

Little Tokyo Menu

LITTLE TOKYO the root and spice of healthy eating

Welcome to Little Tokyo, located in the heart of West Yorkshire bringing you Japanese style food served with a Yorkshire twist! It's time to wind down & relax. We hope that you will enjoy the koi pond with its water features & candle lit atmosphere.

Starters 前菜

May we suggest that you start with some of our light starters to accompany our Japanese drinks.

1. VEGETARIAN SPRING ROLLS 🍣 野菜の春巻 3.95
With mixed vegetable and glass noodle fillings
2. DEEP FRIED SUSHI BUTTON 🍣★ 卷寿司の天ぷら 3.75
Button shaped vegetarian sushi wrapped in nori
3. DIM SUM SUI MAI シュウマイ 4.25
Pockets of mouth watering minced pork, steamed and served with sweet chilli sauce
4. CRYSTAL PRAWN DUMPLINGS えび餃子蒸 4.25
Juicy minced prawn contained in delicate translucent pastry
5. VEGETARIAN 'CHICKEN LEGS' 🍣 精進チキン揚げ 5.59
100% Soya, Vegan Suitable too, you can't believe it!
6. SPARE RIBS IN JAPANESE OK SAUCE スペアリブ 4.85
An appetizing tangy way to enjoy the ribs
7. DEEP FRIED TOFU STEAK 🍣★ 油揚げ味噌チリソース 4.99
Drizzled with homemade Teriyaki sauce
8. STARTER COLLECTION 前菜の盛り合わせ 11.99
A sharing platter of spring rolls, spare ribs, sui mai, sushi buttons, fish balls & crackers
9. AVOCADO TEMPURA 🍣 アボカドの天ぷら 4.59
Ordinary avocado deep fried in extra-ordinary chilli batter, garnished with wasabi mayonnaise
10. SOFT SHELL CRAB TEMPURA 渡り蟹の揚げ物 6.99
Crab in soft shell deep fried in Japanese batter
101. STUFFED CHILLI 唐辛子の詰物揚げ 4.49
Chilli stuffed with fish paste and deep fried in Japanese batter
102. CRISPY BEANCURD ROLLS 🍣 湯葉巻き揚げ 4.59
With diced Shitake Mushroom filling, and anti-carcinogenic too!
103. VEGETARIAN STARTER COLLECTION 🍣 精進前菜の盛合せ 11.99
A sharing platter of avocado tempura, spring rolls, vegan chicken skewers, lightly fried tofu steak, sushi buttons & spinach leaf.
104. CHICKEN KARAAGE 5.99/11.50
Bite size pieces of fried chicken flashed fried in sweet & sour sauce.
105. CHARCOAL GRILLED LOLIPOPS 🍣 玉ねぎ炭火串焼 2.99
Can't believe simple Onion could look so funky and taste so sweet, good for HBP
106. SAKE-STEAMED MUSSELS ムール貝の醤油酒蒸し 9.99
Served with lightly fried Garlic and Chilli crushed and soaked in Shoyo

Soup Noodles ラーメン

Japanese noodles in a large bowl of miso-based broth. Don't be afraid to eat noodles with a slurping noise. Use your chopsticks to get a few noodles, then open your mouth slightly whilst you suck in the noodles. This is believed to improve the flavour! All of our ramen dishes are served with a variety of vegetables, please ask your waiter for more information.

51. CHICKEN RAMEN チキンラーメン 8.69
Shredded chicken served with our house broth
52. CHICKEN CHILLI RAMEN チキンチリラーメン 8.69
Our specially made spicy chilli miso broth served with shredded chicken
53. VEGETARIAN RAMEN 🍣 野菜ラーメン 8.69
Deep fried tofu, Pak Choi served with plenty of other veggies, separate soup stock is used
54. SEAFOOD RAMEN 海鮮ラーメン 11.49
Fried king prawns, mussels, fish balls, squid & octopus served with our house broth
55. SPECIAL RAMEN スペシャルラーメン 9.69
Shredded Chicken, Fish balls, ham & egg served with our house broth
61. FISH BALL RAMEN フィッシュボールラーメン 8.69
Homemade fish balls served with our house broth

Shallow Stirfried Noodles

Generous portions of noodles boiled and stir-fried in soya sauce. Mouth Watering! All of our Stir-fried dishes are served with a variety of vegetables, please ask your waiter for more information.

焼きそば・焼きうどん

56. YAKI SOBA 焼きそば 7.99
Chicken stir-fried with wheat noodles, garnished with crunchy vermicelli
57. VEGETABLE YAKI SOBA 🍣 野菜焼きそば 7.99
Tofu stir-fried with wheat noodles & lots of different vegetables, garnished with crunchy vermicelli
58. YAKI UDON 焼きうどん 8.79
Chicken stir-fried with thick white wheat noodles
59. VEGETARIAN YAKI UDON 🍣 野菜焼きうどん 8.79
Tofu stir-fried with thick white wheat noodles
60. SEAFOOD UDON 海鮮焼きうどん 11.49
King prawns, mussel, octopus, squid stir-fried with thick white wheat noodles
62. YAKI BUCKSOBA 焼き蕎麦 8.65
Chicken stir-fried with brown buckwheat noodles, garnished with crunchy vermicelli
63. VEGETABLE YAKI BUCKSOBA 🍣 野菜焼き蕎麦 8.65
Tofu Stir-fried with brown buckwheat noodles & lots of different vegetables, garnished with crunchy vermicelli

Bento Box Set Meal 定食

Traditionally Bento means take-out or home packed meal. Here at Little Tokyo we hope to recreate Japanese homecooked food served in a bento box. In our boxes you will find; Rice topped with either tuna/ sesame topping(V), Vegetable tempura, salad with house dressing, a portion of fruit and a filling of your choice:

11. TOFU STEAK 🍣 油揚げの醤油甘煮 12.79
Has vegan food ever tasted this good?
12. CHICKEN KATSU チキンカツ 12.79
Chicken supremes, fried in Japanese batter
13. MENCHI KATSU ポークミンチカツ 12.79
Minced Pork Cutlet, fried in Japanese Batter
14. ROKKOTTSU BBQ ★ スペアリブ 12.89
Spare Ribs, sautéed in our Chef's Ginger sauce with Walnut bits
15. CHICKEN TERIYAKI チキンの照焼き 12.89
Chicken supremes, flambéed in Teriyaki Sauce
16. SPICY EGGPLANT 🍣 茄子のピリ辛炒め 12.79
Strips of Eggplant steamed and soaked in a Chilli sauce with crushed Garlic
17. SABA TERIYAKI さば照り焼き 12.79
Mackerel pieces, flambéed in Teriyaki Sauce
18. WILD WILD EAST 🍣 きのこのあんかけ炒め 12.79
Ordinary Mushrooms meet unusual Wild Mushrooms from the Far East
19. MIXED FRY ミックスフライ 13.45
Chicken katsu, menchi katsu & ginger rib
20. FISH BALLS ★ フィッシュボール 13.29
Home made Fish Balls deep fried and simmered in Shoyo Sauce
21. KING PRAWN FRY えびの天ぷら 14.99
King Prawn fried in Japanese Batter
22. SASHIMI SET R 刺身セット 14.99
A selection of Sashimi: Salmon, Tuna, Seabass, King prawns, Artic surf clam, smoked kipper (please note fish depends on market availability)
23. VEGAN CHICKEN 'CHUNKS' TERIYAKI 🍣 14.99
Completely meat-free Chicken, flambéed in Teriyaki Sauce 精進チキン照焼き
25. CHARCOAL GRILLED EEL TERIYAKI 鰻の照り焼き 16.75
Traditional Eel meal, flambéed in Teriyaki Sauce
26. ORGANIC CHICKEN TERIYAKI ★ オーガニックチキン照焼き 14.99
Organic Chicken Fillets, flambéed in Teriyaki Sauce
27. DUCK WITH MANGO 鴨肉のマangoソース 14.49
Roast Duck with real Mango Pulp
28. VEGETARIAN DUCK WITH MANGO 🍣 精進鴨のマangoソース 14.49
100% Vegan Roast Duck with tangy Mango
29. BEEF FILLETS TERIYAKI 牛肉の照焼き 14.99
Shredded Topside Beef flambéed in Teriyaki Sauce

Little Tokyo Specials

We build good relationships with our local suppliers, in return they always provide us with the best! Fresh ingredients coupled with our homemade sauces is what makes our specials, special...

リトルトーキョースペシャル

91. **TERIYAKI SIRLOIN STEAK★** テリヤキソースのサーロインステーキ 17.49
8oz Sirloin steak charcoal grilled to your liking, glazed with teriyaki red wine sauce, served with rice, salad & vegetable tempura
92. **WASABI SIRLOIN STEAK** わさびソースのサーロインステーキ 17.49
8oz Sirloin steak charcoal grilled to your liking, glazed with teriyaki red wine sauce, served with rice, salad & vegetable tempura. This one is topped with green horse radish!
93. **PAN FRIED SEABASS FILLET** スズキのソテー 13.49
Crispy seabass fillets seared with teriyaki sauce served over rice, accompanied by our tangy sweet ginger salad

寿司・刺身 **Sushi & Sashimi**

At Little Tokyo our sushi is prepared daily.

Nigiri, small ball of rice lightly touched with wasabi topped with raw fish
Maki, rice and a filling wrapped with seaweed
Sashimi, bite sized pieces of raw fish
Uramaki, reverse roll, filling is wrapped with seaweed then rice

Please ask your waiter for our daily selection of fish

81. **DANCING SALMON (uramaki)** ダンシング・サーモン巻き 9.99
Seared salmon avocado roll topped with Japanese mayo & spring onions
82. **RAINBOW (uramaki)** レインボー巻き 9.99
Tuna, Salmon, Seabass, Kipper and King Prawns held together with a powerfull pickled radish..
83. **CLASSIC CALIFORNIA (uramaki)** クラシック・カリフォルニアロール 8.29
Avacado, imitation crab and tobiko
84. **NIGIRI & MAKI SET R** 6.99(1/2)/12.99
8 pieces of assorted nigiri with 4 pieces of vegetable maki
85. **NIGIRI SET R** にぎり+野菜小巻 (小) 7.99(1/2)/13.99
12 pieces of assorted nigiri
86. **SASHIMI SET R** にぎり 8.25(1/2)/14.99
A generous quantity of sashimi by itself
87. **VEGETABLE MAKI SET ↑** 4.75(1/2)/8.99
12 pieces of assorted vegetable maki
88. **SALMON MAKI R** 4.99
6 pieces of salmon maki
89. **TUNA MAKI R** 4.99
6 pieces of tuna maki
90. **THE RAW DUO R** サーモンのにぎり (2ヶ) 3.25
Two pieces of nigiri, ideal for first timers

* Raw fish should always be served with Wasabi for health and taste reasons (please note raw fish depends on market availability)

Japanese Style Curry With Rice

Japanese curry is mild as we use moderate spice so as to bring out the freshness and flavour of the meat and vegetables.

71. **VEGGIE'S CURRY ↑** 野菜カレー 8.99
An unusual selection of vegetables including lotus root, tofu with rice
72. **CHICKEN CURRY** チキンカツカレー 10.49
Chicken breast fillet, fried in batter with rice
73. **EBI FRY CURRY** 揚げえびカレー 11.99
Five King Prawns fried in tempura batter with rice

Side Orders & Salads

EXTRA-ORDINARY! サイドメニュー

45. **MISO TOFU** 豆腐の味噌汁 2.99
Soya based broth with diced Tofu and Mushrooms
31. **MISO SHI RU** 味噌汁 99p
A cup of light warm soya based broth to go with sushi or Bento Box meals
32. **SIDE SALAD ↑** サラダ 4.99
Mixed green salad with deep fried vermicelli, garnished with sweet ginger sauce
33. **CHICKEN SALAD** チキンサラダ 5.99
A light meal in itself, as 32 with shredded chicken
34. **MUSHROOM COLLECTION ↑★** きのこの取り合わせ 8.99
A selection of Fluffy Teddy, Intelligent, Wild, Straw, Japanese and local mushrooms all nicely blended in vegetarian Oyster Sauce

36. **VEGAN'S PARADISE ↑★** 精進野菜炒め 8.99
Soya based broth with diced Tofu and Mushrooms, Lotus Root Mountain Yam & Daikon
37. **GYOZA** 餃子 6.29
Six Dumplings with juicy mince Pork filling and a crispy pastry bottom
38. **VEGE GYOZA ↑** 野菜餃子 6.29
Six vegetarian Dumplings with glass Noodles and Japanese Mushroom Filling
39. **YAKI TORI** 焼き鳥 4.19
Four Chicken Skewers with a brown, shiny and sweet Yakitori sauce
40. **EBI KATSU** えびカツ 7.19
Five King prawns deep fried in Japanese bread crumbs with sweet chilli sauce
41. **VEGE TEMPURA ↑** 野菜の天ぷら 5.29
Sweet Potato, Egg Plant, Daikon, Bobby Bean etc. deep fried in Japanese batter
42. **SEAFOOD TEMPURA** 海鮮の天ぷら 7.99
Salmon, Tuna, King Prawn, Whole Mini Octopus etc deep fried in Japanese Batter (please note: fish depends on market availability)
44. **EDAMAME (green soya beans) ↑** 枝豆 3.65
It's green, it's cool and it's elegantly served
60. **EXTRA CURRY ↑** カレーソース 1.75
A bowl of Japanese style Curry Sauce on any of the above dishes

Drinks お飲み物

- ICE GREEN TEA (It cleanses your liver and digestive system with raw honey & lime) 2.35
HERBAL COKE (good for spots and sore throat) ハーブコーラ 2.35
CHRYSANTHEMUM COLD TEA (with honey suckle & detoxifies your body) 2.35
SOYA DRINK (it beautifies your skin) 豆乳ドリンク 2.15
COKE/DIET COKE/TANGO/SPRITE (glass) コーラ・ダイトコーク・タンゴ・スプライト 1.85
MANGO JUICE マンゴージュース 2.15
FRESHLY SQUEEZED ORANGE JUICE 生搾りオレンジジュース 2.75
ICE POMEGRANATE WITH GREEN TEA NECTAR 緑茶入りざくろジュース 2.65
FRUIT JUICE (Choosing from the following:) オガニックフルーツジュース 2.15
Apple, Cranberry, Pineapple, Lychee, Apple & Cranberry.
SPRING SPARKLING OR STILL WATER (sml/lrg bottle) ミネラルウォーター 2.55 / 4.15
HOMEMADE LEMONADE (with a twist of lime)(still or sparkling) 自家製レモネード 2.35
HOMEMADE RASPBERRY LEMONADE (Crushed fresh raspberries with our homemade Lemonade) 2.55
ORGANIC ENGLISH TEA / EARL GREY TEA オガニック紅茶 1.99
GINSENG TEA 朝鮮人参茶 1.99
ORGANIC GINGER DRINK (HOT OR COLD) オガニック生姜ドリンク 2.25
CAPPUCCINO / CAFE LATTE / ESPRESSO / AMERICANO 2.45
カプチーノ・カフェラテ エスプレッソ・アメリカノ

The Japanese Spirits & Lagers

日本酒・焼酎・ビール

- KIRIN BEER (330ml, 5%) キリンビール 3.40
PINT OF ASAHI SUPER CHILLED (5%) アサヒスーパードライ (生ビール) 4.40
ASAHI SUPER DRY (330ml, 5%) アサヒスーパードライ 3.65
APPLE CIDER (275ml, 4.9%) オガニックデボン 3.15
SAPPORO LAGER (330ml, 4.7%) サッポロビール 3.40
STELLA (330ml, 4.7%) バドワイザー・ステラ 3.40
SAM SMITH ORGANIC LAGER (355ml, 5%) サムスミス 3.75
SAKE (WARM OR COLD) (125ml, ~14.8%) 日本酒 (冷・燗) 4.85
(highly recommended esp before sushi/sashimi)
LARGE SAKE (WARM OR COLD) (250ml, ~14.8%) 日本酒 (ボトル 冷・燗) 8.99
PREMIUM SAKE (WARM OR COLD) (125ml, ~15%) 特級酒 (冷・燗) 6.99
GLASS OF PLUM WINE (125ml, 10%) 梅酒 (グラス) 4.85
BOTTLE OF PLUM WINE (750ml, 10%) 梅酒 (ボトル) 28.99
BUCKWHEAT SHOCHU - JAPANESE SPIRIT (50ml, 25%) 蕎麦焼酎 3.99
SWEET POTATO - JAPANESE SPIRIT (50ml, 25%) 芋焼酎 3.99
JAPANESE NIKKA WHISKY - 15 YEARS (51.4%) ニッカウヰスキー15年 7.99

SPECIAL LUNCH - ONLY £6.99 - MON-FRI
(NOT AVAILABLE DURING HOLIDAY SEASONS/BANK HOLIDAYS)

We believe that eating could be theraputic, satisfying not only your stomach but also your body and mind. Our policy: no animal fat, no MSG added during cooking, no GM food and wherever available, without compromising on price, organic ingredients are used. We use only local suppliers for all our fresh vegetables, fish and meat. No frozen or overnight fish is allowed in our sushi and sashimi dishes. Separate soup stock and fryers are used for vegetarian dishes, good news for vegans! Our prices are kept so you could come six days a week, 3 times a day without breaking your bank!
Little Tokyo is a non-smoking restaurant and protected from air pollutants like dust, pollen etc by air purifying system. Cool!

JAPANESE STYLE: NOSERVICE CHARGE But feel free to give tips if you want to show appreciation to our chefs and staff.
COME AGAIN & BRING YOUR FRIENDS!

KEY: ↑ Vegetarian / Vegan suitable R Go Raw ★ Unique to Little Tokyo

Meals may contain traces of nuts
SHOULD YOU HAVE ANY ALLERGY PLEASE INFORM STAFF