

TOKii

BITES

Lotus crisps (vg)	7
Buttermilk fried chicken - gochujang mayo	10
Spiced or salted edamame (vg)	7
Yuzu miso salmon bites	10

SKEWERS

Pork belly - teriyaki Tokii style	14
Japanese scallops – seaweed butter	15

SIDES

Tender stem broccoli – chili, garlic, toasted almonds (vg)	9
Truffle fries - parmesan	10
Spinach – goma sauce (vg)	9
Wasabi mash	9
Steamed rice (vg)	7

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 12.5% service charge will be added to your bill.

COLD DISHES

Tuna tartar – cucumber, avocado, miso, lotus root chips	20
Yellowtail carpaccio – lime ponzu sauce, white truffle oil	19
Octopus and chick pea salad – yuzu vinaigrette	18
Salt baked heritage beets – roasted walnuts, miso dressing (vg)	14
Beef fillet tataki – red onion salsa, ponzu, garlic crisps	20
King prawn cocktail – baby gem, avocado, wasabi mayo	17
Chicory, watercress, and nashi pear salad – blue cheese fritters (v)	12

HOT DISHES

Miso soup – tofu, wakame, spring onions, enoki mushrooms	9
Miso black cod – red pepper and chorizo stew	44
Shrimp tempura – dashi, mirin, soy	15
Root vegetable curry – steamed rice, crispy shallots (vg)	18
Pork Ramen – Hen's egg, green onions, nori	20
Braised Gressingham duck leg – honey, ginger & soy glaze, sautéed greens	23
Stone bass – sesame green beans, lemon grass and ginger broth	28
Robata grilled aubergine – chilli, spring onions, ginger miso (vg)	15

SIGNATURE DISHES

Hot stone wagyu beef – roasted vegetables, truffle ponzu

Japanese wagyu grade A5

100g 75

200g 145

Shabu Shabu

Japanese wagyu grade A5 75

Yellowtail 35

Lobster and Devon crab croquettes – mango and yuzu salsa 16

Robata grilled miso baby chicken – crunchy cabbage slaw 26

Signature Hand Roll

Seared A5 wagyu - kizami wasabi, sweet soy 25

Negi toro – caviar 28

Signature Nigiri (2 Pieces)

Seared ponzu salmon belly 14

Seared A5 Japanese wagyu - kizami wasabi, sweet soy 28

Chirashi Bowl

Sushi rice, mixed fish, ikura 28

SUSHI AND SASHIMI

Chef's Selection:

3 types sashimi (6 pieces)	40
5 types sashimi (10 pieces)	55
5 types nigiri (5 pieces)	35
7 types nigiri (7 pieces)	48

Sashimi and Nigiri (per piece)

Red Caviar/ Ikura	12
Tuna / Akami	8
Fatty tuna / Otoro	11
Salmon / Sake	7
Sea bass / Suzuki	8
Scallop / Hotate	9
Eel / Unagi	8
Sweet shrimp / Ama Ebi	8
Yellowtail / Hamachi	9
Grade A5 Wagyu	16

Maki roll (6 pieces)

Spicy tuna hosomaki	17
Salmon & avocado uramaki	15
Shrimp tempura futomaki	17
Yellowtail hosomaki	14
Cucumber & avocado uramaki	10
California uramaki – crab, avocado	18

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DESSERTS

Dark chocolate fondant - miso caramel, honeycomb, coconut milk ice cream Glenmorangie A Tale of Tokyo whisky jelly	14
Exotic fruit and pomegranate salad – passion fruit & banana sorbet	14
Matcha & clotted cream rice pudding – berry compote	14
Poached Nashi pear – vanilla mascarpone, almonds, chocolate sauce	14