

TOKii

Midori Yutaka

Brunch



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£ 85

Trio of seared Signature nigiri

Or

Salt-baked heritage beets – roasted walnuts, miso dressing (VG)

Paired with Saicho Hojicha Sparkling Tea

Tuna tartare, Nori taco

Or

Shiso and Avocado Maki Roll (VG)

Paired with Altei Fuji Punch:

Toki Whisky, Mancino Bianco Ambrato Vermouth, Italicus rosolio di Bergamotto,
Okumidori Kabusecha Tea, Lalani & Co.

Stir-fried soba noodles – peppers, red onions, bean sprouts,
chilli, ginger, and soy (VG)

Paired with Shoga Zen Fizz:

Haku Vodka, Miyazaki Kamairicha Tea, Lalani & Co, Citrus Soda Water

Grilled Seabass, Yuzu butter sauce

Or

Robata grilled aubergine – chilli, spring onions, ginger miso (VG)

Paired with Rising Sun Highball:

Barley shochu, Kyoto Oolong Tea, Lalani & Co, Mint Syrup, Soda Water

Matcha millefeuille

Or

Exotic fruit Salad (VG)

Paired with Sparkling Sunset:

135 East Gin, Honey and Cherry Black Tea syrup, Akashi Tai Sake Junmai Ginjo Sparkling