

TOKii

TOKII' S PHILOSOPHY

Welcome to TOKii.

Focused on sushi, sashimi, seafood and Robata grilled dishes, our food is all about fresh and international ingredients, bringing the best of East and West to the menu.

With inspiration from Japan, the dishes are designed to be best experienced when shared at the centre of the table, while the impeccable presentation complements and elevates your experience.

TOKII BITES

<i>edamame (vg)</i>	4
<i>spicy edamame (vg)</i>	4
<i>sweet potato, lotus root crisps, miso aioli (v)</i>	4

COLD DISHES

<i>crab, fennel, apple, turmeric dressing</i>	14
<i>salmon poke, quinoa, avocado, cucumber</i>	8
<i>kinoko, mushrooms, crispy yuba (vg)</i>	9
<i>yellowtail carpaccio, green pepper dressing</i>	17
<i>beef tataki, daikon, ponzu, jerusalem artichoke crisps</i>	14
<i>tuna tartare, avocado, ginger, miso, lotus crisps</i>	15
<i>scallops ceviche, orange, spring onions, chilli, sesame</i>	14
<i>hijiki salad, daikon, radish, miso dressing (vg)</i>	10
<i>edamame, tenderstem broccoli, sesame dressing (vg)</i>	10

HOT DISHES

<i>ox cheek croquettes, pankko, wasabi mayo</i>	9
<i>squid, sweet chilli, ginger, soy</i>	11
<i>black cod, miso glazed</i>	32
<i>stonebass, sesame greens, lemon grass, ginger</i>	19
<i>tiger prawns, chilli, lime, miso aioli</i>	20
<i>miso soup, tofu, wakame, enoki mushrooms (vg)</i>	5

TEMPURA

<i>shrimps</i>	12	<i>scallops</i>	16
<i>maitake mushrooms (vg)</i>	6	<i>asparagus (vg)</i>	5
<i>shitake mushrooms (vg)</i>	5	<i>pumpkin (vg)</i>	3
<i>zucchini (vg)</i>	3	<i>japanese piment (vg)</i>	6
<i>avocado (vg)</i>	4	<i>mix veg tempura (vg)</i>	12

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.

All prices include 20% VAT

A discretionary 12.5% service charge will be added to your bill.

ROBATA

<i>japanese wagyu beef grade a5-150gr, spicy ponzu</i>	72
<i>lobster, schichimi, yuzu butter</i>	40
<i>sirloin (35 days aged), japanese mustard miso</i>	33
<i>grilled aubergine, chilli, spring onion, ginger miso (v)</i>	12
<i>lamb cutlets, gochujang, cucumber, goma dressing</i>	19
<i>monk fish, pumpkin, honey ginger soy</i>	19

SKEWERS

<i>2 skewers per person, served with teriyaki TOKii style</i>	
<i>shiitake mushrooms (vg)</i>	7
<i>sweet potatoes (vg)</i>	6
<i>cherry tomatoes, bacon</i>	6
<i>salmon</i>	9
<i>shrimps</i>	10
<i>beef</i>	20
<i>chicken</i>	16
<i>pork belly</i>	14

SIDES

<i>tender stem broccoli, chilli, garlic (vg)</i>	7
<i>truffle fries (vg)</i>	7
<i>steamed rice (vg)</i>	4
<i>tomato ceviche (vg)</i>	6
<i>cucumber and shiso salad, almond, lemon oil</i>	5
<i>fresh grated wasabi (7gr)</i>	9

NIGIRI & SASHIMI OR HANDROLL

	<i>nigiri 1 pc</i>	<i>sashimi 1 pc</i>	<i>handroll 1 pc</i>
<i>tuna akami</i>	5		9
<i>tuna chu-toro</i>	6		-
<i>tuna o-toro</i>	7		11
<i>yellowtail</i>	5		10
<i>yellowtail belly</i>	5.5		11
<i>lean salmon</i>	3.5		8
<i>salmon belly</i>	4		-
<i>seabass</i>	4		-
<i>scallops</i>	5.5		10
<i>seabream</i>	4		-
<i>prawn</i>	5		-

NIGIRI OMAKASE

<i>assortment of 5 nigiri</i>	24
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SASHIMI OMAKASE

<i>assortment of 5 sashimi</i>	24
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