



# Little Tokyo 小東京レストラン

## *Main Menu*



## STARTER 前菜

<b>MX</b>	<b>Mix Platter</b> (For 2 People) 拼盘(2人)	15.95
	mixed yakitori, ebi tempura, gyoza, yasai harumaki, karaage chicken	
<b>MX (Veg)</b>	<b>Vegetarian Mix Platter</b> (For 2 People) 素拼盘(2人)	14.95
	yasai yakitori, edamame, sweet potato, yasai gyoza, yasai harumaki, agedashi tofu	
<b>A1</b>	<b>Miso Soup</b> 味噌汤 1.95	<b>A2</b> <b>Seafood Miso Soup</b> 海鲜味噌汤 3.95
<b>A3</b>	<b>Seafood Spicy Soup</b> 海鲜辣汤 4.95	
<b>A4</b>	<b>Seafood &amp; Bean Curd Soup</b> 海鲜豆腐汤 3.95	
<b>A5</b>	<b>Chicken Noodle Soup</b> 鸡肉面汤 3.55	<b>Spicy 辣味</b> 3.95
<b>A6</b>	<b>Beef Noodle Soup</b> 牛肉面汤 3.55	<b>Spicy 辣味</b> 3.95
<b>A7</b>	<b>Karaage Chicken</b> 炸鸡块 4.95	
	Japanese fried chicken with house sauce	
<b>A8</b>	<b>Chicken Yakitori</b> 鸡肉串烧 4.95	
	chicken on skewers with yakitori sauce	
<b>A9</b>	<b>Ebi Yakitori</b> 大虾串烧 5.95	
	king prawn on skewers with yakitori sauce	
<b>A10</b>	<b>Yasai Yakitori</b> 蔬菜串烧 3.95	
	seasonal vegetables on skewers with yakitori sauce	
<b>A11</b>	<b>Beef Karubi Kushi Yaki</b> 日本酒汁烤牛肉 5.95	
	grilled beef in Japanese wine sauce	
<b>A12</b>	<b>Takoyaki</b> 章鱼小丸子 4.95	
	Japanese octopus balls	
<b>A13</b>	<b>Yaki Ika</b> 烤鱿鱼 6.95	
	grilled squid	
<b>A14</b>	<b>Chicken Gyoza</b> 鸡肉饺子 3.95	
	chicken dumplings	
<b>A15</b>	<b>Ebi Gyoza</b> 大虾饺子 4.95	
	king Prawn dumplings	
<b>A16</b>	<b>Yasai Gyoza</b> 蔬菜饺子 3.95	
	vegetable dumplings	



MX



MX (Veg)



A1



A7

<b>A17</b>	<b>Ebi Katsu</b> 日式炸大虾 4.95
	king prawn in crispy breadcrumbs
<b>A18</b>	<b>Ebi Mayo</b> 美乃滋炸大虾 4.95
	king prawn in Japanese style mayo
<b>A19</b>	<b>Saikyo Miso Ebi Yaki</b> 西京烤大虾 5.95
	Super king prawn (shell on) topped with miso paste
<b>A20</b>	<b>Ebi Tempura</b> 大虾天妇罗 5.95
	king prawn in batter
<b>A21</b>	<b>Yasai Tempura</b> 蔬菜天妇罗 4.95
	mixed vegetable in batter
<b>A22</b>	<b>Mixed Tempura</b> 天妇罗 5.95
	king prawn and mixed vegetable in batter
<b>A23</b>	<b>Sesame Prawn Toast</b> 虾多士 4.95



A12



A13



A17



A19

<b>A24</b>	<b>Kaki Fry</b> 日式炸生蚝 4.95
	oysters in breadcrumbs
<b>A25</b>	<b>Ika Tem Piri Kara</b> 辣味炸鲜鱿 4.95
	fried squid with Japanese seven spice powder
<b>A26</b>	<b>Agedashi Tofu</b> 日式炸豆腐 3.95
	Japanese fried tofu
<b>A27</b>	<b>Edamame Bean</b> 枝豆 2.95
	salted green soybeans
<b>A28</b>	<b>Yasai Harumaki (4pcs)</b> 素春卷 3.95
	vegetable spring rolls
<b>A29</b>	<b>Nasu Dengaku</b> 味噌茄子 3.95
	aubergine topped with sweet miso paste



A14



A22



A26



A27

## NOODLE 面


### STIR FRIED CHILLI NOODLE 辣面

prepared with peppers, red onion & spring onions in house chilli sauce & served with stir fried noodle

<b>FN1</b> <b>Chicken</b>  鸡肉	<b>8.95</b>	<b>FN2</b> <b>Beef</b> 牛肉	<b>8.95</b>
stir fried chicken		stir fried beef	
<b>FN3</b> <b>Kamo</b>  鸭肉	<b>9.95</b>	<b>FN4</b> <b>Ebi</b> 大虾	<b>9.95</b>
crispy duck		fresh king prawn	
<b>FN5</b> <b>Salmon</b> 三文鱼	<b>9.95</b>	<b>FN6</b> <b>Yasai</b>  蔬菜	<b>7.95</b>
salmon steak		fried tofu, mushroom & bean sprout	

### **BN** **BLACK PEPPER UDON** 黑胡椒乌冬面

prepared in black pepper sauce and served with udon noodle

<b>Kai Sen</b> 海鲜	<b>9.95</b>	<b>Yasai</b>  蔬菜	<b>7.95</b>
mixed seafood		tofu, mushroom, pepper, spring onion and seasonal green	



### **TEPPAN NOODLE (RAMEN | UDON)** 铁板面 (拉面 | 乌冬面)

teppan fried noodle, seasonal vegetables garnished with sesame seeds and shallots

<b>TN1</b> <b>Chicken</b> 	鸡肉	<b>7.95</b>
<b>TN2</b> <b>Kamo (duck)</b> 	鸭肉	<b>8.95</b>
<b>TN3</b> <b>Seafood</b>	海鲜	<b>9.95</b>
<b>TN4</b> <b>Yasai</b> 	蔬菜	<b>7.95</b>
<b>TN5</b> <b>Teppan Amai</b>  (tofu & prawn)	日式甜酸	<b>8.95</b>
<b>TN6</b> <b>Teppan Ginger Chicken Udon</b> 	姜味鸡肉乌冬面	<b>7.95</b>
<b>TN7</b> <b>Teppan Ginger Beef Udon</b>	姜味牛肉乌冬面	<b>8.95</b>



## NOODLE IN SOUP 汤面

### **RAMEN Noodle** 拉面



### **UDON Noodle** 乌冬面



<b>NS1</b> <b>Chicken</b>	鸡肉	<b>8.95</b>	<b>Spicy</b> 辣味 	<b>8.95</b>
<b>NS2</b> <b>Beef</b>	牛肉	<b>8.95</b>	<b>Spicy</b> 辣味 	<b>8.95</b>
<b>NS3</b> <b>Duck</b>	鸭肉	<b>9.95</b>	<b>Spicy</b> 辣味 	<b>9.95</b>
<b>NS4</b> <b>Seafood</b>	海鲜	<b>9.95</b>	<b>Spicy</b> 辣味 	<b>9.95</b>
<b>NS5</b> <b>Salmon</b>	三文鱼	<b>9.95</b>	<b>Spicy</b> 辣味 	<b>9.95</b>
<b>NS6</b> <b>Tempura</b>	天妇罗	<b>9.95</b>	<b>Spicy</b> 辣味 	<b>9.95</b>
<b>NS7</b> <b>Yasai Tempura</b> 	蔬菜天妇罗	<b>8.95</b>	<b>Spicy</b> 辣味 	<b>8.95</b>
<b>NS8</b> <b>Moyashi</b> 	蔬菜	<b>7.95</b>	<b>Spicy</b> 辣味 	<b>7.95</b>
<b>NS9</b> <b>Miso Chicken</b>	鸡肉味噌	<b>8.95</b>		
<b>NS10</b> <b>Miso Beef</b>	牛肉味噌	<b>8.95</b>		
<b>NS11</b> <b>Seafood Curry</b> 	海鲜咖喱	<b>9.95</b>		


### **KN** **KIMUCHI SOUP** 泡菜汤面

a traditional Korean dish made from spicy fermented cabbage – popular side dish in Japan

<b>Chicken Katsu</b> 鸡排	<b>8.95</b>	<b>Beef</b> 牛肉	<b>8.95</b>
<b>Seafood</b> 海鲜	<b>9.95</b>	<b>Ebi Tempura</b> 大虾天妇罗	<b>9.95</b>

### **CN** **CURRY NOODLE (RAMEN | UDON)** 咖喱面 (拉面 | 乌冬面)

prepared in Japanese curry sauce and served with udon noodle

<b>Chicken</b> 鸡肉	<b>8.95</b>	<b>Beef</b> 牛肉	<b>8.95</b>
<b>Yasai</b>  蔬菜	<b>8.95</b>		
mixed vegetable tempura			

## RICE DISHES 米饭

### JAPANESE CURRY 日式咖喱

served with Japanese curry sauce & rice

<b>RC1</b>	<b>Chicken Katsu</b> 👍 chicken breast in crispy breadcrumbs	鸡排	8.95
<b>RC2</b>	<b>Kamo Katsu</b> Crispy duck	鸭排	9.95
<b>RC3</b>	<b>Ebi</b> 👍 king prawn in breadcrumbs	炸大虾	9.95
<b>RC4</b>	<b>Salmon</b> Salmon steak	三文鱼	9.95
<b>RC5</b>	<b>Yasai Katsu</b> ✓ mixed vegetable tempura	蔬菜天妇罗	8.95
<b>RC6</b>	<b>Tofu</b> ✓	豆腐	7.95



RC1



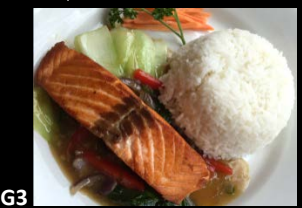
RC3



RC5

### GOHAN 饭

<b>G1</b>	<b>Marinated Chicken</b> NUT chicken with seasonal vegetable, served with crushed peanuts and rice	蔬菜鸡肉饭	8.95
<b>G2</b>	<b>Yasai Beef Gohan</b> beef with seasonal vegetable and rice	蔬菜牛肉饭	8.95
<b>G3</b>	<b>Sake Amiyaki Gohan</b> stir fried vegetables topped with salmon and served with rice	三文鱼饭	9.95
<b>G4</b>	<b>Crispy Chicken Amai Sauce</b> 👍 chicken breast in crispy breadcrumbs with Japanese sweet & sour sauce on top	日式甜酸鸡排饭	8.95
<b>G5</b>	<b>Crispy Duck Amai Sauce</b> 👍 crispy duck with Japanese sweet & sour sauce on top served with rice	日式甜酸鸭排饭	9.95



G3



G5



FR4

### DONBURI 盖饭

"rice bowl dish" consisting of fish, meat, vegetables or other ingredients simmered together and served over rice

<b>D1</b>	<b>Chicken Teriyaki</b> 鸡肉 king prawn	8.95	<b>D2</b>	<b>Kamo Teriyaki</b> 👍 duck	鸭肉	9.95	
<b>D3</b>	<b>Ebi Teriyaki</b> king prawn	大虾	9.95	<b>D4</b>	<b>Gyudon</b> 👍 beef in teriyaki sauce	牛肉	9.95
<b>D5</b>	<b>Una-jyo</b> 👍 grilled eel on rice with teriyaki sauce	蜜汁鳗鱼	9.95	<b>D6</b>	<b>Unadon (Eel)</b> rice topped with egg, onion and eel	鳗鱼	9.95
<b>D7</b>	<b>Tendon</b> rice topped with egg, onion, king prawn & mixed vegetable tempura	天妇罗	9.95	<b>D8</b>	<b>Chicken Katsu</b> rice topped with egg and crispy chicken	鸡排	8.95



D2



D5



D7

### YAKI MESHI (Fried Rice) 炒饭

<b>FR1</b>	<b>Chicken</b> 👍 chicken, mushroom, sweetcorn, carrot, peas and egg	鸡肉	7.95
<b>FR2</b>	<b>Unagi</b> Eel	鳗鱼	9.95
<b>FR3</b>	<b>Yasai</b> ✓ egg, mushroom, sweetcorn, peas, carrot, fried tofu and spring onion	蔬菜	7.95
<b>FR4</b>	<b>Kaisen Yaki Meshi</b> Seafood tobiko fried rice	鱼卵海鲜饭	9.95

### KR KIMUCHI RICE 泡菜饭

a traditional Korean dish made from spicy fermented cabbage – popular side dish in Japan

<b>Kimuchi Beef</b>	泡菜牛肉	9.95	<b>Kimuchi Ebi</b>	泡菜大虾	9.95
<b>Kimuchi Fried Rice</b> ✓	泡菜炒饭	7.95			

## A LA CARTE 点菜

<b>AL1</b>	<b>TERIYAKI 日式照烧</b> 👍				
	Chicken 鸡排	8.95	<b>Kamo (Duck)</b> 鸭排	8.95	
	Unagi 鳗鱼	9.95	<b>Sake (Salmon)</b> 三文鱼	8.95	
<b>AL2</b>	<b>KOREAN HOT PEPPER 韩式辣味</b> 👍				
	Chicken 鸡肉	8.95	<b>Beef</b> 牛肉	8.95	
	King Prawn 大虾	8.95	<b>Squid</b> 鱿鱼	8.95	
<b>AL3</b>	<b>Sake Shioyaki</b>		盐烤三文鱼	8.95	
	salt-grilled salmon				
<b>AL4</b>	<b>Sake Wasabi Mayo</b>		芥末三文鱼	8.95	
	salmon with wasabi mayo				
<b>AL5</b>	<b>Kani Chilli Karaage</b>		辣汁软壳蟹	8.95	
	softshell crab in homemade spicy sauce				



AL1 Kamo



AL2 Squid



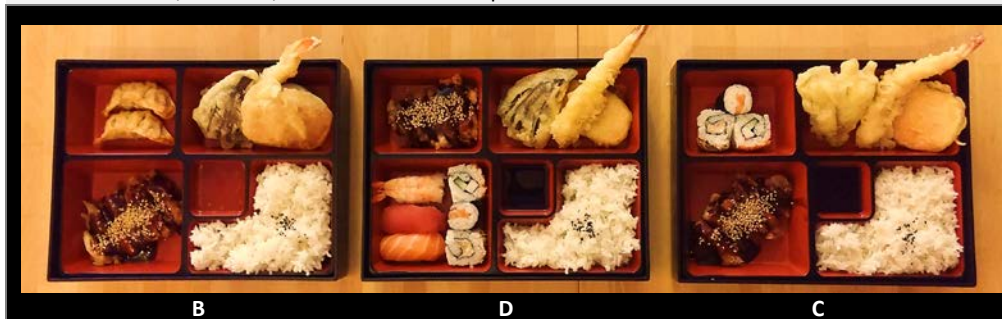
AL5

## SIDE DISHES 小菜

<b>Boiled Rice</b> ✓		白饭	2.20
<b>Egg Fried Rice</b> ✓	蛋炒饭	3.55	<b>Spicy 辣味</b> 🌶️ 3.95
<b>Garlic Fried Rice</b> ✓		蒜炒饭	3.95
<b>Stir Fried Ramen / Udon</b> ✓		炒拉面 / 乌冬面	3.95
<b>Stir Fried Beansprouts</b> ✓		炒豆芽	3.95
<b>Stir Fried Pak Choi</b> ✓		炒白菜	5.95
<b>Stir Fried Mix Vegetables</b> ✓		炒杂菜	4.95
<b>French fries</b> ✓		炸薯条	2.95

## SET MEALS 套餐

<b>A</b>	<b>Yasai Curry and Sushi Combo</b> ✓	日式咖喱斋天妇罗便当	12.95
	vegetable tempura curry, vegetable rolls, served with miso soup and rice		
<b>B</b>	<b>Teriyaki, Gyoza and Tempura Combo</b> 👍	日式照烧饺子天妇罗便当	13.95
	chicken teriyaki, gyoza, king prawn and vegetable tempura, served with miso soup and rice		
<b>C</b>	<b>Teriyaki, Tempura and Sushi Combo</b>	日式照烧天妇罗寿司便当	13.95
	chicken teriyaki, king prawn and vegetable tempura, maki roll, served with miso soup and rice		
<b>D</b>	<b>Moriawase (Combination) Combo</b> 👍	日式什锦便当	14.95
	chicken teriyaki, king prawn and vegetable tempura, three pieces of chef's selection of nigiri sushi, maki roll, served with miso soup and rice		
<b>E</b>	<b>Tokyo Box</b>	小东京便当	14.95
	chicken teriyaki, king prawn and vegetable tempura, three pieces of chef's selection of sashimi, maki roll, served with miso soup and rice		



B

D

C

## SALAD 沙拉

<b>SL1</b>	<b>Green Salad</b> ✓	蔬菜沙拉	5.95
<b>SL2</b>	<b>Chicken Katsu Salad</b>	鸡排沙拉	9.95
<b>SL3</b>	<b>Sashimi Salad</b>	生鱼片沙拉	12.95

## SUSHI / SUSHI & SASHIMI COMBINATION 寿司与刺身拼盘

<p><b>SS&amp;SC Sushi &amp; Sashimi Combination</b></p>		<p>19.95</p>
<p><b>Little Tokyo Special Sushi Sets (a-e)</b></p>		
<p><b>SC1a Soft Shell Crab &amp; Ebi Tempura Roll</b> crispy soft shell crab and ebi tempura in every bite of this special roll, with cool slices of fresh king prawn on top</p>		<p>11.95</p>
<p><b>SC1b Rainbow Roll</b> - crispy soft shell crab roll with fresh salmon, tuna, king prawn and fish roe on top</p> 	<p><b>SC1c Caterpillar Roll</b> tasty unagi (eel fish) roll with avocado on top</p> 	<p>15.95</p> <p>15.95</p>
<p><b>SC1d Curtis Roll</b> spicy warm ebi tempura roll with fresh salmon and roe on top</p> 	<p><b>SC1e Crispy Duck Roll</b> special kamo</p> 	<p>15.95</p> <p>15.95</p>
<p><b>SC2 Sushi Moriawase Nami (10pcs)</b> roll, hand formed and hand rolled sushi with fresh salmon, tuna, king prawn, mackerel, cucumber, sweet potato tempura, radish, mayonnaise &amp; sesame seeds</p>		<p>11.95</p>
<p><b>SC3 Sushi Moriawase Jyo (8pcs)</b> nigiri sushi with fresh salmon, tuna, king prawn, mackerel, unagi (grilled eel), tamago (Japanese omelette)</p>		<p>15.95</p>

<p><b>SC4 Sushi Tokyo Jyo (14pcs)</b> roll, hand formed and hand rolled sushi with fresh salmon, tuna, king prawn, mackerel, crabstick, cucumber, sweet potato tempura, radish, mayonnaise &amp; sesame seeds and flying fish roe</p>		<p>16.95</p>
<p><b>SC5 Deluxe Sushi Moriawase Tokyo Jyo (22pcs)</b> hand formed and hand rolled sushi with fresh salmon, tuna, king prawn, amaebi, mackerel, unagi (grilled eel), cucumber, pickled radish, crabstick, tamago and tempura coated salmon roll</p>		<p>29.95</p>
<p><b>"The Ship"</b> deluxe sushi and sashimi moriawase</p>		<p>49.95</p>

## SASHIMI 刺身/生鱼片

<p><b>SA1 Sake</b>  fresh salmon</p>	<p>三文鱼 6.95</p>	<p><b>SA2 Maguro</b> 金枪鱼 8.95 fresh tuna</p>
<p><b>SA3 Shime Saba</b> fresh mackerel</p>	<p>鲭鱼 6.95</p>	<p><b>SA4 Sake Maguro</b> 三文金枪鱼 9.95 fresh salmon and tuna</p>
<p><b>SA5 Amaebi</b> fresh sweet shrimp</p>	<p>甜虾 8.95</p>	<p><b>SA6 Hokkikai</b> 北极贝 8.95 fresh surf clam</p>
<p><b>SA7 Tako</b> octopus</p>	<p>章鱼 8.95</p>	<p><b>SA8 Hamachi</b> 黄尾鱼 Seasonal yellow tail fish</p>
<p><b>SA9 Ika</b> squid</p>	<p>鱿鱼 8.95</p>	<p><b>SA10 Moriawase</b> 什锦 12.95 assorted fresh fishes</p>



# SUSHI 寿司

## NIGIRI SUSHI (N) 握寿司

rice balls with fresh fish, prawn, etc. on top



## TEMAKI SUSHI (T) 手卷寿司

a large cone shaped piece, with the nori on outside and the ingredients seen on the wide end



## MAKI MONO (M) 寿司卷

wrapped in nori, sheet of dried seaweed endorses the rice & fillings



S1	<b>Kamo (4pcs)</b> crispy Duck 🍗	香鸭		T	M	4.95
S2	<b>Tuna</b>	金枪鱼	N	T	M	3.95
S3	<b>Spicy Tuna</b> 🌶️	辣味金枪鱼		T	M	3.95
S4	<b>Tuna Avocado</b>	金枪鱼鳄梨		T	M	3.95
S5	<b>Tuna Mayo</b> cooked tuna	美乃滋金枪鱼		T	M	3.95
S6	<b>Tuna California</b> tuna, avocado with flying fish roe	加州金枪鱼			M	4.55
S7	<b>Negitoro</b> chopped tuna & spring onion	金枪鱼与葱		T		3.95
S8	<b>Salmon</b> 🍗	三文鱼	N	T	M	2.95
S9	<b>Spicy Salmon</b> 🌶️	辣味三文鱼		T	M	3.95
S10	<b>Salmon Avocado</b>	三文鱼鳄梨		T	M	3.95
S11	<b>Maki Age (4pcs)</b> 🍗 fresh salmon with coated tempura	三文鱼天妇罗			M	4.95
S12	<b>Salmon California</b> 🍗 salmon, avocado with flying fish roe	加州三文鱼			M	4.55
S13	<b>Sake Kawa</b> crispy salmon skin	香脆三文鱼皮		T		3.95
S14	<b>Ikura</b> salmon roe	三文鱼卵	N			3.95
S15	<b>Tobiko</b> flying fish Roe	飞鱼卵	N			3.95

S16	<b>Saba</b> mackerel	鲭鱼		N		3.95
S17	<b>Unagi</b> grilled eel	鳗鱼		N	T M	3.95
S18	<b>Ika</b> squid	鱿鱼		N		3.95
S19	<b>Tako</b> octopus	章鱼		N		3.95
S20	<b>Hokkikai</b> surf clam	北极贝		N		3.95

S21	<b>Amaebi</b> sweet shrimp	甜虾		N		3.95
S22	<b>Ebi</b> king prawn	明虾		N		3.95
S23	<b>Ebi Tempura (4pcs)</b> 🍗	明虾天妇罗			T M	4.95
S24	<b>Softshell Crab (4pcs)</b> 🍗	软壳蟹			T M	4.95


S25	<b>Kani</b> crabstick	蟹柳		N		M 2.95
S26	<b>California</b> crabstick, fish roe, cucumber & mayonaise	加州			T M	3.95
S27	<b>Futomaki (4pcs)</b> crabstick, cucumber, tamago, pickled radish & inari	什锦			M	4.95


S28	<b>Tamago</b> ✓ Japanese omelette	玉子		N	T M	2.95
S29	<b>Inari</b> ✓ bean curd	豆皮		N		M 3.95
S30	<b>Sweet Potato (4pcs)</b> ✓ 🍗	地瓜天妇罗			M	3.95
S31	<b>Avocado</b> ✓	鳄梨			M	2.95
S32	<b>Cucumber &amp; Picked Radish</b> ✓	黄瓜与酸菜			M	2.95



 Popular item

 Vegetarian

 Contains peanuts or other nuts

 Gluten free foods can be specially prepared for you, simply inform us when ordering 😊

# FOOD ALLERGIES and INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order.

Thank you.

## Opening hours:

Sun, Tue – Thu : 12:00 - 14:30, 17:00 - 23:00

Fri – Sat : 12:00 - 14:30, 17:00 - 00:00

Mon : Closed

## Address:

33 Braunstone Gate  
Leicester LE3 5LH

## Tel:

0116 2857887

[little-tokyo.co.uk](http://little-tokyo.co.uk)

