

T O K Y O

JO'S



Tokyo Jo's offers a taste of Asia's two most popular cuisines by combining the flavors of Japanese fare with Chinese wok cooking techniques. Begin with a steaming bowl of miso soup or artfully presented handmade sushi. Create your own wok entrée from a selection of proteins and as many garden-fresh vegetables as you choose. Watch the flames jump from the wok as our expert chefs cook your personal selections right in front of your eyes.

APPETIZERS

Traditional Miso Soup

Tofu, spring onions

Vegetable Spring Roll

Sweet chili dip

Spicy Tuna Roll

Chunky spicy tuna, pickled ginger, wasabi

Shrimp Gyoza

Ponzu dipping sauce

Tofu Salad

Crispy bean noodles, sesame dressing

Sweet Corn Chicken Soup

Chopped scallions

ENTRÉE

Create Your Own Signature Entrée

Visit our live Wok Station and create your own entrée from a selection of the freshest ingredients available today, with your choice of side orders of:

Vegetable Fried Rice • Steamed White Rice • Egg Noodles • Asian Sauce & Spices

DESSERTS

Ginger Cream

Grilled pineapple and lychee salad

Exotic Fruit Plate

Caramel water, ginger snap

Rice Pudding

Black pepper and mango compote

 Vegetarian

 Balanced Lifestyle
These dishes offer healthier preparations and lower calorie counts

 Gluten Free
Please consult your server on which dishes can be prepared gluten-free

 Lactose Free
Please consult your server on which dishes can be prepared lactose-free

Please inform your server if you have any food allergies or special dietary requirements.

Sandals' kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems.