

Hot Dishes

MISO SOUP tofu, wakame, enoki mushrooms (v)	5	
SAIKYO BLACK COD crushed peas, spring onions, pea shoots, shiso oil	31	
ROBATA GRILLED AUBERGINE chili, ginger miso, vegetable crisps (vg)	9	
ENGLISH LAMB CUTLETS summer vegetables, gnocchi, green miso	25	
KINOKO MUSHROOMS green peppercorn dressing, crispy yuba	11	
POACHED SALMON Jersey royals, samphire, citrus soy	19	
GRILLED ASPARAGUS soft boiled quail eggs, yuzu vinaigrette (v)	9	
WAGYU BEEF Grilled vegetables & king oyster mushrooms, spicy ponzu & Japanese mustard mayo	100g 38	200g 65

Cold Dishes

CHILLED CUCUMBER SOUP crème fraiche, shiso, shichimi pepper (v)	6
GREEN TEA SOBA NOODLES crab, chilli, coriander, cold dashi broth	13
EDAMAME & RUNNEBEAN SALAD Jamon Serrano, pea shoots, mint	8
HERITAGE TOMATOES burrata, yuzu miso, toasted pine nuts (v)	9
BEEF FILLET TATAKI ponzu, salsa verde, garlic crisps	11
TUNA TARTAR cucumber, avocado, sesame, puffed rice crackers	12

Skewers

PORK BELLY teriyaki Tokii style	7
CHICKEN WINGS gochujang, miso	7
WAGYU BEEF spicy ponzu	28

TOKii Bites

LOTUS ROOT CRISPS	4
BUTTERMILK AND SANSHO PEPPER CRISPY FRIED CHICKEN	4
RADISHES Maldon sea salt, miso mayo	4
SPICED ROASTED ALMONDS	4





• TAKE AWAY MENU •

Sashimi & Nigiri 2 pieces

TUNA	8
TORO	12
YELLOWTAIL BELLY	9
SCALLOPS	11
YELLOWTAIL	8
SALMON	6
SEA BASS	7
SHRIMP	11

Maki Roll 6 pieces

SPICY TUNA	8
ASSORTED VEGETABLE	6

Sides

STEAMED RICE	4
RUNNER BEANS chilli, garlic	7
GRILLED SWEETCORN miso chive butter	6
HERITAGE TOMATOES ceviche	6
CUCUMBER & SHISO SALAD lemon oil, almonds	5

Desserts

YUZU CRÈME BRULEE TART raspberries, white chocolate, mint	8
EXOTIC FRUIT AND POMEGRANATE SALAD	8
BUTTERMILK PANNACOTTA elderflower jelly, strawberry compote, sesame tuille	8
MATCHA & PISTACHIO CAKE	8

