

TOK ii

TOKii

BITES

<i>Lotus crisps (vg)</i>	6
<i>Buttermilk fried chicken - gochujang mayo</i>	8
<i>Spiced edamame (vg)</i>	6
<i>Radishes - Maldon Sea salt, creamy tofu dip (vg)</i>	8
<i>Yuzu miso salmon bites</i>	8
<i>Japanese pickled vegetables (vg)</i>	6

SKEWERS

<i>Pork belly - teriyaki Tokii style</i>	10
<i>Mixed vegetables - tart miso mustard sauce (vg)</i>	9
<i>Salmon - negishio dressing</i>	10
<i>Chicken - honey and ginger glaze</i>	9

SIDES

<i>Steamed new potatoes - shiso butter</i>	7
<i>French fries</i>	7
<i>Truffle fries</i>	9
<i>Spinach - Goma sauce</i>	8
<i>Steamed rice</i>	6
<i>Green bean salad - toasted walnut miso dressing</i>	8
<i>Tomato ceviche</i>	8

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COLD DISHES

<i>Edamame and white miso cream - crushed wasabi peas (vg)</i>	9
<i>Yellowtail carpaccio - jalapeno, yuzu sesame dressing</i>	16
<i>Chicken katsu curry salad - flaked almonds, panko crumbs</i>	14
<i>Salad of young vegetables - tahini and honey, toasted quinoa (vg)</i>	14
<i>Potted brown shrimps - yuzu and schichimi butter</i>	18
<i>Beef fillet tataki - red onion salsa, ponzu, garlic crisps</i>	18
<i>Tuna tartar - cucumber, avocado, miso, lotus root chips</i>	16
<i>Udon noodles - nori, citrus soy (vg)</i>	13

HOT DISHES

<i>Miso soup - tofu, wakame, spring onions, enoki mushrooms</i>	7
<i>Asparagus - truffle butter sauce, garlic and herb panko crumbs (v)</i>	14
<i>Caramelized black cod - miso, sweetcorn fried rice</i>	39
<i>Shrimp tempura - dashi, mirin, soy</i>	10
<i>Grilled salmon - sesame green beans, lemongrass and ginger broth</i>	20
<i>Tempura rice bowl - shrimp, asparagus, shiitake, lotus root, shiso leaf</i>	17
<i>Elwy valley lamb rump (220g) - green miso, crispy noodles</i>	32
<i>Robata grilled aubergine - chili, spring onion, ginger miso, vegetable crisps (vg)</i>	11

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SIGNATURE DISHES

Hot stone wagyu beef - grilled vegetables, spicy ponzu

Japanese wagyu grade A5

100g

65

200g

115

Lobster croquettes - mango and yuzu salsa, Devon handpicked crab

20

Teriyaki duck breast - confit leg spring roll, orange, pomegranate, hazelnuts

25

Robata grilled halibut T-bone - citrus soy glaze, seaweed and samphire salad

38

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SUSHI & SASHIMI

Chef's Selection

<i>3 types Sashimi (6 pieces)</i>	25
<i>5 types Sashimi (10 pieces)</i>	45
<i>3 types Nigiri (6 pieces)</i>	25
<i>5 types Nigiri (10 pieces)</i>	45
<i>Premium selection of Sashimi & Nigiri (20 pieces)</i>	84

Sashimi & Nigiri (per piece)

<i>Tuna/Akami</i>	5
<i>Fatty tuna/ Otoro</i>	8
<i>Salmon/Sake</i>	4.5
<i>Sea bass/Suzuki</i>	4.5
<i>Mackerel/Saba</i>	4.5
<i>Scallop/Hotake</i>	6.5
<i>Eel/Unagi</i>	5
<i>Prawn/Ebi</i>	6
<i>Yellowtail/Hamachi</i>	6
<i>Sea urchin/Uni</i>	12
<i>Grade A5 wagyu</i>	12

Chef's choice of toppings

<i>Kizami wasabi</i>	1
<i>Oscietra caviar</i>	4.5
<i>Ikura</i>	2

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Signature Nigiri (2 pieces)

<i>Seared salmon belly - Ikura, ponzu</i>	10
<i>Seared yellowtail belly - truffle, yuzu miso</i>	13
<i>Seared A5 Japanese Wagyu - kizami ponzu</i>	20
<i>Seared Toro - oscietra caviar</i>	25

Maki rolls (6 pieces)

<i>Spicy tuna</i>	14
<i>Salmon & avocado</i>	12
<i>Shrimp tempura</i>	14

Signature rolls (8 pieces)

<i>Seared grade A5 wagyu - kizami ponzu</i>	40
<i>Seared toro - oscietra caviar</i>	47

<i>Chirashi bowl: sushi rice, marinated mixed fish, ikura</i>	26
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Vegetarian and vegan options are available upon request

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DESSERTS

<i>Dark chocolate fondant - matcha ice cream</i>	11
<i>Exotic fruit and pomegranate salad - passionfruit & banana sorbet</i>	11
<i>Vanilla and strawberry cheesecake - chocolate sesame oil</i>	11
<i>Mochi ice cream selection (3 pieces) - chef's choice</i>	11
<i>Yuzu and raspberry crème brûlée</i>	11