



TOKII

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THE  
PRINCE  
AKATOKI



## To Start

Yellowtail carpaccio - yuzu dressing, white truffle oil

Shiso & mizuna salad - edamame, walnuts, tofu, sesame dressing (vg)

Beef fillet tataki - red onion salsa, ponzu, garlic crisps

## Main Course

Served with miso soup, lotus crisps, hijiki salad, Japanese pickled vegetables, and steamed rice:

Chicken bento

Shrimp tempura bento

Vegetable tempura bento (v)

## To Finish

Yuzu & raspberry brulee

Dark chocolate fondant - honeycomb, coconut ice cream

Exotic fruit & pomegranate salad - passion fruit & banana sorbet (vg)



## Chef's Selection Sushi Platter

Nigiri / sashimi

12 pieces	£60
18 pieces	£80
24 pieces	£120

### Bites

Salted or spiced edamame (vg)	£5
Buttermilk fried chicken - gochujang mayo	£8
Yuzu miso salmon bites	£8
Gyoza - pork/chicken	£8

### Sides

Steamed rice (vg)	£5
Sweetcorn fried rice (vg)	£6
Grilled hispi cabbage - miso & chive butter (v)	£6
Spinach - goma sauce (vg)	£7

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering. All prices include VAT. A discretionary 12.5% service charge will be added to your bill.