

召しあがれ

TOKii

**BITES**

<i>Lotus crisps (vg)</i>	6
<i>Buttermilk fried chicken - gochujang mayo</i>	8
<i>Spiced or salted edamame (vg)</i>	6
<i>Yuzu miso salmon bites</i>	9
<i>Japanese pickled vegetables (vg)</i>	6

**SKEWERS**

<i>Pork belly - teriyaki TOKii style</i>	12
<i>Mixed vegetables - Japanese mustard, honey (vg)</i>	10
<i>Salmon - negishio dressing</i>	12
<i>Chicken wings - miso caramel</i>	10

**SIDES**

<i>Tender stem broccoli - chili, garlic, toasted almonds (vg)</i>	8
<i>Truffle fries (vg)</i>	9
<i>Spinach - Goma sauce (vg)</i>	8
<i>Steamed rice (v)</i>	6
<i>Mixed leaf salad - yuzu honey dressing (v)</i>	7

## COLD DISHES

<i>Katsu curry crab mayonnaise - fennel, apple, sesame &amp; poppy seed crackers</i>	20
<i>Soba noodles - tender stem broccoli, ginger &amp; soy (vg)</i>	14
<i>Yellowtail carpaccio - jalapeno, yuzu dressing, coriander cress</i>	17
<i>Beef fillet tataki - red onion salsa, ponzu, garlic crisps</i>	18
<i>Kinoko mushroom salad - green peppercorn dressing (vg)</i>	14
<i>Tuna tartar - pickled cucumber, avocado, miso, lotus chips</i>	18
<i>Hijiki salad - radish, daikon, shiitake, miso dressing (vg)</i>	12

## HOT DISHES

<i>Miso soup - tofu, wakame, spring onions, enoki mushrooms</i>	8
<i>Caramelized black cod - miso, sweetcorn fried rice</i>	40
<i>Shrimp tempura - dashi, mirin, soy</i>	12
<i>Mixed vegetable tempura - yuzu ponzu (vg)</i>	10
<i>Pork ramen - Burford brown egg, green onions, nori</i>	18
<i>Vegan ramen - shiitake, tofu, pickled ginger (vg)</i>	14
<i>Fillet of stone bass - sesame green beans, lemongrass and ginger broth</i>	24
<i>Robata grilled aubergine - chili, spring onion, ginger miso (vg)</i>	12

**SIGNATURE DISHES****Hot stone Wagyu beef - grilled vegetables, spicy ponzu***Japanese Wagyu grade A5*

100g

70

200g

125

*Ox cheek croquettes - wasabi mayo*

14

*Teriyaki duck breast - orange, pomegranate, hazelnuts*

26

*Robata whole grilled lobster - yuzu butter, shichimi*

62

**Shabu Shabu***Japanese Wagyu grade A5*

70

*Yellowtail*

29

**Signature Nigiri (2 pieces)***Seared ponzu salmon belly*

10

*Seared A5 Japanese Wagyu - kizami wasabi, ponzu*

25

*Seared toro - Oscietra caviar*

26

**Signature hand rolls***Seared A5 Wagyu - kizami wasabi, sweet soy*

20

*Negi toro - caviar*

23

**Chirashi bowl***Sushi rice, marinated mixed fish, ikura*

26

## SUSHI & SASHIMI

### Chef's Selection

<i>3 types Sashimi (6 pieces)</i>	28
<i>5 types Sashimi (10 pieces)</i>	48
<i>3 types Nigiri (6 pieces)</i>	28
<i>5 types Nigiri (10 pieces)</i>	48

### Sashimi & Nigiri (per piece)

<i>Ikura</i>	12
<i>Tuna/Akami</i>	6
<i>Fatty tuna/ Otoro</i>	9
<i>Salmon/Sake</i>	5
<i>Sea bass/Suzuki</i>	5
<i>Mackerel/Saba</i>	5
<i>Scallop/Hotate</i>	7
<i>Eel/Unagi</i>	6
<i>Prawn/Ebi</i>	6
<i>Yellowtail/Hamachi</i>	7
<i>Grade A5 wagyu</i>	14

### Maki / roll (6 pieces)

<i>Spicy tuna uramaki</i>	15
<i>Salmon &amp; avocado uramaki</i>	12
<i>Shrimp tempura futomaki</i>	15
<i>Yellowtail hosomaki</i>	10

## DESSERTS

### Chef's Selection

<i>Dark chocolate fondant - matcha ice cream</i>	12
<i>Exotic fruit and pomegranate salad - passion fruit &amp; banana sorbet</i>	12
<i>Buttermilk panna cotta - sake jelly, blackberry compote</i>	12
<i>Mochi ice cream selection (3 pieces) - chef's choice</i>	12
<i>Yuzu and raspberry brûlée</i>	12

### Drinks

<i>Green Pearl Okumidori GYOKURO ICHIBANCHA Tea 2021</i>	15
<i>Matcha Green Velvet Single Origin</i>	7
<i>Hibiki Blossom Harmony 2022, 25ml/50ml</i>	21/42
<i>Akashi-tai Shiraume ginjo umeshu, 100ml</i>	15
<i>Akashi-tai Junmai ginjo (Sparkling Sake), 100ml</i>	18