

TOK ii

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

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

*vegetarian dish with vegan option available

All prices include 12.5% 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*)

Seared 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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