

TOK ii



# TOKii

## BITES

<i>Lotus crisps (vg)</i>	5
<i>Buttermilk fried chicken - gochujang mayo</i>	6
<i>Spiced edamame (vg)</i>	5
<i>Sweet potato and cabbage fritters (v)</i>	5
<i>Yuzu miso salmon bites</i>	6
<i>Japanese pickled vegetables (vg)</i>	5

## SKEWERS

<i>Pork belly - teriyaki Tokii style</i>	8
<i>Pumpkin - honey, ginger, soy (vg)</i>	7
<i>Salmon - negishio dressing</i>	8
<i>Chicken wings - miso caramel</i>	7
<i>Shiitake mushrooms - sake, mirin (vg)</i>	7
<i>Octopus - seaweed butter, shichimi</i>	8

## SIDES

<i>Grilled Hispi cabbage - miso butter</i>	6
<i>French fries</i>	6
<i>Truffle fries</i>	7
<i>Spinach - goma sauce</i>	6
<i>Steamed rice</i>	5
<i>Japanese slaw - yuzu vinaigrette</i>	6

# TOKii

## COLD DISHES

<i>Yellowtail carpaccio – jalapeno, yuzu sesame dressing</i>	13
<i>Hijiki salad – shiitake, daikon radish, miso</i>	10
<i>Citrus cured salmon – celeriac and wasabi remoulade</i>	12
<i>Beef fillet tataki – red onion salsa, ponzu, garlic crisps</i>	14
<i>Heritage beetroot salad – yuzu miso, caramelized walnuts (vg)</i>	10
<i>Tuna tartar – cucumber, avocado, miso, lotus root chips</i>	13
<i>Soba noodles – tender stem broccoli, goma dressing (vg)</i>	11

## HOT DISHES

<i>Miso soup – tofu, wakame, spring onions, enoki mushrooms</i>	6
<i>Chicken katsu curry slider – sweet cucumber pickle</i>	8
<i>Ox cheek croquettes – wasabi mayo</i>	10
<i>Miso glazed black cod – sweetcorn fried rice</i>	32
<i>Shrimp tempura – dashi, mirin, soy</i>	8
<i>Tempura rice bowl – shrimp, sweet potato, shiitake, lotus root, shiso leaf</i>	14
<i>Kinoko mushroom cream stew – king oyster, shiitake, shimeji, koji seasoning (v)</i>	17
<i>Pan fried scallops – cauliflower puree, yuzu, lemongrass, ginger</i>	29
<i>Pork Ramen noodle soup – pickled ginger, green onions, boiled egg, nori</i>	17
<i>Robata grilled aubergine – chili, spring onion, ginger miso, vegetable crisps (vg)</i>	9

# TOKii

## SIGNATURE DISHES

Hot stone wagyu beef - grilled vegetables, spicy ponzu, Japanese mustard mayo

*Japanese wagyu grade A5*

*100g*

55

*200g*

98

*Westholme wagyu grade 4-5*

*100g*

47

*200g*

83

Shabu Shabu - ponzu, goma sauce

*Japanese wagyu*

55

*Westholme wagyu*

42

*Yellowtail*

29

*Whole robata grilled lobster - yuzu butter, shichimi*

47

# TOKii

## SUSHI & SASHIMI

### Chef's Selection

<i>3 types Sashimi (6 pieces)</i>	21
<i>5 types Sashimi (10 pieces)</i>	38
<i>3 types Nigiri (6 pieces)</i>	21
<i>5 types Nigiri (10 pieces)</i>	38
<i>Premium selection of Sashimi &amp; Nigiri (20 pieces)</i>	70

### Sashimi & Nigiri (per piece)

<i>Tuna/Akami</i>	4.5
<i>Fatty tuna/Otoro</i>	7
<i>Salmon/Sake</i>	4
<i>Sea bass/Suzuki</i>	4
<i>Mackerel/Saba</i>	4
<i>Scallop/Hotate</i>	6
<i>Eel/Unagi</i>	4.5
<i>Prawn/Ebi</i>	5.5
<i>Yellowtail/Hamachi</i>	5.5
<i>Grade A5 wagyu</i>	10.5

### Chef's choice of toppings

<i>Kizami wasabi</i>	1
<i>Soy cured quail egg yolk</i>	1
<i>Konbu salt &amp; crispy onions</i>	1
<i>Ikura</i>	1

# TOKii

## Signature Nigiri (2 pieces)

<i>Seared salmon belly - ikura, ponzu</i>	10
<i>Seared yellowtail belly - truffle yuzu, miso</i>	12
<i>Seared A5 Japanese Wagyu - konbu salt, crispy onions</i>	20
<i>Toro - soy cured egg yolk</i>	15

## Maki rolls (6 pieces)

<i>Assorted special vegetable</i>	8
<i>Spicy tuna</i>	12
<i>Salmon &amp; avocado</i>	10
<i>Shrimp tempura</i>	12

## Hand rolls (per piece)

<i>Seared grade A5 wagyu</i>	19
<i>Negi toro - fatty tuna, spring onion</i>	13

<i>Chirashi bowl: sushi rice, marinated mixed fish, ikura</i>	22
---	----

# TOKii

## DESSERTS

<i>Dark chocolate fondant – matcha ice cream</i>	9
<i>Exotic fruit and pomegranate salad – passionfruit &amp; banana sorbet</i>	9
<i>Bread and butter pudding – Genmaicha custard</i>	9
<i>Japanese crème caramel – spiced pineapple, pistachios</i>	9
<i>Yuzu meringue pie – sesame &amp; poppy seed tuille</i>	9
<i>Selection of homemade ice creams and sorbets</i>	7