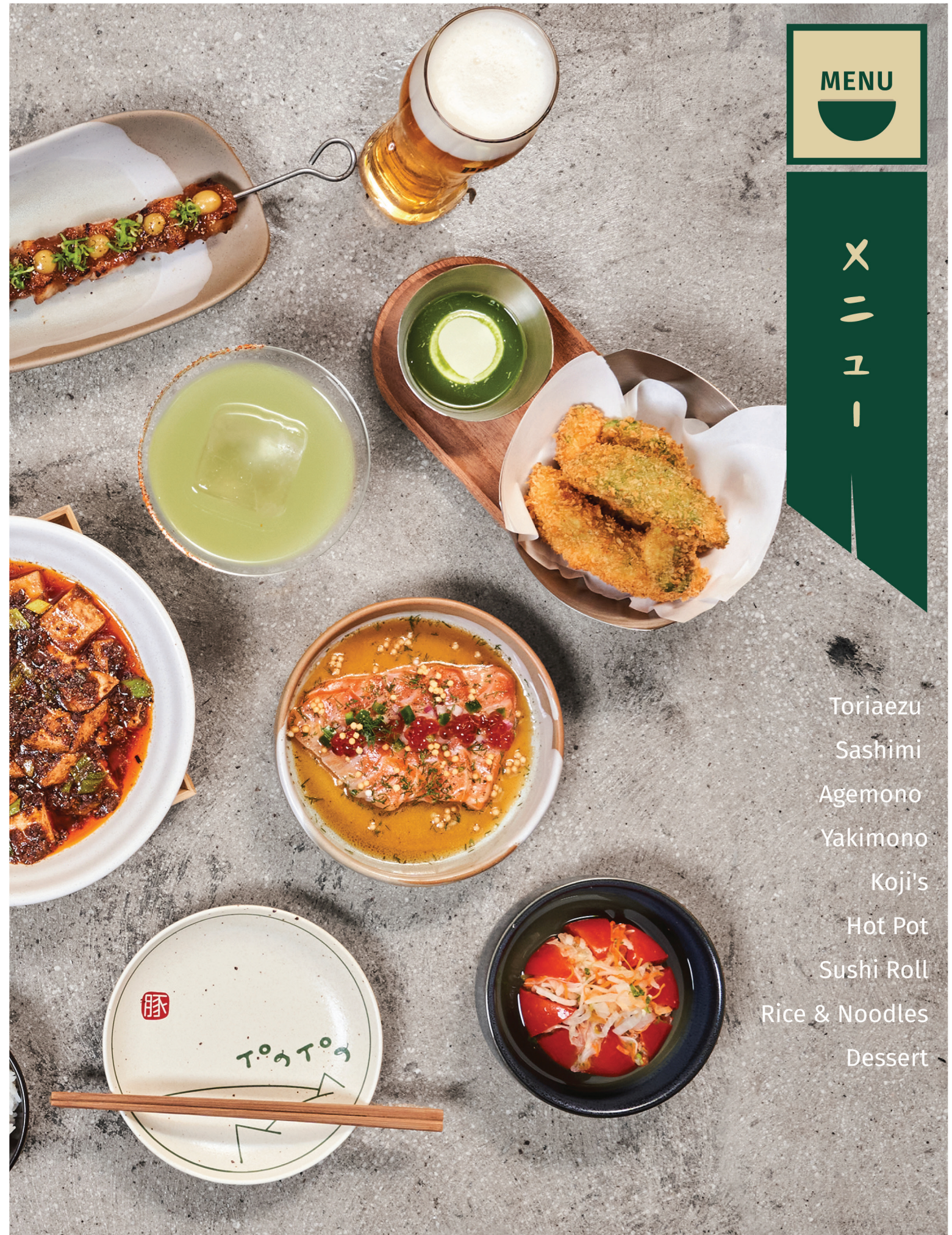




Our journey from Hakata to  
New York –first in West Village and  
now in Midtown– has been treasured  
by loyal customers for over a decade.  
We will continue to create your best  
dining experience as we serve diverse  
flavors in Chef Koji's style with our  
carefully selected ingredients 🍣

**18% gratuity added for parties of 6 or more.**



MENU

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Toriaezu  
Sashimi  
Agemono  
Yakimono  
Koji's  
Hot Pot  
Sushi Roll  
Rice & Noodles  
Dessert

Carefully selected for  
a mouthwatering journey!  
Don't skip!



**Mentai Gnocchi \$12**  
明太によっき  
Potato dough mini pasta  
with spicy cod roe sauce

**Bloomed Tomato \$8**  
ブルームとまと  
Pickled Tomato with  
sliced vegetables



**Kuro Edamame \$5**  
くろえだまめ  
Boiled black edamame

**Tonton Salad \$11**  
とんとんサラダ  
Seasonal salad  
with miso dressing



**Roast Beef \$17**  
ローストビーフ  
Roast beef with  
onion garlic sauce



**Creamy Avo Tofu \$10**  
クリーミーアボ豆腐  
Creamy tofu with  
avocado paste and  
dashi soy sauce



**Ankimo \$16**  
あんきも  
Monkfish liver topped with garden  
caviar and yuzu miso sauce

**Foie Gras Inari \$26**  
フォアグラいなり  
Inari sushi with sautéed foie gras



**Mentaiko \$16**  
明太子  
Seared spicy cod roe  
with cream cheese

Enjoy a whole new sashimi experience with  
TonTon's signature appetizers



**Goma Hamachi \$17**  
ごまハマチ  
Baby yellowtail with scallion,  
seaweed, and sesame sauce

**Mini Chirashi \$11**  
ミニちらし  
Assorted Chef's choice  
Sashimi bowl



**Liver Sashimi \$17**  
レバーさしみ  
Veal liver sashimi with sesame oil, salt  
and spicy soy sauce



**Citrus Salmon \$13**  
シトラスサーモン  
Atlantic salmon with salmon roe,  
red onion, jalapeno  
and lemon dressing



**Sashimi Platter \$27**  
さしみプラッター  
Chef's selection with  
6 kinds of sashimi



**Wasabi Kanpachi \$18**  
わさびカンパチ  
Amberjack with onions, pickled  
wasabi, garlic, green pea powder  
and wasabi citrus soy



**Uni Scallop \$25**  
うにスキャロップ  
Seared scallop with sea urchin

AGEMONO  
FRIED

揚げ物

Deep fried and oh-so-crispy,  
the Japanese way

Maru Maru Potato \$13  
まるまるポテト  
Hasselback potatoes with  
truffle butter mushroom sauce



Avocado Crunch \$9  
アボカドランチ  
Breaded avocado with  
jalapeno cilantro mayo



Kara Age \$9  
からあげ  
Japanese fried chicken  
with mala mayo



Pepper Wing \$14  
ペッパーウィング  
Chicken wings with black pepper,  
black sesame, and sweet soy sauce



Katsu Sandwich \$14  
かつサンドウィッチ  
Japanese pork fillet cutlet sandwich  
with Japanese mustard butter

Taste the flame  
without the smoke

YAKIMONO  
GRILLED

焼き物

Garlic Pork \$12  
ガーリックポーク  
Pork belly with Korean chili pepper  
and spicy garlic sauce



Yuzu Miso Pork \$13  
ゆず味噌ポーク  
Pork belly with Sichuan pepper  
and yuzu miso sauce



Tonton Gyoza \$13  
とんとん餃子  
Handmade dumpling with pork feet



Kombu Green \$13  
こんぶグリーン  
Shishito pepper and brussel sprout  
topped with kombu seaweed

Tonsoku Ponzu \$13  
とんそくポン酢  
Grilled pork feet with  
scallion and ponzu sauce



Garlic Tonsoku \$13  
ガーリックとんそく  
Grilled pork feet with  
cilantro and garlic sauce

Dashi Tonsoku \$14  
だしとんそく  
Grilled pork feet with  
spicy cod roe in bonito broth



Gyu Tongue \$26  
ぎゅうたん  
Beef tongue with  
ginger scallion sauce



Tontoro \$14  
トントロ  
Pork cheek with  
soy chives sauce



Yakiniku Wrap \$17  
やきにくラップ  
Barbecue washu beef with scallion pancake,  
lettuce, pickled vegetables, and mayo

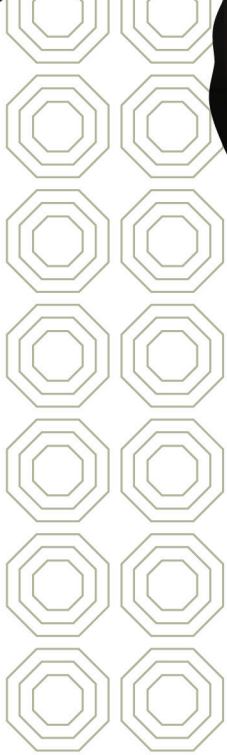
Kaisen Okonomiyaki \$16  
海鮮お好み焼き  
Japanese pancake with squid,  
shrimp, and two kinds of cheese



Miso Gindara \$29  
味噌銀鱈  
Black cod with cacao nibs



好司名物



Chef Koji's Special  
you don't wanna miss



**Kani Harumaki \$14**  
かに春巻  
Blend of snow crab, pork, mushroom and vegetables. Served with spring roll skin



**Ebi Mayo \$17**  
エビマヨ  
Shrimp with roasted almond, fresh cherry, and yuzu mayo



*Specially prepared  
by Chef Koji  
to celebrate TonTon's  
fresh new start*



**Kakuni Buns \$13**  
角煮パンズ  
Sweet braised pork with Japanese mustard mayo sauce



**Ebi Chili \$20**  
エビチリ  
Shrimp with sweet chili over egg omelette

**Koji Mabo Tofu \$20**  
好司麻婆豆腐  
Tofu with minced pork, fermented beans and chili paste



Did you miss the good-ole TonTon?  
Still the best hot pot in town



お鍋



Step 1. Choose Hot Pot		
<b>A</b> <b>Tonton Hot Pot</b> とんとんホットポット Small <b>\$38</b> / Large <b>\$67</b> Spicy miso tonsoku broth with chicken thigh, pork feet, pork belly, dumplings, tofu, and vegetables	<b>B</b> <b>Motsu Hot Pot Red</b> もつホットポット赤 Small <b>\$38</b> / Large <b>\$67</b> Spicy miso tonsoku broth with beef intestine, cabbage, chives, and dumpling skin	<b>C</b> <b>Motsu Hot Pot White</b> もつホットポット白 Small <b>\$38</b> / Large <b>\$67</b> Chicken bonito broth with beef intestine, cabbage, chives, and dumpling skin

- Cabbage \$6
- Spinach \$6
- Chive \$7
- Chicken (4pcs) \$8
- Pork Feet (4pcs) \$9
- Gyoza Dumplings (4pcs) \$9
- Sliced Prok Belly \$10
- Motsu \$17
- Small Soup \$4
- Large Soup \$8

Step 2.  
Extra Topping  
with Soup

**SHIME SET**  
Small **\$5** / Large **\$10**  
comes with Soup

- a.Shime Rice** with Egg
- b.Shime Champon** with Chive
- c.Shime Udon** with Scallion

- DIY SHIME TOPPINGS**
- Garlic \$1
  - Jalapeño \$1
  - Egg \$2
  - Gyoza Skin (4pcs) \$2
  - Homemade Chili Oil \$2
  - Tofu (4pcs) \$3
  - Parmesan Cheese \$3

Step 3.  
At the end  
of Hot Pot

SUSHI ROLL

寿司ロール

*Rolled with love,  
yours truly*



● **Super Tuna Roll \$19**  
Tuna roll with pickled radish topped with marinated tuna, mustard seed and pickled wasabi

スーパーツナロール



● **Pink Lady \$16**  
Fresh salmon roll with avocado and jalapeno topped with seared salmon, salmon roe, and jalapeno mayo

ピンクレディ



● **Hakata Roll \$19**  
Amberjack roll with scallions wrapped in amberjack, shiso, and spicy cod roe

博多ロール

● **Spicy Tuna Roll \$8**  
スパイシーツナロール  
Tuna with spicy mayo

● **Spicy Hotate Roll \$11**  
スパイシーホタテロール  
Scallop with tobiko and spicy mayo

● **Salmon Avocado Roll \$8**  
サーモンアボカドロール  
Salmon and avocado

● **California Roll \$14**  
カルフォルニアロール  
Red crab with tobiko, avocado and cucumber

● **Spicy Negi Hama Roll \$11**  
スパイシーネギハマロール  
Amberjack with scallions and fresh jalapeno

**Una Avo Q Roll \$13**  
うなアボロール  
Eel with avocado and cucumber

● Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

RICE & NOODLES

ご飯もの

*Can't go without the basics  
So yummy you'll be surprised*



● **Shake x 2 Ramen \$14**  
シェイクx2ラーメン  
Chilled ramen noodle with chicken, vegetables, chili oil, and sesame sauce



● **Koh Men \$14**  
光麺  
Clear chicken broth with ramen noodles, bonito flake, scallion, and sesame seed



● **Mentai Fried Rice \$15**  
明太ライス  
Fried rice with spicy cod roe and broccoli rabe



● **Tonton Fried Rice \$14**  
とんとんライス  
Fried rice with pork, scallion, and cilantro



VT **V-Men \$18**  
ビー麺  
Vegan creamy soy milk tomato ramen topped with eggplant, tomato and shiso

VT vegetarian

● Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

DESSERT

デザート

Traditional Japanese dessert  
as a final touch



**Matcha Ice Cream \$9**  
抹茶アイス  
Green tea ice cream



**Double Berry Ice Cream \$9**  
ダブルベリーアイス  
Strawberry and raspberry ice cream



**Nama Pudding \$8**  
生プリン  
Egg custard with caramel sauce



**Roasted Goma Ice Cream \$9**  
胡麻アイス  
Roasted sesame ice cream



**Green Tea Tofu \$10**  
グリーンティー豆腐  
Almond tofu with unsweetened green tea sauce



**Kocha Cheese Cake \$10**  
紅茶チーズケーキ  
Earl grey baked cheesecake



**Tonton Dessert Platter \$36**  
とんとんデザートプラッター  
Assorted dessert platter

