

SET MENUS

SUSHI FEAST

79PP

EDAMAME | OYSTERS | SASHIMI | SUSHI TACO
TDFC KARAAGE CHICKEN | PRAWN DUMPLINGS
FISH CURRY | SEND NOODS | WATERMELON SALAD | STEAMED RICE

VEG OPTION AVAILABLE 69PP

CHEFS PREMIUM SELECTION 119PP

PREMIUM TOKYO SEAFOOD PLATTER
NASU MISO EGGPLANT | WAGYU TATAKI | TAI DAISHI SNAPPER
WATERMELON SALAD | STEAMED RICE

WHOLE TABLE ONLY | MINIMUM 2 PEOPLE

ADD SAKE FLIGHT 35PP

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 SEAWEEED SALAD (V, GF) 9

OMAKASE SASHIMI, NIGIRI & RAW

SASHIMI TOKYO 9P (GF) 32
CHEFS CHOICE - 3 OF TODAYS 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

TOKYO DOLL

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 STLYE CHICKEN, AVOCADO & MAYO

SUSHITACOS 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 STLYE SAUCE & MAYO

NASU MISO EGGPLANT (V, GF) 21

TRADITIONAL MISO EGGPLANT WITH PICKLED FUNGI & TOGARASHI

PRAWN DUMPLINGS (4PCS) 19

SERVED WITH GYOZA DIPPING SAUCE

VEGETABLE DUMPLINGS (4PCS) 16

SERVED WITH GYOZA DIPPING SAUCE

MAINS

TOKYO YELLOW FISH CURRY (GF) 39

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

- VEGAN OPTION (V, GF) 34

SEND NOODS

STIR-FRIED HOKKIEN NOODLES, MIXED VEGETABLES, BEAN SPROUTS &
CRISPY ESHALLOTS WITH A CHOICE OF:

- CHICKEN 34

- PRAWNS 38

- TOFU (V) 29

TOKYO TOFU (V, GF) 28

TRADITIONAL AGEDASHI TOFU, PICKLED DAIKON & FUNGI TOGARASHI

WAGYU TATAKI (GF) 45

100G SEARED AUSTRALIAN WAGYU BEEF WITH KIMCHI DAIKON & PONZU

TAI DASHI (GF) 42

100G SEARED SNAPPER FILLET, DASHI INFUSED BUTTER,
ROASTED BABY BEETS, SNAKE BEANS & TOGARASHI YOGHURT

SIDES

ASIAN GREENS (N, V, GF) 14

CRUNCHY PEANUT & CHILLI OIL

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

MATCHA & WHITE CHOCOLATE FONDANT (D) 17

WITH FRESH SEASONAL FRUIT & CITRUS CREAM

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