

召しあがれ

TOKii

Omakase

Translated as “I’ll leave it up to you” omakase is a memorable dining experience showcasing the best of Japanese flavours, textures, and techniques. Prepared and guided by our expert sushi chefs, the ever-changing menu navigates the best of Japan’s 72 micro seasons, highlighting craftsmanship, quality, and seasonality alongside ‘omotenashi’, the Japanese spirit of hospitality.

Omakase Experience - £100

Sake

Sake, said to be a gift from the ancient Shinto Gods, has been drunk enjoyed for centuries, perfectly expressing the traditions and craftsmanship of Japan. Our sake flight embraces the Japanese proverb “Nihonshu wa ryori wo erabanai” (meaning “sake doesn’t fight with food”) to enhance the flavours and experience of omakase.

Paired with 4 Sakes - £35

Japanese Whisky

Boasting an extensive collection of over 70 Japanese whiskies, we have an extensive eclectic list of single malt, blended, and single grain whiskies to pair with your meal.

Whisky Highball - £18

Mizuwari Highball - £18

Whisky Flight 3 glasses - £45

Sushi & Sashimi Platters

Chef's selection Nigiri/Sashimi:

12 pieces	60
18 pieces	80
24 pieces	100

Sashimi (3 pieces) and Nigiri (2 pieces)

Salmon / Sake	10
Sea bass / Suzuki	10
Prawn / Ebi	11
Ikura / Gunkan	12
Tuna / Akami	12
Eel / Unagi	14
Yellowtail / Hamachi	14
Scallop / Hotate	16
Fatty tuna / Otoro	18

Maki Roll (6 pieces)

Cucumber & avocado (vg)	8
Salmon & avocado	12
Seabass & shiso	12
Yellowtail	12
Eel & cucumber	14
Shrimp tempura	16
Soft shell crab & avocado	16
Spicy tuna	16
Toro taku	16

Signature Sushi (2 pieces)

Seared salmon belly - ikura, ponzu	16
Yellowtail - green chilli, yuzu dressing	16
Seabass - shiso, myoga	18
Seared A5 Japanese wagyu - kizami wasabi, sweet soy	20

Signature Hand Roll

Negi toro - caviar	22
Seared A5 Japanese wagyu- kizami wasabi, sweet soy	24

Bites

Salted or spiced edamame (vg)	5
Buttermilk fried chicken - gochujang mayo	8
Yuzu miso salmon bites	8
Gyoza - pork/chicken	8

Skewers

Mixed vegetable - Japanese mustard, honey (vg)	10
Yakitori - miso caramel	12
Salmon - negishio dressing	12
Pork belly - teriyaki TOKii style	13

Cold

Shiso and mizuna salad - edamame, walnuts, tofu, sesame dressing (vg)	12
Kinoko mushrooms - green peppercorn dressing, crispy yuba (vg)	14
Yellowtail carpaccio - yuzu dressing, white truffle oil	17
Tuna tartare - cucumber, avocado, miso, lotus chips	19
Beef fillet tataki - red onion salsa, ponzu, garlic crisps	19
Lobster and Japanese potato salad - mango and yuzu salsa	21

Hot

Shrimp/vegetable tempura - dashi, mirin & soy	12/10
Aubergine dengaku - sweet potato puree, pea shoots, sesame seeds (vg)	14
Vegetarian ramen - green onions, hen's egg, shiitake mushrooms, nori (v)	17
Pork ramen - hen's egg, green onions, nori	18
Chicken teriyaki - charred vegetables, pickled shallots	22
Robata grilled salmon - sesame green beans, lemongrass & ginger broth	26
Miso glazed black cod - sweetcorn fried rice	40
Hot stone wagyu beef - grilled vegetables, spicy ponzu	
Japanese wagyu grade A5	
100g	60
200g	105
Shabu shabu - Japanese wagyu grade A5 - sesame sauce, ponzu	60
Shabu shabu - yellowtail - sesame sauce, ponzu	25

Sides

Steamed rice (vg)	5
Sweetcorn fried rice (vg)	6
Grilled hispi cabbage - miso & chive butter (v)	6
Spinach - goma sauce (vg)	7
Miso soup	7

Desserts

Mochi ice cream selection (3 pieces), chef's choice	11
Exotic fruit & pomegranate salad - passion fruit, banana sorbet (vg)	12
Dark chocolate fondant - honeycomb, coconut ice cream	14
Yuzu & raspberry brûlée	14
Matcha tiramisu	14
Chestnut and anko Mont Blanc tart - milk ice cream	14