

TOKII

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A SEASON OF
CELEBRATION

2 0 2 6

A SEASONAL MENU CELEBRATING

THE FESTIVE SEASON THROUGH

JAPANESE ELEGANCE

PLEASE SELECT ONE FROM EACH COURSE

THREE COURSES £75

STARTERS

Seared Salmon Tataki
Yuzu | Pickled Daikon | Shiso

Beef Carpaccio
Black Garlic | Truffle Ponzu

Scallops
Miso Butter | Crispy Lem

Roast Chestnut Velouté (v)
White Miso | Chestnut | Chive Oil

MAINS

Miso & Honey-Glazed Turkey
Chestnut Stuffing | Cranberry Ponzu

Roasted Cod
Champagne Beurre Blanc | Kombu

Roast Duck Breast
Cherry Teriyaki | Winter Greens

Roast Cauliflower Steak (v)
Sesame | Truffle | Crispy Shallot

DESSERTS

Matcha Sticky Toffee Pudding
Brown Butter Ice Cream

Dark Chocolate & Miso Tart
Yuzu Crème Fraîche

Christmas Pudding
Brandy Sauce

Pear & Frangipane Tart
Vanilla Bean Ice Cream



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PRESTIGE MENU

£10 SUPPLEMENT FOR STARTERS

£20 SUPPLEMENT FOR MAINS

STARTERS

Foie Gras Daikon
Daikon Dashi | Roast Soy Nuts | Kumquat Jam

King Crab
Yuzu Kosho | Avocado | Shiso | Ikura

Yellowtail Crudo
Hamachi | Yuzu | Kosho | Daikon
Shiso | Oscietra Caviar

MAINS

Butter-Poached Lobster Tail
Miso Hollandaise | Yuzu | Kombu |
Chive | Champagne Sauce

A5 Wagyu Sirloin
Black Garlic | Truffle Ponzu | Wasabi
Purée | Roast Shallot | Beef Jus

