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TOKii

Omakase

Translated as “I’ll leave it up to you” omakase is a memorable dining experience of 11 courses, 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.

11 Courses – £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

Mizuware 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)

Tuna/Akami	12
Fatty tuna/Otoro	18
Ikura/Gunkan	12
Salmon/Sake	10
Sea bass/Suzuki	10
Scallop/Hotate	16
Eel/Unagi	14
Yellowtail/Hamachi	14
Seared salmon belly	14
Seared A5 Japanese wagyu - kizami wasabi sweet soy	20

Maki Roll (6 pieces)

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

Signature Sushi (2 pieces)

Seared salmon belly - ikura, ponzu	16
Yellowtail - green chilli, yuzu dressing	16
Seabass - shiso, myoga	18

Signature Hand Roll

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

Bites

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

Skewers

Pork belly – Teriyaki Tokii style	13
Salmon – negishio dressing	12
Mixed vegetable – Japanese mustard, honey (vg)	9
Chicken – miso caramel	10

Cold

Tuna tartar – cucumber, avocado, miso, lotus chips	19
Shiso and mizuna salad – edamame, cherry tomatoes, tofu (vg)	12
Yellowtail carpaccio – yuzu dressing, white truffle oil	17
Beef fillet tataki – red onion salsa, ponzu, garlic crisps	19
Devon crab and mango salad – Japanese mayo, honey, sesame, soy	20
Soba noodles – grilled tenderstem broccoli, sweet chilli, ginger, soy (vg)	12

Hot

Shrimp/vegetable tempura – dashi, mirin & soy	12/10
Teriyaki duck breast – orange & pomegranate salad, toasted hazelnuts	28
Miso glazed black cod – sweetcorn fried rice	40
Robata grilled aubergine – chilli, spring onions, ginger miso (vg)	13
Citrus soy scallops – samphire & seaweed salad	24
Tokii katsu – miso chicken Kiev, rice cake, katsu curry sauce	22
Pork ramen – hen's egg, green onions, nori	18
Marinated salmon – green asparagus, Champagne, yuzu, miso sauce	26
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	30

Sides

Spinach – goma sauce (vg)	7
Steamed rice (vg)	5
Green asparagus – yuzu butter (v)	8
Miso soup	7

Desserts

Dark chocolate fondant – honeycomb, coconut milk ice cream	14
Yuzu & raspberry brûlée	14
Matcha tiramisu	14
Exotic fruit & pomegranate salad – passion fruit, banana sorbet (vg)	12
Buttermilk pannacotta & sake jelly – berry compote, sesame, poppy seed tuille	14
Mochi ice cream selection (3 pieces), chef's choice	11