



Project Tokyo Menu

<https://menulist.menu>

10a, 90 Markeri Street AUQLD 4218, Mermaid Waters, Australia
(+61)755261075,(+61)422991075 - <https://www.projecttokyo.net/>



The Menu of Project Tokyo from Mermaid Waters contains about **116** different dishes and drinks. On average, you pay for a dish / drink about A\$17. In pleasant weather you can even have something in the outdoor area, And into the accessible spaces also come visitors with wheelchairs or physiological disabilities. In the Project Tokyo from Mermaid Waters, a lot of freshly harvested vegetables, fish, and meat are used to prepare *healthy, tasty Japanese menus*, At the bar, you can relax with a freshly tapped beer or other alcoholic and non-alcoholic drinks.

Project Tokyo Menu



Salads

SPINACH SALAD A\$16

Extras

YUZU MAYO

Sandwiches

BRONX A\$17

Sauces

JAPANESE MAYO

Gyoza

PRAWN GYOZA

Boxen

TUNA SASHIMI

Classics

ROB ROY A\$19

Cider

5 SEEDS APPLE CIDER A\$9

Japanese specialties

MISO SOUP A\$5

Sashimi Angebot

SALMON SASHIMI

Toppings

SHICHIMI

Whisky

YAMAZAKI SINGLE MALT, JAPAN

Coffee

ESPRESSO MARTINI A\$19

House Specialties

LYCHEE SAKETINI A\$18

Red

LA TONNELLE, ROSÈ, FRANCE

Bottled Beer

BLACK HOPS PALE ALE

Asian

BRAISED PORK BELLY A\$30

Liquor

CIROC, FRANCE

Starters & Side Dishes

VEGETABLE GYOZA

Course #2

ASSORTED SASHIMI

Vegetable Rolls

VEGETABLE TEMPURA ROLL A\$12

GIN & TONIC

GORDON'S LONDON DRY

Project Tokyo Menu



Rums

BACARDI CARTA BLANCA, CUBA

Indo Chinese Appetizers

CRISPY LOTUS ROOTS A\$8

Vodka Imports

ABSOLUTE, SWEDEN

Drinks

DRINKS

Pure Greens Cold Pressed Juices

GRAPESHOT A\$22

Cross-Over Dishes

CRISPY TERIYAKI TOFU A\$17

SCOTCH, WHISKEY, BOURBON

JIM BEAM, USA

Cognac & Whisky

TOGOUCHI, JAPAN

Grilled & Pan Fried Fish

MISO BLACK COD A\$32

Perfect Serve Gin

HENDRICK'S, SCOTLAND

Sauce & Condiments

PONZU

Cooked Uramaki

COOKED TUNA A\$10

Dishes are prepared with

CHICKEN TERIYAKI A\$23

These types of dishes are being served

SPICY TUNA A\$12

Sashimi

SEARED TUNA SASHIMI A\$22

KINGFISH SASHIMI A\$22

Cocktails

CUBA LIBRE A\$16

KIR ROYALE A\$16

Tempura

TEMPURA SCALLOPS A\$18

JAPANESE STYLE SALT PEPPER CALAMARI A\$21

Signature Cocktails

NASHI NO TSUBUTÉ A\$22

KYOTO HIGHBALL A\$19

Bourbon

MARKER'S MARK, USA

WILD TURKEY (RYE), USA

Project Tokyo Menu



Char Grill

CHARRED SALMON FILLET	A\$25
135G WAGYU STEAK MBS9+	A\$35

Snack & Salad

EDAMAME BEANS #1	A\$8
EDAMAME BEANS #2	A\$9

Uncategorized

PRAWN POPCORN	A\$21
AVOCADO SMALL ROLL	A\$8

Side dishes

SEASONAL VEGETABLE TEMPURA	A\$18
STEAM RICE	A\$4
TERIYAKI SAUCE	

Dessert

VANILLA BEAN CRÉME BRÛLÉE	A\$16
AFFOGATO	A\$14
ICE CREAM SORBET	

Rum

KRAKEN, INDIANA	
PLANTATION DOUBLE AGED, FRANCE	
ZACAPA CENTENARIO 23 SOLERA GRAN RESERVA, GUATEMALA	

Sushi & Sashimi

TERIYAKI CHICKEN SUSHI CANAPÉS	
SALMON AVOCADO SUSHI CANAPÉS	
TEMPURA PRAWN SUSHI ROLLS	

Sauces + Extras

SESAME ONION DRESSING	
CHILLI SOY DRESSING	
STICKY ORANGE SESAME	

Rose Wine / Sparkling Wine

BREBAN VILLA AIX PROVENCE ROSE, FRANCE	
DAYS OF ROSE, ROSE, SA	
6FT6, PROSECCO6, VIC	

Appetizers



PORK GYOZA	
CHICKEN KARAAGE	A\$16
SEARED SALMON SASHIMI	A\$20
SEARED BEEF TATAKI	A\$20

Gin

TANQUERAY, ENGLAND	
ROKU, JAPAN	
ETSU, JAPAN	
THE BOTANIST, SCOTLAND	

Tequila

SIERRA TEQUILA HENCHO EN MEXICO, MEXICO	
1800 AÑEJO TEQUILA, MEXICO	
CASAMIGOS AÑEJO TEQUILA, MEXICO	
MILAGRO SELECT BARREL RESERVE AÑEJO, MEXICO	

White wine

TIN COTTAGE, SAUVIGNON BLANC	
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GRANT BURGE, SAUVIGNON BLANC
HOWARD PARK, CHARDONNAY
TIM ADAMS, PINOT GRIS
FRANKLAND, RIESLING

Vodka

ZUBROWKA BISON, POLAND
KETTLE ONE, HOLLAND
GREY GOOSE, FRANCE
BELVEDERE, POLAND
HAKU, JAPAN
EIKO, JAPAN

Red Wine

JERICO S3, SHIRAZ
SOURMAH, PINOT NOIR
CARRICK BANNOCKBURN, PINOT NOIR
GRAN LOMO, MALBEC
ROCKY GULLY, CARBENETS
MR MICK, GRENACHE

Beer & Cider

ASAHI BLACK 5.5
COOBERS EXTRA STOUT 6.3
SAPPORO PREMIUM 5.0
YEBISU PREMIUM 5.0
ASAHI SOKAI 3.5
JAMES SQUIRE 0% ALCOHOL

Whiskey

JONNIE WALKER RED LABEL,
SCOTLAND
JAMESON BLENDED, IRISH
TOKI, JAPAN
DALWHINNIE 15Y, SCOTLAND
CHITA, JAPAN
NIKKA COFFEY GRAIN WHISKEY, JAPAN
MIYAGIKYO SINGLE MALT, JAPAN
MARS MALTAGE COSMO, JAPAN, JAPAN
HIBIKI SUNTORY WHISKEY, JAPAN
YAMAZAKI 12Y SINGLE MALT, JAPAN
JACK DANIELS, USA

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4218, Mermaid Waters, Australia

Opening Hours:
Wednesday 05:00-21:00
Thursday 05:00-21:00
Friday 05:00-21:00
Saturday 05:00-21:00
Sunday 05:00-20:00

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