

TOKii

BITES

Lotus crisps (vg)	7
Buttermilk fried chicken - gochujang mayo	10
Spiced or salted edamame (vg)	8
Yuzu miso salmon bites	10
Salt & pepper squid - chilli, ginger, and soy	12

SKEWERS

Pork belly - teriyaki Tokii style	16
Japanese scallops – seaweed butter	16
Chicken wings - miso caramel	14
King tiger prawns - chilli & lime mayo	18

SIDES

Truffle fries - parmesan	10
Spinach – goma sauce (vg)	9
Steamed rice (vg)	7
Dengaku Eggplant	10
Avocado Salad - Momotoro Soy Dressing (vg)	8
Robata grilled sweetcorn – miso and chive butter	8

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All prices include VAT. A discretionary 12.5% service charge will be added to your bill.

COLD DISHES

Rock oysters, Japanese dressing, Oscietra caviar	9
Tuna tartar – cucumber, avocado, miso, lotus root chips	22
Yellowtail carpaccio – lime ponzu sauce, white truffle oil	20
Salmon Tataki - karashi su miso	18
New potato & cucumber salad - karashi mayo with	
- Handpicked Cornish crab	16
- Lobster Meat	25
Wagyu tartare - quail egg yolk, carasau bread	28
Beef fillet tataki – red onion salsa, truffle ponzu, garlic crisps	22
Sakura Seaweed Salad – Spicy Goma Ponzu (vg)	10
Garden vegetable salad - edamame cream, yuzu ponzu dressing (vg)	12

HOT DISHES

Miso soup – tofu, wakame, spring onions, enoki mushrooms	9
Lobster and Devon crab croquettes – mango and yuzu	18
Shrimp tempura – dashi, mirin, soy	16
Pork Ramen – Hen's egg, green onions, nori	20
Robata grilled aubergine – chilli, spring onions, ginger miso (vg)	16
Miso glazed black cod – sweetcorn fried rice	46
Green & white asparagus - crispy quail eggs, yuzu hollandaise (v)	16
Poached wild Sea bass - edamame, Shimeji mushrooms, light Japanese broth	24
Sweet soy glazed salmon - yuzu crushed avocado, sundried tomatoes	20

SIGNATURE DISHES

Hot stone wagyu beef – grilled vegetables, spicy ponzu	
Japanese wagyu grade A5	
100g	85
200g	165
Shabu Shabu	
Japanese wagyu grade A5 100g	85
Yellowtail 100g	38
Robata grilled lobster - yuzu hollandaise, shichimi	M.P
Teriyaki glazed duck breast - orange & pomegranate salad, hazelnuts	28
Roast rack of lamb - glazed baby vegetables, spicy green miso	35
Signature Hand Roll	
Seared A5 wagyu - kizami wasabi, sweet soy	26
Negi toro – caviar	30
Torotaku hand roll	32
Signature Nigiri (2 Pieces)	
Seared salmon belly - ponzu	16
Seared A5 Japanese wagyu - kizami wasabi, sweet soy	28
Yellowtail jalapeno - yuzu dressing	16
Seabass green shiso - myoga	18
Chirashi Bowl - sushi rice, mixed fish, ikura	28

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SUSHI AND SASHIMI

Chef's Selection:

3 types sashimi (6 pieces)	45
5 types sashimi (10 pieces)	60
5 types nigiri (5 pieces)	40
7 types nigiri (7 pieces)	53

Sashimi and Nigiri (per piece)

Red Caviar/ Ikura	14
Tuna / Akami	9
Fatty tuna / Otoro	12
Salmon / Sake	8
Sea bass / Suzuki	9
Scallop / Hotate	10
Eel / Unagi	9
Sweet shrimp / Ama Ebi	9
Yellowtail / Hamachi	10
Grade A5 Wagyu	15

Maki roll (6 pieces)

Spicy tuna hosomaki	18
Shrimp tempura futomaki	18
Salmon & avocado uramaki	16
Yellowtail hosomaki	15
Seared salmon & avocado uramaki - ikura, spring onions, siracha mayo	22
Unagi uramaki – cucumber, eel sauce, sansho pepper	16
California uramaki – crab, avocado	23
Cucumber & avocado uramaki (vg)	12

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DESSERTS

Dark chocolate fondant - miso caramel, honeycomb, coconut milk ice cream	16
Buttermilk and Matcha pannacotta - cherry compote, sesame, and poppy seed tuille	16
Vanilla and strawberry cheesecake - chocolate sesame soil, strawberry sorbet	15
Yuzu and raspberry Brûlée	15
Exotic fruit and pomegranate salad – passion fruit & banana sorbet	15
Mochi ice cream selection (3 pieces) – chef’s choice	14

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