



MAY WE RECOMMEND

- A Sake Martini
- A Samurai
(in the Mai Tai Tradition)
- Or most any other Drink

APPETIZERS

- SASHIMI \$2.50
We present this traditional dish with a variety of fresh fish from surrounding waters
- FRESH OYSTERS ON THE HALF SHELL \$2.75
(when in season)
- CRABMEAT COCKTAIL \$1.85
Prepared with crabmeat from Australia and Pacific Northwest waters.
- SMOKED SALMON \$1.75
Prepared for Mon Cher Ton Ton in Seattle, Washington. Served with Wasabi Mentaï Toast

SOUPS

- SUIMONO \$.65
Delicately flavored clear seafood broth, unique
- MISOSHIRU \$.65
A delicious soup prepared differently each day

SALADS

- Prepared with Mon Cher Ton Ton's Special Dressing
- CUCUMBER \$.75
- TOMATO \$.60
Ripe island tomatoes, peeled, sliced and marinated

MON CHER TON TON SPECIALTIES

- PRIME BEEF OIL YAKI \$3.95
Slices of tender beef and fresh seasonal vegetables, grilled on a hot iron plate, table side
- Served with Mosha Mosha Salad, Oshinko, Suimono, Rice and Green Tea

BEEF SUKIYAKI

Japan's most famous dish, cooked table side. Served with Mosha Mosha Salad, Oshinko, Suimono, Rice and Green Tea \$3.95

- NIKOMI KISHIMEN \$2.20
(Noodles in soup)



- KING CRAB SALAD PLATTER \$2.95
Attractively decorated

FROM THE MARKET TODAY

A specialty prepared each day by our Tokyo Chefs recommended by your waitress, served with misoshiru, salad, oshinko, rice and green tea \$2.35



SIDE ORDERS

- SHRIMP TEMPURA \$2.25
- YAKI TORI \$2.25



DINING ROOM SELECTIONS

- OYAKO DONBURI \$2.20
- HOROKU YAKI \$2.20
A light egg dish, prepared with fresh mushrooms, bamboo shoots, crabmeat and other favorite seafoods
- TEMPURA \$2.95
Our Japanese Chefs take great pride in preparing this dish using only the freshest seafoods and vegetables available
- YAKI TORI \$2.70
Tender chicken, marinated then grilled on bamboo skewers with green peppers and onions
- MAHI MAHI TERIYAKI \$2.70
We prepare this delicacy with the islands' most popular fish, Mahi Mahi (fresh when available)—sauteed with tomato and green peppers
- LUNCHEON STEAK \$3.75
Marinated the Mon Cher Ton Ton way and broiled to your specifications
The above luncheons are served with Mosha Mosha Salad, Oshinko, Suimono, Rice and Green Tea

DESSERTS

- Green Tea Ice Cream50
Especially Prepared for Mon Cher Ton Ton
- Mandarin Sherbet50
- Fresh Fruits on Ice Cream from Surrounding Plantations 1.00
- Caramel Custard75
- Fresh Strawberries Chantilly 1.00
(when in season)
- Ripe Island Papaya Melon60
Served with Vanilla Ice Cream If You Wish additional35

Mon
Cher
Ton Ton

