

TOKii

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## TOKII S PHILOSOPHY

*Welcome to TOKii.*

*Focused on sushi, sashimi, seafood and Robata grilled dishes, our food is all about fresh and international ingredients, bringing the best of East and West to the menu.*

*With inspiration from Japan, the dishes are designed to be best experienced when shared at the centre of the table, while the impeccable presentation complements and elevates your experience.*

## TOKII BITES

<i>sweet potato and lotus crisps, miso aioli</i>	4
<i>spiced roasted almonds</i>	4
<i>crispy quail eggs, japanese mustard mayo</i>	4

## COLD DISHES

<i>yellowtail carpaccio, green peppercorn dressing</i>	11
<i>green tea soba noodles, tenderstem broccoli, chilli, ginger, soy (vg)</i>	8
<i>beef tataki, spicy ponzu, jerusalem artichoke crisps</i>	12
<i>salt baked beets, panko crusted goat's cheese, balsamic dressing (v)</i>	8
<i>tuna tartare, avocado, miso, lotus crisps</i>	12
<i>chicory, watercress and nashi pear salad, hazelnut vinaigrette (vg)</i>	7
<i>cured salmon, blood orange, shaved fennel, yuzu dressing</i>	10

## HOT DISHES

<i>pumpkin soup, yogurt, coriander, toasted seeds, shichimi (v)</i>	6
<i>ox cheek croquettes, wasabi mayo</i>	9
<i>mixed vegetable tempura, shiso, dashi broth</i>	9
<i>scallops, celeriac puree, apple, wasabi dressing</i>	8
<i>miso soup, tofu, wakame, enoki mushrooms</i>	5
<i>lobster slider, yuzu hollandaise</i>	9
<i>kinoko mushroom salad, crispy yuba (vg)</i>	9
<i>shrimp tempura, ginger and daikon dashi</i>	10
<i>tofu tempura, avocado, jalapeno pesto (v)</i>	8
<i>pork belly skewers, teriyaki TOKii style</i>	8
<i>wagyu skewers, teriyaki TOKii style</i>	12

## MAINS

<i>wagyu beef, spicy ponzu, truffle fries</i>	28
100gr	52
200gr	
<i>black cod, miso glazed</i>	20
<i>crispy pork belly, celeriac, apple and japanese mustard coleslaw</i>	14
<i>poached salmon, shiitake mushroom stew</i>	16
<i>robata grilled aubergine, chilli, spring onion, ginger miso (vg)</i>	10
<i>barbary duck, sesame greens, yuzu honey and soy</i>	17
<i>steamed mussels, sake, lemongrass, chilli, coriander</i>	12
<i>robata grilled mixed vegetable skewers, mirin, soy, steamed rice (vg)</i>	11

## SIDES

<i>tenderstem broccoli, chilli, garlic (vg)</i>	7
<i>truffle fries (vg)</i>	7
<i>steamed rice (vg)</i>	4
<i>tomato ceviche (vg)</i>	6
<i>cucumber and shiso salad, almond, lemon oil (vg)</i>	5

## NIGIRI & SASHIMI OR HANDROLL

	<i>nigiri</i>	<i>sashimi</i>	<i>handroll</i>
	<i>1pc</i>	<i>1pc</i>	<i>1 pc</i>
<i>tuna akami</i>	4	3.5	9
<i>tuna chu-toro</i>	5.5	4.5	-
<i>tuna o-toro</i>	6.5	6	11
<i>yellowtail</i>	4	3.5	10
<i>yellowtail belly</i>	4.5	4	11
<i>lean salmon</i>	3	2.5	8
<i>salmon belly</i>	3.5	3	-
<i>seabass</i>	3.5	3	-
<i>scallops</i>	5.5	5	10
<i>seabream</i>	3	2.5	-
<i>shrimp</i>	5.5	5	-

## NIGIRI OMAKASE

*assortment of 5 nigiri* 19

## SASHIMI OMAKASE

*assortment of 5 sashimi* 17

## OMAKASE MENU

-  
CHEF'S  
CHOICE

(5 courses)

55

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

All prices include 20% VAT

A discretionary 12.5% service charge will be added to your bill.