

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>sweet potato and lotus crisps, miso aioli</i>	4
<i>spiced roasted almonds</i>	4
<i>crispy quail eggs, japanese mustard mayo</i>	4

COLD DISHES

<i>yellowtail carpaccio, green peppercorn dressing</i>	11
<i>green tea soba noodles, tenderstem broccoli, chilli, ginger, soy (vg)</i>	8
<i>beef tataki, spicy ponzu, jerusalem artichoke crisps</i>	12
<i>salt baked beets, panko crusted goat's cheese, balsamic dressing (v)</i>	8
<i>tuna tartare, avocado, miso, lotus crisps</i>	12
<i>chicory, watercress and nashi pear salad, hazelnut vinaigrette (vg)</i>	7
<i>cured salmon, blood orange, shaved fennel, yuzu dressing</i>	10

HOT DISHES

<i>pumpkin soup, yogurt, coriander, toasted seeds, shichimi (v)</i>	6
<i>ox cheek croquettes, wasabi mayo</i>	9
<i>mixed vegetable tempura, shiso, dashi broth</i>	9
<i>scallops, celeriac puree, apple, wasabi dressing</i>	8
<i>miso soup, tofu, wakame, enoki mushrooms</i>	5
<i>lobster slider, yuzu hollandaise</i>	9
<i>kinoko mushroom salad, crispy yuba (vg)</i>	9
<i>shrimp tempura, ginger and daikon dashi</i>	10
<i>tofu tempura, avocado, jalapeno pesto (v)</i>	8
<i>pork belly skewers, teriyaki TOKii style</i>	8
<i>wagyu skewers, teriyaki TOKii style</i>	12

MAINS

<i>wagyu beef, spicy ponzu, truffle fries</i>	28
100gr	52
200gr	
<i>black cod, miso glazed</i>	20
<i>crispy pork belly, celeriac, apple and japanese mustard coleslaw</i>	14
<i>poached salmon, shiitake mushroom stew</i>	16
<i>robata grilled aubergine, chilli, spring onion, ginger miso (vg)</i>	10
<i>barbary duck, sesame greens, yuzu honey and soy</i>	17
<i>steamed mussels, sake, lemongrass, chilli, coriander</i>	12
<i>robata grilled mixed vegetable skewers, mirin, soy, steamed rice (vg)</i>	11

SIDES

<i>tenderstem 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 (vg)</i>	5

NIGIRI & SASHIMI OR HANDROLL

	<i>nigiri</i> <i>1pc</i>	<i>sashimi</i> <i>1pc</i>	<i>handroll</i> <i>1 pc</i>
<i>tuna akami</i>	4	3.5	9
<i>tuna chu-toro</i>	5.5	4.5	-
<i>tuna o-toro</i>	6.5	6	11
<i>yellowtail</i>	4	3.5	10
<i>yellowtail belly</i>	4.5	4	11
<i>lean salmon</i>	3	2.5	8
<i>salmon belly</i>	3.5	3	-
<i>seabass</i>	3.5	3	-
<i>scallops</i>	5.5	5	10
<i>seabream</i>	3	2.5	-
<i>shrimp</i>	5.5	5	-

NIGIRI OMAKASE

assortment of 5 nigiri 19

SASHIMI OMAKASE

assortment of 5 sashimi 17

OMAKASE MENU

-
CHEF'S
CHOICE

(5 courses)

55

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.

*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.*

