



Bites		Skewers	
Marinated padron peppers (vg)	6	Mixed vegetable - Japanese mustard and honey (vg, gf)	9
Salted or spiced edamame (vg, gf)	6	Chicken - miso caramel (gf)	10
Yuzu miso salmon bites (gf)	8	Salmon - negishio dressing (gf)	12
Buttermilk fried chicken - gochujang mayo (s)	8	Pork belly - teriyaki TOKii-style	13

Hot Dishes

Shrimp/vegetable tempura - dashi, mirin & soy dip	12 / 10
Robata grilled aubergine - chilli, spring onions, ginger miso (vg, s)	13
TOKii katsu - miso chicken kiev, rice cake, katsu curry sauce	22
Fillet of stone bass - sesame green beans, lemongrass and ginger (gf)	26
Roasted rack of lamb - glazed baby vegetables, spicy green miso, crispy noodles	35
Dedham vale beef fillet - kinoko mushrooms, sweet soy sake and mirin broth (s)	38
Miso glazed black cod - sweet corn fried rice	40

Please make our server aware of any allergies or intolerances before ordering. All prices include VAT. A discretionary 12.5% service charge will be added to your bill.



Cold Dishes

Soba noodles - grilled tender stem broccoli, sweet chilli, ginger & soy	12
Tofu salad - walnut puree, hazelnut ponzu (vg)	14
Yellowtail carpaccio - yuzu dressing, white truffle oil	17
Devon crab - apple, katsu mayo, sesame & poppy seed crackers (gf)	18
Tuna tartar - cucumber, avocado, miso, lotus chips	19
Beef fillet tataki - red onion salsa, ponzu, garlic crisps	19

Signature Dishes

Lobster croquettes - mango and yuzu dip	16
Gressingham duck breast - eryngii mushroom tempura, pickled shallot, cherry gel	28
Hot stone wagyu beef - grilled vegetables, spicy ponzu	
Japanese wagyu grade A5	100g 65
	200g 115

Signature Hand Rolls

Seared A5 Japanese wagyu - kizami wasabi, sweet soy	22
Negi toro - caviar	25



Sushi and Sashimi

Chef's selection:

5 types nigiri (5 pieces)	36
5 types sashimi (10 pieces)	60

Sashimi and Nigiri (per piece)

Salmon / Sake	6
Tuna / Akami	8
Sea bass / Suzuki	8
Seared salmon belly	8
Yellowtail / Hamachi	8
Eel / Unagi	8
Scallop / Hotate	9
Fatty tuna / Otoro	10
Seared A5 Japanese wagyu - kizami wasabi, sweet soy	12

Maki Roll (6 pieces)

Cucumber and avocado uramaki	8
Salmon and avocado uramaki	12
Yellowtail hosomaki	12
Eel and cucumber uramaki	14
Spicy tuna hosomaki	16
Shrimp tempura futomaki	16
Kizami wasabi	3

Sides

Steamed rice (vg, gf)	5
Spinach - goma sauce (vg)	7
Japanese slaw - yuzu vinaigrette (vg, gf)	7
Miso soup - tofu, wakame, spring onions, enoki mushrooms (gf)	7

Ramen

Vegetarian ramen - shiitake, tofu, green onions, nori(s)	16
Pork ramen - hen's egg, green onions, nori (s)	18



Desserts

Mochi ice cream selection (3 pieces), chef's choice (gf)	11
Exotic fruit & pomegranate salad - passion fruit & banana sorbet (vg) (gf)	12
Dark chocolate fondant - honeycomb, coconut milk ice cream	14
Yuzu & raspberry brûlée (gf)	14
Matcha tiramisu	14
Miso custard tart - crème fraiche sorbet	14
