

# TOKii

## Christmas Joy

£75pp

Glass of champagne or sparkling sake

Selection of 3 sashimi



Seared tuna loin, sesame and ponzu dressing

Crispy oxtail salad, tahini and miso slaw

Buttermilk and sansho pepper fried chicken bites, sweet cucumber pickle

Kinoko mushroom and barley miso soup (vg)

Citrus cured salmon, celeriac and wasabi remoulade

Hijiki salad, daikon, radish, miso dressing (vg)



Maple cured salmon, tender stem broccoli, shimeji mushroom

Roast baby chicken, scorched cauliflower, soy butter, yuzu juice

Japanese mushroom risotto, miso mascarpone (v\*)

Pan fried fillet of stone bass, sesame green beans, lemongrass and ginger broth

Clementine and teriyaki glazed duck breast, clementine and toasted coconut salad

Sweet potato, cabbage and sesame fritters, poached Burford brown egg, Japanese mustard mayo (v\*)



Mulled wine poached nashi pear, vanilla mascarpone

Chocolate fondant, peanut brittle, salted caramel, coconut milk ice cream

Matcha rice pudding, maraschino cherries

Yuzu cream, spiced plums, pistachio crumble

Mandarin and sake jelly, crème Chantilly



Tea, coffee, petit fours

\*vegetarian dish with vegan option available

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

All prices include 5% VAT

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

# TOKii

## Christmas Cheer

£100pp

Glass of champagne or sparkling sake

Selection of 3 sashimi



Pan fried diver scallops, cauliflower puree, yuzu, ginger, lemon grass

Crispy oxtail salad, tahini and miso slaw

Roasted pumpkin soup, crème fraiche, schichimi, toasted seeds (v\*)

Seated tuna loin, sesame, ponzu dressing

Buttermilk and sansho pepper fried chicken bites, sweet cucumber pickle

Grilled King oyster mushrooms, poached Burford brown egg, soy, sansho pepper (v\*)



Miso black cod, roasted potimarron squash, espelette pepper tuille

Honey and soy glazed fillet of beef, wasabi mash, Heritage carrots

Japanese mushroom risotto, miso mascarpone (v\*)

Whole Robata grilled lobster, schichimi, yuzu butter

Clementine and teriyaki glazed duck breast, clementine and toasted coconut salad

Salt baked beetroot tart, tahini miso, roasted walnuts (vg)



Chocolate, sesame and caramelised miso tart, clementine compote

Japanese cheese cake, roasted winter fruits

Mulled wine poached pear, vanilla mascarpone

Yuzu cream, spiced plums, pistachio crumble

Matcha rice pudding, maraschino cherries



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## Christmas Receptions

### Canapés

3 canapes - £15pp

5 canapes - £22pp

7 canapes - £30pp

#### **COLD**

Smoked salmon rosette, celeriac and wasabi remoulade

Hijiki salad, daikon, radish, miso dressing (v)

Tuna tartare, avocado, sesame, lotus crisps

Goat's cheese crostini, honey, walnuts, umeboshi (v)

Beef fillet tataki, ponzu, garlic crisps

Yellow tail nigiri

#### **HOT**

Buttermilk and sansho pepper fried chicken

Lobster and crab croquettes, yuzu and mango salsa

Crispy quail egg, miso aioli (v)

Pork belly skewer, teriyaki TOKii style, apple compote

Wagyu beef skewer, spicy ponzu

Kinoko mushroom tart, green peppercorn dressing (v)

#### **SWEET**

Matcha and chestnut roulade

Caramelised sweet miso truffles

Lemon and yuzu profiteroles

Japanese cheesecake, blackberry compote

Yuzu macaroons

Mini Japanese Christmas cake

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