

SEAFOOD PLATTER

119

FEATURING OUR CHEFS PREMIUM RAW SELECTION (GF)
INCLUDING NATURAL & TOKYO STYLE OYSTERS, MIXED SUSHI, SASHIMI & NIGIRI

IZAKAYA SNACKS & STARTERS

EDAMAME WITH CHILLI SALT (V, GF)	8
MISO SOUP WITH WAKAME, TOFU & SPRING ONION (GF)	5
CHARRED CORN WITH MISO LIME BUTTER (V, GF)	14
OYSTERS (GF)	NATURAL 6 TOKYO STYLE 6.5
OISHII WAKAME SEAWEED SALAD (V, GF)	9

OMAKASE SASHIMI, NIGIRI & RAW

SASHIMI TOKYO 9P (GF)	32
CHEFS CHOICE - 3 OF TODAY'S BEST MARKET FISH	
SASHIMI MIXED 18P (GF)	64
AN ASSORTMENT OF TODAY'S FRESHEST FISH & SEAFOOD	
NIGIRI TOKYO 9P (GF)	32
CHEF SELECTIONS - 3 KINDS OF FISH	
ABURI TOKYO 9P (GF)	35
SEARED NIGIRI SELECTION - 3 KINDS OF FISH	
SPECIAL SALMON ABURI 3P (GF)	16
NIGIRI WITH SEARED SALMON, IKURA CAVIAR, PICKLED CHILLI & MAYO	
KOMBO KINGFISH CEVICHE (GF)	31
FERMENTED ROCKMELON, RICE CRACKERS, PICKLED CHILLI & KAFFIR OIL	

MAKI ROLLS 6 PIECES

CHEFS FAVOURITE MAKI ROLL MP

CHANGED DAILY - OUR MAKI ROLL SPECIAL SHOWCASING WHAT WE LOVE

SALMON MAKI (GF) 25

RAW & SEARED SALMON, AVOCADO, MAYO WITH A TERIYAKI GLAZE

SPICY TUNA (GFO) 26

AVOCADO WITH A COMBINATION OF RAW & SPICY TUNA

TOFU ROLL (V, GF) 24

SPICED FRIED TOFU, MIXED MUSHROOMS W/ WAKAME

PRAWN MAKI (GF) 25

PRAWN, AVOCADO, SPICY MAYO & MASAGO PUFFED RICE

TOKYO CHICKEN ROLL (GF) 24

TDFC KARRAGE STYLE CHICKEN, AVOCADO & MAYO

SUSHI TACOS OPEN HAND ROLLS

TOKYO TACO MP

CHANGED DAILY - OUR TACO SPECIAL SHOWCASING WHAT WE LOVE

SALMON TACO (GF) 8

DICED SALMON, DICED AVOCADO

SPICY TUNA TACO (GFO) 9

MARINATED SPICY TUNA, CRISPY GYOZA & SPRING ONION

PICKLED MUSHROOM TACO (V, GF) 7

VEGAN AOILI, CRISPY ENOKI MUSHROOMS

SMALLS

TOKYO DOLL FRIED CHICKEN (GF) 28

KARAAGE FRIED CHICKEN WITH KOREAN STYLE SAUCE & MAYO | STYLE SAUCE & AIOLI

NASU MISO EGGPLANT (V, GF) 21

TRADITIONAL MISO EGGPLANT WITH PICKLED FUNGI & TOGARASHI | TOGARASHI R

PRAWN DUMPLINGS (4PCS) 19

SERVED WITH GYOZA DIPPING SAUCE

VEGETABLE DUMPLINGS (4PCS) 16

SERVED WITH GYOZA DIPPING SAUCE | SERVED WITH GYOZA DIPPING SAUCE

MAINS

TOKYO YELLOW FISH CURRY (GF) 39

FRESH MARKET FISH, MILD COCONUT-KAFFIR CURRY, JAPANESE PUMPKIN, HERBS
GREENS, FRAGRANT ASIAN HERBS & RED CHILLI

- VEGAN OPTION (V, GF) 34

SEND NOODS | SEND NOODS G

STIR-FRIED HOKKIEN NOODLES, MIXED VEGETABLES, BEAN SPROUTS & | STIR-FRIED HOKKIEN NOODLES, MIXED VEGETABLES, BEAN SPROUTS &

CRISPY ESHALLOTS WITH A CHOICE OF: | CRISPY ESHALLOTS AND A CHOICE OF:

- CHICKEN 34

- PRAWNS 38

- TOFU (V) 29

TOKYO TOFU (V, GF) 28

TRADITIONAL AGEDASHI TOFU, PICKLED DAIKON & FUNGI TOGARASHI | N & ALGAE

WAGYU TATAKI (GF) | TOGARASHI

100G SEARED AUSTRALIAN WAGYU BEEF WITH KIMCHI DAIKON & PONZU 45

TAI DASHI (GF) 42

100G SEARED SNAPPER FILLET, DASHI INFUSED BUTTER, 42

ROASTED BABY BEETS, SNAKE BEANS & TOGARASHI YOGHURT | ROASTED BABY BEETS, SNAKE BEANS & TOGARASHI YOGHURT

100G SEARED AUSTRALIAN WAGYU BEEF SERVED WITH KIMCHI DAIKON & PONZU

SIDES

ASIAN GREENS (N, V, GF)	14
CRUNCHY PEANUT & CHILLI OIL	CHILLI PEANUT DRESSING
KONICHIWATERMELON (V, GF)	14
CUCUMBER & WATERMELON SALAD WITH MIXED ASIAN HERBS & MISO DRESSING	
STEAMED RICE (V, GF)	5
WITH SESAME	

KIDS

KARAAGE CHICKEN W/ GREENS & RICE (GF)	20
PANKO CRUMBED FISH W/ GREENS & RICE	18
BABY AVO ROLL (V, GF)	6
KIDS CUCUMBER ROLL (V, GF)	6
KIDS EDAMAME (V, GF)	6

DESSERTS

COCONUT SAGO PUDDING (V, GF)	16
YUZU & LIME TAPIOCA PUDDING, WITH SEASONAL FRUIT & MANGO SORBET	SEASONAL FRUIT
MATCHA & WHITE CHOCOLATE FONDANT (D)	17
WITH FRESH SEASONAL FRUIT & CITRUS CREAM	CREAM WITH CHOCOLATE & PEANUTS

PLEASE NOTIFY STAFF OF ANY ALLERGIES
GF = GLUTEN FREE GFO = GLUTEN FREE OPTION
N = CONTAINS NUTS V = VEGAN D = CONTAINS DAIRY