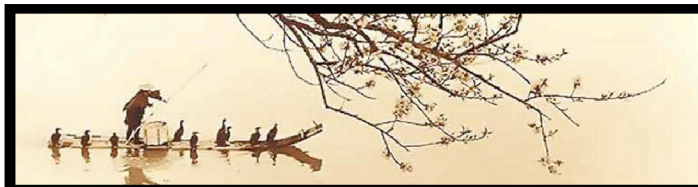




Japanese Cuisine • Sushi Bar • Cocktails

72 Maine Street :: Brunswick, Maine



# Bento Lunches

(11:30 to 2:30 Daily)

A bento is a balanced meal combining a variety of items to create a lunch that is packed with love.

Sushi Bentos come with Miso Soup, House Salad, & Edamame

🌶️ Tempura Bento :: 12  
6 pieces Crazy Maki & 6 pieces Spider Maki

🍏 Garden Bento :: 9  
6 pieces Garden Maki & 6 pieces Avocado Cucumber Maki

Roll Combos

Choose your own rolls from Traditional Maki offerings on Page 9 from Avocado Maki to Alaska Maki only, please

Two roll combo :: 9

Three roll combo :: 12



Nigiri Bento

Bentos come with three pieces of maki (California, Spicy Tuna, or Avocado & Cucumber), Miso Soup, House Salad & Edamame

🐟 Nigiri Bento :: 11  
1 piece each of salmon, tuna, whitefish, & shrimp

🐟 Sashimi Bento :: 12  
2 pieces each of tuna, salmon, yellowtail, & whitefish

Teriyaki Chicken :: 10

Teriyaki Steak :: 11

🌿 Teriyaki Salmon :: 12

🍏 Stir Fried Vegetables :: 9

Stir Fried Udon or Soba Noodles

Chicken :: 10

Steak :: 11

Shrimp :: 12

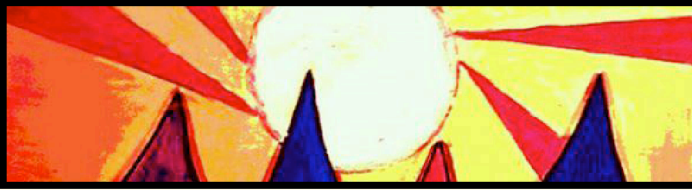
🍏 Vegetable :: 9



Teriyaki Chicken Bento

🌶️::spicy 🐟::raw 🍏::vegetarian 🍏::vegan 🌿::sustainable / local

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# Drinks

Green Tea :: 1

Bubble Tea :: 4

Green or Black milk tea with  
boba (jumbo tapioca pearls)

Coconut Cream :: 4

Shirley Temple :: 2

Fruit Punch :: 4

Juice :: 3

Orange | Cranberry | Apple | Pineapple

Soda :: 2

Pepsi | Diet Pepsi | Ginger Ale | Sierra Mist | Lemonade



Green Tea



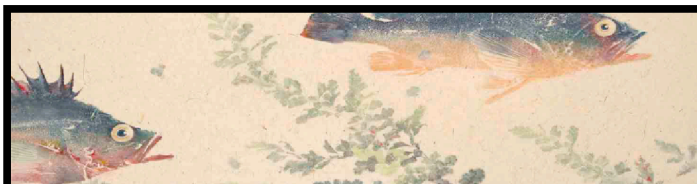
A note about our menu...

Throughout the menu you will see this icon  next to some of your favorite dishes. It indicates that the product, whenever possible, is acquired from a local and/or sustainable source. Worldwide demand for seafood has led to overfishing in many of our oceans. But here at Little Tokyo, we make great efforts to serve you sushi with the least possible effect on global fish populations. We try our best to ensure that we can offer you responsibly sourced seafood.

Sustainable sushi tastes and feels delicious. We hope you enjoy!



 :: spicy  :: raw  :: vegetarian  :: vegan  :: sustainable / local

For parties of six or more, 18% gratuity will be included on the bill.





# Soups & Salads

## Soups


-  Miso Soup :: 2  
Traditional soup made with soybean paste and bonito flake stock
-  Vegetable Soup :: 3  
Bok choy, carrots, black mushrooms, and tofu in a delicate broth
- Seafood Soup :: 5  
Whitefish, shrimp, salmon, tofu, carrots, and black mushrooms in a delicate broth

## Salads

-  House Salad :: 5  
Mixed greens with chef's dressing
-  Kaiso :: 4  
Traditional seaweed salad
-  Spicy Seafood Salad :: 7  
Shrimp, scallops, octopus, crabstick, tobiko, with spicy mayo
-  Ika Sansai :: 6  
Thinly sliced squid with wild Japanese vegetables
- Avocado Salad :: 7  
Tobiko, cucumber, mango, avocado, with chef's special mayo
-  Snow Crab Salad :: 8  
Snow crab, cucumber, avocado, tobiko, with Japanese Dijon



Kaiso

 ::spicy  ::raw  ::vegetarian  ::vegan  ::sustainable / local



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# Starters

## Kitchen Starters

-  Edamame :: 4  
Soybean pods, boiled and lightly salted
  
- Gyoza :: 5  
Pan fried pork and vegetable dumplings served with gyoza sauce
  
-  Vegetable Gyoza :: 5  
Pan fried vegetable dumplings served with gyoza sauce
  
- Shu-Mai :: 5  
Fried shrimp dumplings served with mustard soy sauce
  
- Tempura  
Lightly battered and deep fried, served with dipping sauce
  -  Vegetables :: 5
  - Shrimp :: 8
  - Shrimp with vegetables :: 7
  -  Soft shell crab :: 9
  
- Yaki Mono
  -  Tori (Grilled teriyaki chicken and scallion skewers) :: 5
  -  Ika (Grilled teriyaki squid) :: 6
  
- Kushi Katsu :: 5  
Lightly battered fried chicken and scallion skewers served with tonkatsu sauce
  
-   Hokaiyaki :: 7  
A baked mixture of lightly seasoned sea scallop, squid, shitake mushroom, crabstick, tobiko and spicy mayo.
  
-  Salmon Kama :: 9  
Grilled salmon collar with ponzu sauce
  
- Hamachi Kama 10  
Grilled yellowtail collar with ponzu sauce

 ::spicy  ::raw  ::vegetarian  ::vegan  ::sustainable / local

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# Starters

Sushi is an umbrella term given to all food that is made with sumeshi or vinegar seasoned rice.

Maki refers to rolled sushi that is wrapped in nori (seaweed) and then cut into bite-sized pieces

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## Sushi Bar Starters



 Sashimi Appetizer :: 8  
Assorted fillets of raw fish

  Summer Hand Roll :: 8  
Spicy tuna & avocado rolled with thinly sliced cucumber

 White on Green :: 10  
Seared white tuna on a bed of avocado with sweet brown glaze

 Tuna or Beef Tataki Salad :: 10  
Thinly sliced seared yellow fin tuna or sirloin steak with ponzu sauce

 Naruto :: 10  
Crabstick, flying fish roe, and avocado rolled in thinly sliced cucumber

  Baby Hamachi Usuzukuri :: 12  
Thinly sliced white fish sashimi with ponzu sauce



Sashimi Appetizer

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# Entrées

## Kitchen Entrées

Kitchen entrées served with Miso Soup, House Salad, and Rice

### Tempura

Served with tempura dipping sauce

- 🍏 Vegetable :: 12
- Chicken :: 14
- Shrimp :: 15

### Teriyaki

Grilled and served with teriyaki sauce

- Chicken :: 14
- 🌿 Scallop :: 16
- 🌿 Salmon :: 16
- New York Sirloin :: 16



*Noodle Soup with Shrimp Tempura*

### Katsu

Panko (Japanese bread crumb) battered and fried, served with tonkatsu sauce

- Pork :: 14
- Chicken :: 14
- Scallop :: 16

## Noodles

A choice of Soba (Thin noodle made from buckwheat flour) or Udon (Wide noodle made from wheat flour)

### Stir Fried Noodles

With assorted vegetables

- Chicken :: 12
- Beef :: 13
- Shrimp :: 13
- 🍏 Vegetable :: 10



*Beef Stir Fried Noodles*

### Noodle Soup

In a light broth with chicken, seafood, assorted vegetables, and shrimp tempura on the side :: 13

- 🍏 In a light broth with assorted vegetables and vegetable tempura on the side :: 9

🌶️::spicy 🐟::raw 🍏::vegetarian 🍆::vegan 🌿::sustainable / local

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# Entrées

## Sushi Entrées

Sushi entrées served with Miso Soup & House Salad

Unagi Don :: 19

Fresh water eel glazed with eel sauce served over seasoned sushi rice

Cooked Sushi Assortment :: 17

 Sushi Platter :: 19

7 pieces of assorted fish served with a California Roll

 Sashimi Platter :: 24

16 pieces of assorted fish fillets

 Vegetable Delight Platter :: 15

Vegetable tempura roll and 6 pc of our chef's recommended vegetarian sushi

 Chirashi :: 16

An assortment of fresh fish fillets served over seasoned sushi rice

 Fresh Fish Trio :: 19

Premium quality fillets of salmon, yellowtail, and tuna maki, served with cucumber and tempura flakes

 Little Tokyo Boat :: 25

Our chef's recommended assortment of sushi (7 pc), sashimi (8 pc), and a spicy tuna roll

 Little Tokyo Yacht

Our chef's recommended assortment of sushi, sashimi, and special maki

For 2 :: 48

For 3 :: 70



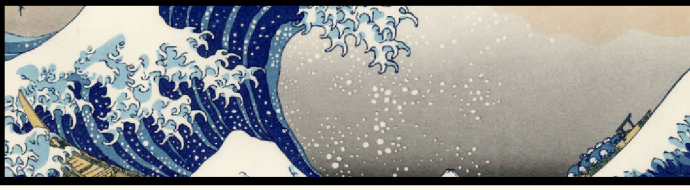
Little Tokyo Yacht

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# Sushi

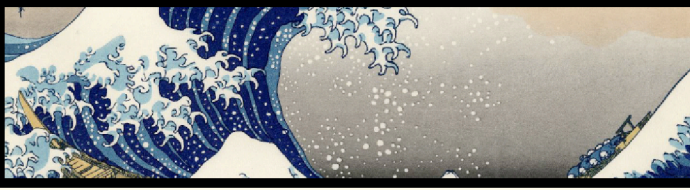
## Little Tokyo Specialty Maki

-   Spicy Tuna, Spicy Salmon, or Spicy Yellowtail Maki | tuna, salmon, or yellowtail mixed with spicy mayo and cucumber :: 7
-  Vegetable Tempura | sweet potato, green bean, and onion tempuras with chef's sauce :: 8
-   Tempura Tuna | spicy tuna maki, tempura fried :: 11
-  Rainbow Maki | California maki topped with a colorful layer of tuna, salmon, yellowtail, and avocado :: 11
- Scorpion | eel, cucumber, avocado, and tobiko topped with a layer of shrimp :: 10
- Caterpillar | eel, cucumber, tobiko, topped with a layer of avocado and eel sauce :: 11
- Dragon | fried sweet potato topped with baked eel and avocado :: 11
- Alligator | shrimp tempura maki, wrapped with roasted eel, crabstick, and avocado :: 12
-   Tiger's Eye | tuna, salmon, asparagus, avocado, tobiko, spicy mayo and eel sauce, and lightly fried :: 11
-   B-52 | yellow tail, avocado, asparagus, and tobiko; tempura fried with spicy mayo and eel sauce :: 11
- Golden Banana | eel, sweet potato, mango, wrapped with banana and eel sauce :: 11
-   Bowdoin | tuna, asparagus, avocado, and scallions; tempura fried with chef's sauce :: 11
-  Crazy | tempura shrimp, cucumber, avocado, tobiko, and spicy mayo :: 10
-   Volcano | salmon, avocado, cucumber, topped with baked spicy scallop, crabstick, tobiko, and spicy mayo :: 11
-   Fire Dragon Maki | California roll, topped with spicy tuna, tobiko, scallion, and tempura outside :: 12
-   Little Tokyo | lobster, asparagus, lettuce, avocado, tobiko, and spicy mayo :: 13

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# Sushi

## Traditional Maki


 Avocado :: 4

 Oshinko | pickled radish :: 4

 Avocado and Cucumber :: 4

 Idaho | sweet potato tempura :: 5


 Tuna Avocado :: 6

 Tekka | yellowfin tuna :: 5

 Kappa | cucumber :: 4

 Sake | salmon :: 5

 Aspara | asparagus :: 4

 Negi-Hama | yellowtail and scallion :: 5


 Tekyu | tuna and cucumber :: 5

Salmon Skin | toasted salmon skin, cucumber, scallions, and eel sauce :: 6

 Garden | oshinko, mango, cucumber, avocado, and apple :: 6


Unagi | baked eel, cucumber, and eel sauce :: 6

Unaavo | baked eel, avocado, and eel sauce :: 6

 California | crabstick, avocado, and cucumber with tobiko :: 5

 Philadelphia | smoked salmon, cucumber, and cream cheese :: 6

 Alaska | salmon, avocado, and cucumber :: 6

 Boston | salmon, crabstick, and scallion :: 8

Hawaii | eel, shrimp, sweet potato, avocado, and cream cheese :: 8

Shrimp Tempura | shrimp tempura, cucumber, avocado, spicy mayo and eel sauce :: 8

 Spicy Scallop | baked scallop, avocado, cucumber, tobiko, and tempura crab :: 9

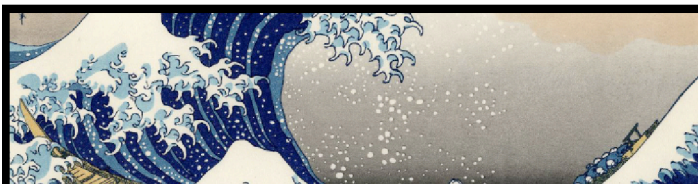
 Baked Sea Scallop | cucumber, avocado, tobiko, topped with baked spicy sea scallops and tempura flakes :: 9

 Spider | fried soft shell crab, cucumber, avocado, tobiko, and spicy mayo :: 10

 ::spicy  ::raw  ::vegetarian  ::vegan  ::sustainable / local

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# Nigiri & Sashimi

Nigiri is hand formed sushi that is made by pressing sushi rice in the palms of hands to create a mound, which is then draped with fresh toppings.

Sashimi refers to delicate and thinly sliced fillets of very fresh raw fish.

Nigiri come 2 pieces per order

Sashimi comes 3 pieces per order and have an additional \$2 charge

 Kanikama | crabstick :: 3

 Tako | octopus :: 4

Ebi | cooked shrimp :: 4


Unagi | freshwater eel :: 5

 Ika | squid :: 4

  Hokkigai | surf clam :: 5

 Saba | mackerel :: 4

  Hotategai | sea scallops :: 5

 Toro | fatty tuna :: (seasonal)

Tobiko | flying fish roe :: 5


 Maguro | tuna :: 5

 Ikura | salmon roe :: 5

 Hamachi | yellowtail :: 5

  Uni | sea urchin :: 6

 Hamachi Belly | yellowtail belly :: 6

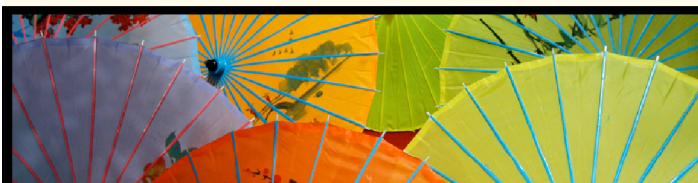
 Tamago | egg omelet :: 3

 Sake | salmon :: 4

 Tai | red snapper :: 4

 Inari | sweet fried tofu pockets :: 3

  Smoked Salmon :: 5



# Dessert

Ice cream :: 4

Tempura fried ice cream :: 5

Mochi :: 4

Two pieces of sweet Japanese rice cakes filled with ice cream



Mochi

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Learn more about Little Tokyo at  
[www.littletokyomaine.com](http://www.littletokyomaine.com)



We offer carry-out and catering

Give us a call: 207.798.6888

fax: 207.798.6908



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