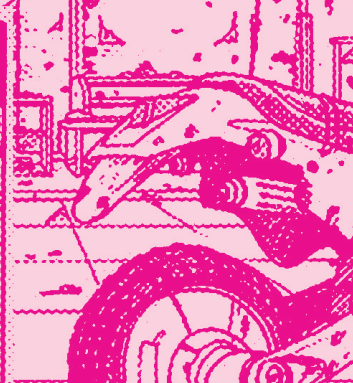
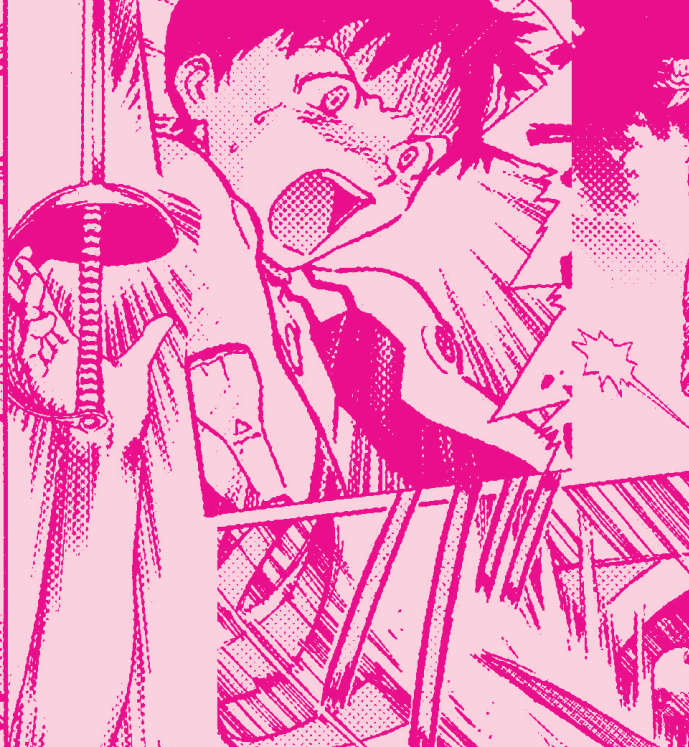
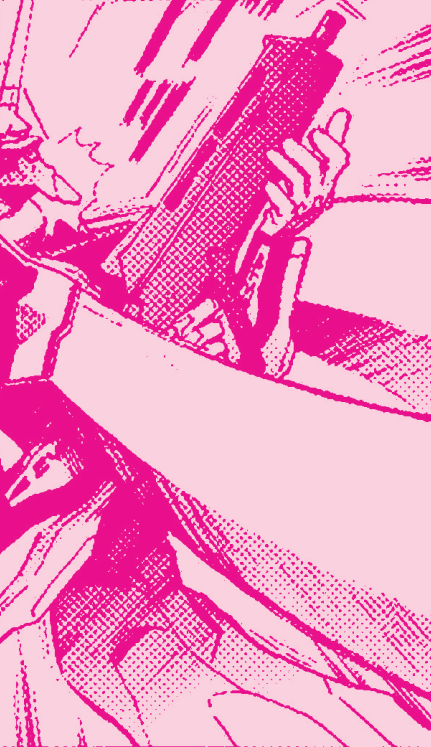




T O R I I

TJING TJING

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卓气木不 DRINKS 卓气木不

NON ALCOHOLIC

Still / Sparkling Water 440ml	25
Still / Sparkling Water 750ml	45
Soft Drinks	23
Orange Juice	25
Cranberry Juice	25
Appetizer / Grapetizer	35
Theonista Kombucha	55
Theonista Ginger Beer	55
Non-alcoholic Beer	38

BEER & CIDER

CBC Lager Draught	38/55
Castle Lite	35
Windhoek	38
Black Label	35
Striped Horse	40
Corona	45
Hitachino Nest	120
Hunters Dry	40
Savanna Dry / Lite	45

SAKE

125ml Carafe	95
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HOUSE WINE

Tjing Tjing White
(by David and Nadia)
65/250

Tjing Tjing Red
(by David and Nadia)
65/250

ASK FOR FULL WINE & SAKE LIST | SPIRIT LIST | TEA SELECTION

KANPAI!



TORII COCKTAILS

カクテル

REGULAR VIRGIN

HARAJUKU _____ 95 | 70

Suntory Roku Gin, Cinnamon, Ginger, Orange,
Lime & Tonic Water

GINZA _____ 85 | 70

Malibu Coconut Rum, CBC Lager, Strawberry,
Mint, Lime

KOENJI _____ 85 | 70

Hakutsuru Sake, Cucumber, Rosemary, Lemon,
Pineapple & Soda Water

SHINJUKU _____ 85 | 70

Takamaka Rum, Pineapple, Toasted Almonds,
Lemon, Grapefruit & Lemonade

NAKANO _____ 95 | 70

Albatross Vodka, Litchi, Baobab, Mint,
Lemon & Soda Water

SHIBUYA _____ 80 | 70

Malibu Coconut Rum, Apple, Cinnamon,
Pineapple & Lemon

YOYOGI _____ 120

Suntory Toki Whisky, Aperol, Simonsig Brut MCC,
Mango, Rosemary & Lemon

KASUMI _____ 85 | 70

Absolut Vanilla Vodka, Pineapple, Pomegranate
& Lemon

OTSUMAMI おつまみ

HIRATA Steamed buns, 2 in a portion

AGEMONO AUBERGINE, KEWPIE MAYO & PICKLED CABBAGE **v** _____ **90**

KATSU CAULIFLOWER, MUSHROOM KEWPIE & PICKLED SHIMEJI **v** _____ **95**

FURIKAKE PAN-FRIED FISH, DASHI KEWPIE, CARROT & DAIKON PICKLE, TEMPURA BITS _____ **110**

PORK BELLY, TAMAGO, SPICY PICKLED CABBAGE & KEWPIE MAYO _____ **135**

KATSU CHICKEN, CHILLI KEWPIE, TOGARASHI & PICKLED CUCUMBER _____ **120**

UMAMI BEEF FILLET, CARAMELIZED ONION, CABBAGE, ONION & GARLIC FURIKAKE _____ **135**

YAKITORI

Grilled skewers, 2 in a portion

CHICKEN THIGH & SPRING ONION _____ **85**

YAKINIKU BEEF SIRLOIN _____ **85**

YAKINIKU MUSHROOM **v** _____ **80**

STICKY PORK BELLY _____ **110**

GYOZA

Pan-fried dumplings, 4 in a portion

CHICKEN & TOGARASHI _____ **70**

MUSHROOM & SESAME **v** _____ **75**

PORK & CHIVE _____ **75**

SMOKEY SWEET POTATO **v** _____ **70**

TEBASAKI

Deep-fried chicken wings with cucumber pickle

SWEET & STICKY _____ **105**

SANSHO PEPPER _____ **105**

FIERY HOT _____ **105**

OKONOMIYAKI FRIES _____ **75**

Thick-cut potato fries, okonomiyaki sauce, kewpie mayo, bonito flakes, nori, sesame, spring onion

MINI CHIRASHI DON _____ **70**

Cold sushi rice, sashimi, edamame, buchu-pickled ginger, radish, cucumber & kewpie mayo

BEEF TATAKI _____ **125**

Thinly sliced & seared beef fillet, roasted onion ponzu, smoked daikon pickle, crispy garlic & chives. Served chilled

TONKATSU RIBS _____ **120**

Panko-crusted, deboned pork ribs with sticky tonkatsu sauce & cabbage pickle

KARE KOROKKE _____ **110**

Panko-crusted pork belly & potato cakes with Japanese-style curry dip

EDAMAME **v** _____ **75**

Edamame beans in burnt garlic oil & togarashi

SESAME BROCCOLI **v** _____ **75**

Pan-fried broccoli, sesame-soy sauce & garlic

CUCUMBER SALAD **v** _____ **50**

Crunchy cucumber, buchu-pickled ginger, sweet soy & sesame dressing

NASU DENGAKU **v** _____ **80**

Miso-glazed aubergine with tofu cream, tempura bits & spring onion

CRISPY RICE BALLS **v** _____ **50**

Deep-fried sushi rice & furikake

PORK CRACKLING _____ **50**

Crackling, furikake & chilli-soy dip

PLEASE NOTIFY YOUR SERVER OF ANY DIETARY REQUIREMENTS AND WE WILL DO OUR BEST TO ACCOMMODATE THEM.

VEGETARIAN **v**



BENTO 弁当

Crispy rice ball or sushi rice, sesame broccoli, pickles and your choice of:

PORK BELLY	_____	160
CHICKEN YAKITORI	_____	125
YAKINIKU SIRLOIN YAKITORI	_____	135
KATSU CHICKEN	_____	125
MUSHROOM YAKITORI <input checked="" type="checkbox"/>	_____	125
KATSU CAULIFLOWER <input checked="" type="checkbox"/>	_____	120

RAMEN

Homemade wheat noodles in broth with ajitsuke tamago

PORK TONKOTSU	_____	165
CHICKEN PAITAN	_____	165
MISO MUSHROOM <input checked="" type="checkbox"/>	_____	160

**WANT YOUR RAMEN SPICY?
ADD OUR SPICY SANSHO TARE** _____ **10**

DONBURI

CHIRASHI DON _____ **145**

Cold sushi rice, sashimi, edamame, buchu-pickled ginger, radish, cucumber, kewpie mayo

CAULI KATSU DON _____ **125**

Sushi rice, crispy panko-crusted cauliflower, courgette, sesame greens, pickles, ajitsuke tamago

KINOKO GOHAN _____ **125**

Marinated mixed mushrooms, edamame, tamago rice, chives, pickles

TRADITIONAL JAPANESE BREAKFAST **170**

Teriyaki-grilled fish, sushi rice, sesame greens, miso soup & pickles



OCHAZUKE _____ **135**

Sushi rice in matcha & dashi broth, buttery pan-fried fish

BUTADON _____ **135**

Yakiniku pork belly, tamago rice, edamame, chives, pickles

GYU DON _____ **145**

Sushi rice, yakiniku short rib, caramelised onion, courgette, pickles, ajitsuke tamago

SIDES

おかず

PICKLE PLATE	25
MISO SOUP <input checked="" type="checkbox"/>	40
BROTH BOWL	40
Pork / Chicken / Mushroom <input checked="" type="checkbox"/>	
SUSHI RICE <input checked="" type="checkbox"/>	20
TAMAGO RICE <input checked="" type="checkbox"/>	35
CHILLI SAUCE <input checked="" type="checkbox"/>	15
KEWPIE MAYO <input checked="" type="checkbox"/>	15

SWEETS

デザート

MITARASHI DANGO <input checked="" type="checkbox"/>	50
Sweet rice dumplings, skewered and covered in a sticky soy caramel & kinako	
MOCHI DOUGHNUTS <input checked="" type="checkbox"/>	50
Chewy mochi doughnuts in honey caramel, kinako & toasted sesame	
JAPANESE CHEESECAKE <input checked="" type="checkbox"/>	50
Fluffy cheesecake with miso caramel	
MOCHI TRUFFLES <input checked="" type="checkbox"/>	60
Chef's selection of 4 mochi truffles	
MOCHI ICE CREAM <input checked="" type="checkbox"/>	50
Chef's selection of 2 ice cream filled mochi	

VEGETARIAN

