **VEGETARIAN BENTO** **GFA** **27.00**  
A traditional Japanese meal box served with nori rolls, veggies, deep fried tofu, tempura, rice & miso soup
- 59 **TORI BENTO** **32.00**  
A traditional Japanese meal box served with sashimi, grilled chicken, rice, tempura, deep fried chicken, pork chop, veggies & miso soup

- 60 **GYU BENTO** **32.00**  
A traditional Japanese meal box served with sashimi, grilled beef, rice, tempura, deep fried chicken, pork chop, veggies & miso soup
- 61 **KAISEN BENTO** **34.00**  
A traditional Japanese meal box served with sashimi, grilled seafood, rice, tempura, deep fried chicken, pork chop, veggies & miso soup
- 62 **GYU MISO** **GFA** **27.00**  
Grilled beef with miso sauce served with salad
- 63 **TORI MISO** **GFA** **25.00**  
Grilled chicken with miso sauce served with salad
- 64 **GYU CURRY** **28.00**  
Japanese green curry served with beef, onion, potato & carrot
- 65 **TORI CURRY** **25.00**  
Japanese green curry served with chicken, onion, potato & carrot
- 66 **YASAI CURRY** **24.00**  
Japanese green curry served with seasonal veggies, tofu, onion, potato & carrot
- 67 **SUKIYAKI** **32.00**  
Slices of medium cooked beef on top of variety of veggies served with sukiyaki sauce in hot pot
- 68 **TORI SHOGA YAKI** **GFA** **25.00**  
Grilled chicken with ginger sauce served with mixed veggies
- 69 **GYU SHOGA YAKI** **GFA** **27.00**  
Grilled tender beef with ginger sauce served with mixed veggies
- 70 **UNAGI KABAYAKI** **27.00**  
Grilled eel served with teriyaki sauce & seasonal salad
- 71 **YAKINIKU** **GFA** **27.00**  
Braised sliced beef in wafu sauce served with seasonal veggies

## SIDE ORDER

- 72 **TSUKEMONO** **GF** **7.00**  
Tokaiya special home made pickles
- 73 **EDAMAME** **GF** **8.50**  
Boiled soy bean in pod
- 74 **OSHINKO** **8.00**  
Assorted Japanese pickles
- 75 **YASAI ITAME** **GFA** **19.00**  
Braised seasonal mixed veggies

## SALAD

- 76 **SOFT-SHELL CRAB SALAD** **23.00**  
Seasoned salad mixed, slightly grilled onion, caviar topped with crunchy soft-shell crab and our sesame dressing
- 77 **INTIMATE SALAD** **23.00**  
Seasoned mixed salad with avocado, fresh salmon, crispy salmon skin with yuzu wasabi dressing
- 78 **EBI AEMONO** **GFA** **16.00**  
King prawn salad served with variety of mixed veggies & mayo
- 79 **HOME MADE SALAD** **GFA** **10.00**  
Seasonal salad with mayo