

## Hot Dishes

<b>MISO SOUP</b> tofu, wakame, enoki mushrooms (v)	5	
<b>SAIKYO BLACK COD</b> crushed peas, spring onions, pea shoots, shiso oil	38.50	
<b>ROBATA GRILLED AUBERGINE</b> chili, ginger miso, vegetable crisps (vg)	12	
<b>ENGLISH LAMB CUTLETS</b> summer vegetables, gnocchi, green miso	31	
<b>KINOKO MUSHROOMS</b> green peppercorn dressing, crispy yuba	13.50	
<b>POACHED DOVER SOLE FILLETS</b> Jersey royals, samphire, lemongrass butter	9	
<b>GRILLED ASPARAGUS</b> crispy quail eggs, yuzu hollandaise (v)	11.50	
<b>WAGYU BEEF</b> Grilled vegetables & king oyster mushrooms, spicy ponzu & Japanese mustard mayo	100g 47	200g 80

## Cold Dishes

<b>CHILLED CUCUMBER SOUP</b> crème fraiche, shiso, schichimi pepper (v)	7.50
<b>GREEN TEA SOBA NOODLES</b> crab, chilli, coriander, cold dashi broth	16
<b>EDAMAME &amp; RUNNERBEAN SALAD</b> Jamon Serrano, pea shoots, mint	10
<b>HERITAGE TOMATOS</b> buratta, yuzu miso, toasted pine nuts (v)	11
<b>BEEF FILLET TATAKI</b> ponzu, salsa verde, garlic crisps	14
<b>TUNA TARTAR</b> cucumber, avocado, saseme, puffed rice crackers	15

## Skewers

<b>PORK BELLY</b> teriyaki Tokii style	9
<b>CHICKEN WINGS</b> gochujang, miso	9
<b>WAGYU BEEF</b> spicy ponzu	35

## TOKii Bites

<b>LOTUS ROOT CRISPS</b> teriyaki Tokii style	6
<b>BUTTERMILK AND SANSHO PEPPER CRISPY FRIED CHICKEN</b>	6
<b>RADISHES</b> Maldon sea salt, miso mayo	6
<b>SPICED ROASTED ALMONDS</b>	6





• DELIVERY MENU •

## Sashimi & Nigiri 2 pieces

### SASHIMI

TUNA	9
TORO	14
YELLOWTAIL BELLY	11
SCALLOPS	13

### NIGIRI

YELLOWTAIL	10
SALMON	8
SEA BASS	9
SHRIMP	12

## Maki Roll 6 pieces

SPICY TUNE	10
ASSORTED VEGETABLE	8

## Sides

STEAMED RICE	5
RUNNER BEANS chilli, garlic	8
GRILLED SWEETCORN miso chive butter	7
HERITAGE TOMATOS ceviche	7
CUCUMBER & SHISO SALAD lemon oil, almonds	7
TUNA TARTAR cucumber, avocado, saseme, puffed rice crackers	7

## Desserts

YUZU CRÈME BRULEE TART raspberries, white chocolate, mint	10
EXOTIC FRUIT AND POMEGRANATE SALAD	9
BUTTERMILK PANNACOTTA elderflower jelly, strawberry compote, sesame tuille	10
MATCHA & PISTACHIO CAKE lemon oil, almonds	10





• TAKE AWAY MENU •

## Hot Dishes

<b>MISO SOUP</b> tofu, wakame, enoki mushrooms (v)	5	
<b>SAIKYO BLACK COD</b> crushed peas, spring onions, pea shoots, shiso oil	31	
<b>ROBATA GRILLED AUBERGINE</b> chili, ginger miso, vegetable crisps (vg)	9	
<b>ENGLISH LAMB CUTLETS</b> summer vegetables, gnocchi, green miso	25	
<b>KINOKO MUSHROOMS</b> green peppercorn dressing, crispy yuba	11	
<b>POACHED SALMON</b> Jersey royals, samphire, citrus soy	19	
<b>GRILLED ASPARAGUS</b> soft boiled quail eggs, yuzu vinaigrette (v)	9	
<b>WAGYU BEEF</b> Grilled vegetables & king oyster mushrooms, spicy ponzu & Japanese mustard mayo	100g 38	200g 65

## Cold Dishes

<b>CHILLED CUCUMBER SOUP</b> crème fraiche, shiso, shichimi pepper (v)	6
<b>GREEN TEA SOBA NOODLES</b> crab, chilli, coriander, cold dashi broth	13
<b>EDAMAME &amp; RUNNEBEAN SALAD</b> Jamon Serrano, pea shoots, mint	8
<b>HERITAGE TOMATOES</b> burrata, yuzu miso, toasted pine nuts(v)	9
<b>BEEF FILLET TATAKI</b> ponzu, salsa verde, garlic crisps	11
<b>TUNA TARTAR</b> cucumber, avocado, sesame, puffed rice crackers	12

## Skewers

<b>PORK BELLY</b> teriyaki Tokii style	7
<b>CHICKEN WINGS</b> gochujang, miso	7
<b>WAGYU BEEF</b> spicy ponzu	28

## TOKii Bites

<b>LOTUS ROOT CRISPS</b>	4
<b>BUTTERMILK AND SANSHO PEPPER CRISPY FRIED CHICKEN</b>	4
<b>RADISHES</b> Maldon sea salt, miso mayo	4
<b>SPICED ROASTED ALMONDS</b>	4





• TAKE AWAY MENU •

## Sashimi & Nigiri 2 pieces

TUNA	8
TORO	12
YELLOWTAIL BELLY	9
SCALLOPS	11
YELLOWTAIL	8
SALMON	6
SEA BASS	7
SHRIMP	11

## Maki Roll 6 pieces

SPICY TUNA	8
ASSORTED VEGETABLE	6

## Sides

STEAMED RICE	4
RUNNER BEANS chilli, garlic	7
GRILLED SWEETCORN miso chive butter	6
HERITAGE TOMATOES ceviche	6
CUCUMBER & SHISO SALAD lemon oil, almonds	5

## Desserts

YUZU CRÈME BRULEE TART raspberries, white chocolate, mint	8
EXOTIC FRUIT AND POMEGRANATE SALAD	8
BUTTERMILK PANNACOTTA elderflower jelly, strawberry compote, sesame tuille	8
MATCHA & PISTACHIO CAKE	8



TOKii

DELIVERY COCKTAILS MENU



### CLASSIC £13

#### MOJITO

*Bacardi carta blanca rum, lime, mint, sugar*

#### DARK'N STORMY

*Gosling black seal rum, lime, ginger beer*

#### ESPRESSO MARTINI

*Russian standard vodka, espresso, coffee liquor*

#### LONDON MULE

*Tanqueray export gin, mint, lime, ginger beer*

#### LONG ISLAND ICE TEA

*Russian standard vodka, Bacardi carta blanca rum, Tanqueray export gin, Arette silver tequila, Triple sec, lemon, coca cola*

#### PALOMA

*Arette silver tequila, pink grapefruit juice, lime*

### SIGNATURE £14

#### AKA\_FIZZ

*Campari, lychee liquor, Mancino sakura vermouth, fizzy coconut water*

#### MT JULEP

*Copper dog blend scotch, Disaronno, lemon, Mint tea*

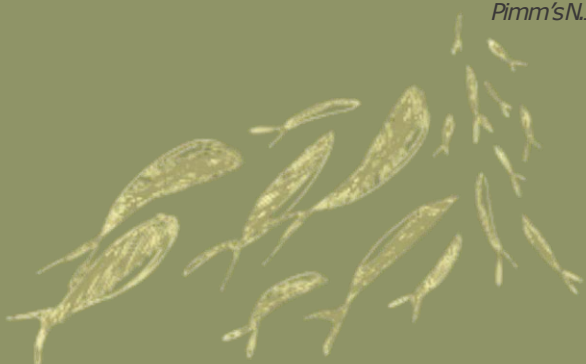
### SHARING 4-5 SERVING 750ML £ 48

#### APEROL SPRITZ

*Aperol, soda water, prosecco*

#### PIMM'S

*Pimm's N.1, fresh fruit, lemonade*



## SAKE (720ml)

.TOKUBETSU HONJOZO £68

*Discrete nose of lemon, lime and straw. On palate a dry start with complex tropical fruit flavours and citrus undertones. A smooth well-balanced finish*

TOKUBETSU HONJOZO GENSHU £88

*Pink grapefruit, beeswax and white floral undertones on the nose. A creamy, rich palate with tropical fruit flavours balanced by a subtle umami note. A clean and long finish*

DAIGINJO GENSHU £118

*Sweet banana, honey and floral undertones on the nose. This floral fruity sake has delicate flavours of white flowers and pears with a slight hint of white pepper. Finishes nicely with a lemony acidity*

JUNMAI £88

*A nose rich in umami with hints of banana and walnuts. A complex creamy umami laden palate with a rich, luxurious mouthfeel*

JUNMAI DAIGINJO GENSHU £132

*Well pronounced nose with melon, peach, green grass and sage characteristics. Superbly balanced on the palate evoking peach, tropical fruits particularly papaya and crystallised fruit notes as well. Very subtle umami on a long-lasting finish*

## SPARKLING (300ml)

AKASHI-TAI JUNMAI GINJO £ 46

*Notes of citrus, peach and melon on both nose and palate. Medium dry sake. Easy drinking and gently fruity with a clean finish*

SHIRAUMEGINJO UMESHU (500ml) £61

*Notes of dried fruit, dates, cherries and plums on both nose and palate. Sweet with rich prune and almond flavours leading to a refreshing clean finish.*



## CHAMPAGNE

### SPARKLING

PROSECCO DI VALDOBBIADENE EXTRA BRUT, COL CREDAZ – Adami	NV	£68
<i>100% Glera. From the steep hills north of Treviso a quality Prosecco with intense floral character and fine bubbles</i>		
CHAMPAGNE THIENOT BRUT	NV	£98
<i>45% Chardonnay, 35% P. Noir, 20% P. Meunier. Fruit, freshness, spring like notes, balance and long finish</i>		
CHAMPAGNE BLANC DE BLANC THIÉNOT	NV	£130
<i>100% Chardonnay grand cru. Ambassador of freshness and finesse. Notes of lemon, orange blossom, remarkable length</i>		
CHAMPAGNE THIÉNOT VINTAGE	2008	£130
<i>40% Chardonnay, 40% P. Noir, 20% P. Meunier. Attractive notes of toast almonds. Aromas of lemon meringue and long finish</i>		
CHAMPAGNE THIÉNOT CUVÉE GARANCE BLANC DE ROUGE	2008	£150
<i>100% P. Noir a blend of the finest vintage, incredible power and finesse</i>		

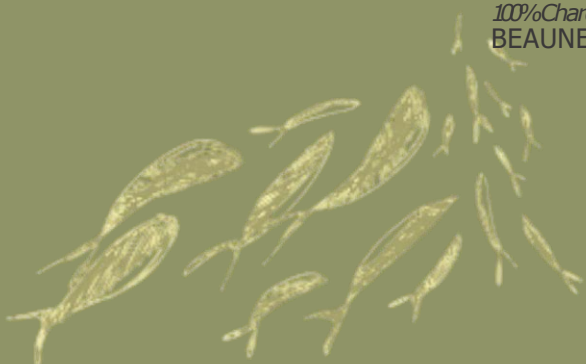
### SPARKLING ROSE

BOLLICINE ROSE – Serafini & Vidotto	NV	£56
<i>A blend of chardonnay and pinot noir. Intense with small red fruits and fine bubbles</i>		
CHAMPAGNE THIENOT ROSE	NV	£110
<i>45% P. Noir, 35% Chardonnay, 20% P. Meunier. Delicate aromatic style, red fruits, freshness and great finesse</i>		

## WINE

### WHITE

FIANO, PUGLIA – Mezzogiorno	2018	£32
<i>100% Fiano. Aromatic with fruit and lively character of gooseberries and passion fruit</i>		
ZELTINGER RIESLING TROCKEN – Weingut Heinrichshof	2018	£48
<i>100% Riesling, white peaches. Candied lemon with a hint of spicy flowers</i>		
ALBARINO, RIAS BAIXAS – Lagar de Costa	2018	£56
<i>A complex Albarino from north east Spain, aromatic and inviting</i>		
SANCERRE SILEX, LOIRE VALLEY – Francois Le Saint	2017	£88
<i>100% Sauvignon. Intense, mineral with white pears and complex citrus fruit</i>		
BEAUNE 1ER CRU PERTUISOTS, BURGUNDY – Domaine Pernot-Belicard	2016	£118
<i>100% Chardonnay Premier Cru is all lime and citrus blossom, snappy green apple and stony minerality</i>		





## ROSE

ZWEIGELT ROSE, TRAISENTAL – Marcus Huber 2018 £ 48

*100%Zweigelt. Fruit driven rosé from Austria, pale with lively acidity and clean red fruit*

ROSATO DI TOSCANA, TUSCANY – Rocca di Montegrossi 2018 £ 57

*100%Sangiovese. This wine is very well balanced between fruit and a refreshing minerality*

## RED

NERO D'AVOLA, SICILY – Mezzogiorno 2018 £ 32

*100%Nero D'Avola. Mature and generous red wine from Sicily with clean red and black fruit*

PINOT NOIR GRACE BRIDGE, CALIFORNIA – Scotto Cellars 2016 £ 46

*Pinot Noir with small amounts of Alicante and Syrah, it's cranberry, cinnamon and a savory finish*

CROZES-HERMITAGE, ETINCELLE, RHONE VALLEY – Domaine Saint Clair 2017 £ 60

*100%Syrah, red fruits and black pepper, this wine is fresh and elegant and a great match with food*

SAINT-EMILION GRAND CRU, BORDEAUX – Clavis Orea 2015 £ 88

*Merlot, Cabernet Franc and Cabernet Sauvignon this Grand Cru is fruit driven with well-balanced oak and spice £ 117*

*100%Pinot Noir, this Premier Cru is deep aromas of ripe black cherries and raspberries with well-balanced tannins*

BARBARESCO, PIEMONTE – Produttori del Barbaresco 2016

*100%Nebbiolo. This winery offers one of the greatest value in the world of fine wines offering, full body yet fragrant character*

## DESSERT

2018

MOSCATO D'ASTI, PIEDMONT – Saracco 375ml £ 34

*100%Moscato bianco, sweet, floral, lightly sparkling. Perfect as aperitif or at the end of the meal*

RIESLING SONNENUHR AUSLESE 110, MOSEL – Weingut Heinrichshof (375ml) 2017 £ 55

*100%Riesling, sweet apple, baked pear with tropical fruit notes. Finishing with lemongrass, orange peel and minerality*

## HALF BOTTLES

PROSECCO DI VALDOBBIADENE BRUT, BOSCO DI GICA, VENETO – Adami NV £ 41

*100%Glera. A quality Prosecco with intense floral character and fine bubbles*

CHAMPAGNE THIENOT BRUT NV £ 67

*45%Chardonnay, 35%P. Noir, 20%P. Meunier. Fruit, freshness, spring like notes, balance and long finish*

CHABLIS, LA PIEEREELEE, BURGUNDY – La Chablisienne 2015 £ 42

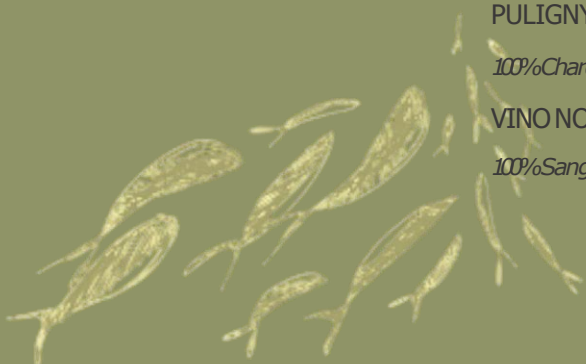
*100%Chardonnay. Classic Chablis with rich Stone fruit, mineral character*

PULIGNY-MONTRACHET, BURGUNDY - Domaine Pernot Belicard 2017 £ 80

*100%Chardonnay, lightly oaked. Delicate orchard fruits with citrus and baked bread and a crisp minerality and freshness*

VINO NOBILE, TUSCANY – Salcheto 2014 £ 47

*100%Sangiovese. A complex, spicy, superb Tuscan red wine with layered red and black fruit*



BEERS

COEDO RUI PILSNER 5% £8

COEDO BENIAKA AMBER 7% £9

BRIXTON COLD HARBOUR LAGER 4.5% £7.5

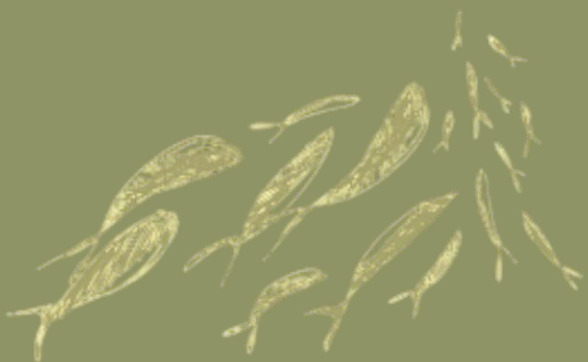
BRIXTON LOW VOLTAGE IPA 4.5% £7.5

OTHERS

SOFT DRINKS 200ML £4.5

SOURCE MINERAL WATER 33CL £4.5

SOURCE MINERAL WATER 75CL £5.5



TOKii

TAKE AWAY COCKTAILS MENU



## COCKTAILS

### CLASSIC £11

#### MOJITO

*Bacardi carta blanca rum, lime, mint, sugar*

#### DARK'N STORMY

*Gosling black seal rum, lime, ginger beer*

#### ESPRESSO MARTINI

*Russian standard vodka, espresso, coffee liquor*

#### LONDON MULE

*Tanqueray export gin, mint, lime, ginger beer*

#### LONG ISLAND ICE TEA

*Russian standard vodka, Bacardi carta blanca rum, Tanqueray export gin, Arette silver tequila, Triple sec, lemon, coca cola*

#### PALOMA

*Arette silver tequila, pink grapefruit juice, lime*

### SIGNATURE £12

#### AKA\_FIZZ

*Campari, lychee liquor, Mancino sakura vermouth, fizzy coconut water*

#### MT JULEP

*Copper dog blend scotch, Disaronno, lemon, Mint tea*

### SHARING 4-5 SERVING 750ML £ 40

#### APEROL SPRITZ

*Aperol, soda water, prosecco*

#### PIMM'S

*Pimm's N.1, fresh fruit, lemonade*



## SAKE (720ml)

.TOKUBETSU HONJOZO £57

*Discrete nose of lemon, lime and straw. On palate a dry start with complex tropical fruit flavours and citrus undertones. A smooth well-balanced finish*

TOKUBETSU HONJOZO GENSHU £74

*Pink grapefruit, beeswax and white floral undertones on the nose. A creamy, rich palate with tropical fruit flavours balanced by a subtle umami note. A clean and long finish*

DAIGINJO GENSHU £99

*Sweet banana, honey and floral undertones on the nose. This floral fruity sake has delicate flavours of white flowers and pears with a slight hint of white pepper. Finishes nicely with a lemony acidity*

JUNMAI £74

*A nose rich in umami with hints of banana and walnuts. A complex creamy umami laden palate with a rich, luxurious mouthfeel*

JUNMAI DAIGINJO GENSHU £110

*Well pronounced nose with melon, peach, green grass and sage characteristics. Superbly balanced on the palate evoking peach, tropical fruits particularly papaya and crystallised fruit notes as well. Very subtle umami on a long-lasting finish*

## SPARKLING (300ml)

AKASHI-TAI JUNMAI GINJO £ 37

*Notes of citrus, peach and melon on both nose and palate. Medium dry sake. Easy drinking and gently fruity with a clean finish*

SHIRAUME GINJO UMESHU (500ml) £51

*Notes of dried fruit, dates, cherries and plums on both nose and palate. Sweet with rich prune and almond flavours leading to a refreshing clean finish.*



## CHAMPAGNE

### SPARKLING

PROSECCO DI VALDOBBIADENE EXTRA BRUT, COL CREDAZ – Adami NV £55

*100% Glera. From the steep hills north of Treviso a quality Prosecco with intense floral character and fine bubbles*

CHAMPAGNE THIENOT BRUT NV £79

*45% Chardonnay, 35% P. Noir, 20% P. Meunier. Fruit, freshness, spring like notes, balance and long finish*

CHAMPAGNE BLANC DE BLANC THIÉNOT NV £105

*100% Chardonnay grand cru. Ambassador of freshness and finesse. Notes of lemon, orange blossom, remarkable length*

CHAMPAGNE THIÉNOT VINTAGE 2008 £105

*40% Chardonnay, 40% P. Noir, 20% P. Meunier. Attractive notes of toast almonds. Aromas of lemon meringue and long finish*

CHAMPAGNE THIÉNOT CUVÉE GARANCE BLANC DE ROUGE 2008 £120

*100% P. Noir a blend of the finest vintage, incredible power and finesse*

### SPARKLING ROSE

BOLLICINE ROSE – Serafini & Vidotto NV £45

*A blend of chardonnay and pinot noir. Intense with small red fruits and fine bubbles*

CHAMPAGNE THIENOT ROSE NV £89

*45% P. Noir, 35% Chardonnay, 20% P. Meunier. Delicate aromatic style, red fruits, freshness and great finesse*

## WINE

### WHITE

FIANO, PUGLIA – Mezzogiorno 2018 £26

*100% Fiano. An aromatic and mature Italian white wine with generous fruit and lively character*

*Text book New Zealand Sauvignon with an intense aromatic character of gooseberries and passion fruit*

ZELTINGER RIESLING TROCKEN – Weingut Heinrichshof 2018 £39

*100% Riesling, white peaches. Candied lemon with a hint of spicy flowers*

ALBARINO, RIAS BAIXAS – Lagar de Costa 2018 £45

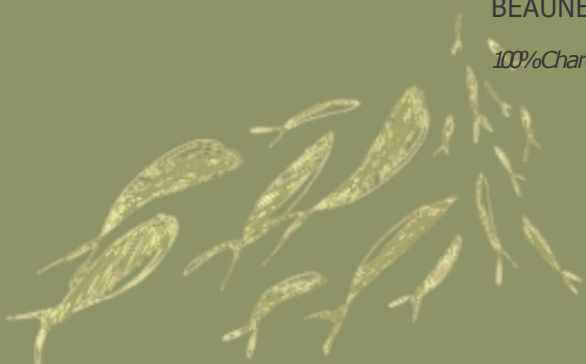
*A complex Albarino from north east Spain, aromatic and inviting*

SANCERRE SILEX, LOIRE VALLEY – Francois Le Saint 2017 £71

*100% Sauvignon. Intense, mineral with white pears and complex citrus fruit*

BEAUNE 1ER CRU PERTUISOTS, BURGUNDY – Domaine Pernet-Belicard 2016 £95

*100% Chardonnay Premier Cru is all lime and citrus blossom, snappy green apple and stony minerality*



## ROSE

ZWEIGELT ROSE, TRAISENTAL – Marcus Huber 2018 £ 39

*100%Zweigelt. Fruit driven rosé from Austria, pale with lively acidity and clean red fruit*

ROSATO DI TOSCANA, TUSCANY – Rocca di Montegrossi 2018 £ 46

*100%Sangiovese. This wine is very well balanced between fruit and a refreshing minerality*

## RED

NERO D'AVOLA, SICILY – Mezzogiorno 2018 £ 26

*100%Nero D'Avola. Mature and generous red wine from Sicily with clean red and black fruit*

PINOT NOIR GRACE BRIDGE, CALIFORNIA – Scotto Cellars 2016 £ 37

*Pinot Noir with small amounts of Alicante and Syrah, it's cranberry, cinnamon and a savory finish*

CROZES-HERMITAGE, ETINCELLE, RHONE VALLEY – Domaine Saint Clair 2017 £ 48

*100%Syrah, red fruits and black pepper, this wine is fresh and elegant and a great match with food*

SAINT-EMILION GRAND CRU, BORDEAUX – Clavis Orea 2015 £ 71

*Merlot, Cabernet Franc and Cabernet Sauvignon this Grand Cru is fruit driven with well-balanced oak and spice*

*100%Pinot Noir, this Premier Cru is deep aromas of ripe black cherries and raspberries with well-balanced tannins*

BARBARESCO, PIEMONTE – Produttori del Barbaresco 2016 £ 94

*100%Nebbiolo. This winery offers one of the greatest value in the world of fine wines offering, full body yet fragrant character*

## DESSERT

MOSCATO D'ASTI, PIEDMONT – Saracco 375ml 2018 £ 28

*100%Moscato bianco, sweet, floral, lightly sparkling. Perfect as aperitif or at the end of the meal*

RIESLING SONNENUHR AUSLESE 110, MOSEL – Weingut Heinrichshof (375ml) 2017 £ 44

*100%Riesling, sweet apple, baked pear with tropical fruit notes. Finishing with lemongrass, orange peel and minerality*

## HALF BOTTLES

PROSECCO DI VALDOBBIADENE BRUT, BOSCO DI GICA, VENETO – Adami NV £ 33

*100%Glera. A quality Prosecco with intense floral character and fine bubbles*

CHAMPAGNE THIENOT BRUT NV £ 54

*45%Chardonnay, 35%P. Noir, 20%P. Meunier. Fruit, freshness, spring like notes, balance and long finish*

CHABLIS, LA PIEEREELEE, BURGUNDY – La Chablisienne 2015 £ 34

*100%Chardonnay. Classic Chablis with rich Stone fruit, mineral character*

PULIGNY-MONTRACHET, BURGUNDY - Domaine Perrot Belicard 2017 £ 64

*100%Chardonnay, lightly oaked. Delicate orchard fruits with citrus and baked bread and a crisp minerality and freshness*

VINO NOBILE, TUSCANY – Salcheto 2014 £ 38

*100%Sangiovese. A complex, spicy, superb Tuscan red wine with layered red and black fruit*



BEERS

COEDO RUI PILSNER 5%	£7
COEDO BENIAKA AMBER 7%	£7.5
BRIXTON COLD HARBOUR LAGER 4.5%	£6.5
BRIXTON LOW VOLTAGE IPA 4.5%	£6.5

OTHERS

SOFT DRINKS 200ML	£3.5
SOURCE MINERAL WATER 33CL	£3.5
SOURCE MINERAL WATER 75CL	£4.5

TEA £5

ASSAM ENGLISH BREAKFAST

EARL GREY

JADE SWORD GREEN

JASMINE SILVER NEEDLE

ALI SHAN

PEPPERMINT

GREEN APPLE & HIBISCUS

COFFEE £4.5

