



• DELIVERY MENU •

Hot Dishes

MISO SOUP tofu, wakame, enoki mushrooms (v)	5	
SAIKYO BLACK COD crushed peas, spring onions, pea shoots, shiso oil	38.50	
ROBATA GRILLED AUBERGINE chili, ginger miso, vegetable crisps (vg)	12	
ENGLISH LAMB CUTLETS summer vegetables, gnocchi, green miso	31	
KINOKO MUSHROOMS green peppercorn dressing, crispy yuba	13.50	
POACHED SALMON Jersey royals, samphire, citrus soy	19	
GRILLED ASPARAGUS soft boiled quail eggs, yuzu vinaigrette (v)	11.50	
WAGYU BEEF Grilled vegetables & king oyster mushrooms, spicy ponzu & Japanese mustard mayo	100g 200g 47 80	

Cold Dishes

CHILLED CUCUMBER SOUP crème fraiche, shiso, shichimi pepper (v)	7.50
GREEN TEA SOBA NOODLES crab, chilli, coriander, cold dashi broth	16
EDAMAME & RUNNERBEAN SALAD Jamon Serrano, pea shoots, mint	10
HERITAGE TOMATOES burrata, yuzu miso, toasted pine nuts (v)	11
BEEF FILLET TATAKI ponzu, salsa verde, garlic crisps	14
TUNA TARTAR cucumber, avocado, sesame, puffed rice crackers	15

Skewers

PORK BELLY teriyaki Tokii style	9
CHICKEN WINGS gochujang, miso	9
WAGYU BEEF spicy ponzu	35

TOKii Bites

LOTUS ROOT CRISPS	6
BUTTERMILK AND SANSHO PEPPER CRISPY FRIED CHICKEN	6
RADISHES Maldon sea salt, miso mayo	6
SPICED ROASTED ALMONDS	6





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Sashimi & Nigiri 2 pieces

TUNA	9
TORO	14
YELLOWTAIL BELLY	11
SCALLOPS	13
YELLOWTAIL	10
SALMON	8
SEA BASS	9
SHRIMP	12

Maki Roll 6 pieces

SPICY TUNA	10
ASSORTED VEGETABLE	8

Sides

STEAMED RICE	5
RUNNER BEANS chilli, garlic	8
GRILLED SWEETCORN miso chive butter	7
HERITAGE TOMATOES ceviche	7
CUCUMBER & SHISO SALAD lemon oil, almonds	7

Desserts

YUZU CRÈME BRULEE TART raspberries, white chocolate, mint	10
EXOTIC FRUIT AND POMEGRANATE SALAD	9
BUTTERMILK PANNACOTTA elderflower jelly, strawberry compote, sesame tuille	10
MATCHA & PISTACHIO CAKE	10

