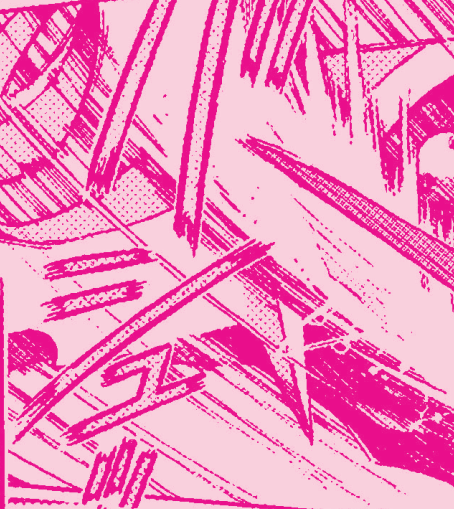
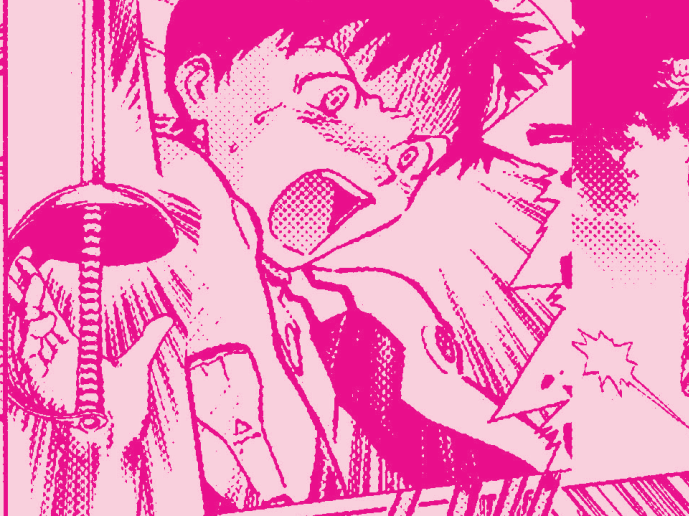




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DRINKS

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NON ALCOHOLIC

Still / Sparkling Water 440ml	25
Still / Sparkling Water 750ml	45
Soft Drinks	24
Orange Juice	28
Cranberry Juice	28
Appetizer / Grapetizer	35
Bursting Bubble Iced Tea	45
Non-Alcoholic Beer	40

BEER & CIDER

CBC Lager Draught	38/55
Castle Lite	35
Windhoek	38
Black Label	35
Striped Horse	40
Corona	45
Savanna Dry / Lite	45
Dragon Fiery Ginger Beer	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!





COCKTAILS

カクテル

SAKE SONIC 85

Hakutsuru Sake, Cucumber, Tonic, Soda 5% ABV

MATCHA SODA 90

Absolut Vodka, Matcha, Lime, Soda 12% ABV

HIGH TEA HIGHBALL 120

Suntory Toki Whisky, Rooibos, Lemonade 10% ABV

SAKURA BLUSH 100

Roku Gin, Sakura-Infused Vermouth, Lemon, Soda 11% ABV

PHIL COLLINS 110

Bombay Sapphire, Grapefruit, Lime, Yuzu Verjus, Tonic 12% ABV

LUCKY BAMBOO 90

Peter Bayly Cape White 'Port', Sweet Vermouth 14% ABV

VIRGIN COCKTAILS

MORNING MARGARITA 75

House Non-Alcoholic Orange 'Liqueur', Celery, Lime, Agave Syrup

ROSE SUNRISE 75

Grapefruit, Lime, Rosemary, Soda

UMAMI NOON 75

Mushroom Broth, Grapefruit, Pineapple, Lime

GOLDEN HOUR 75

Cold Brew Sencha, Lavender, Lemon, Yuzu Verjus

SUNSET SMASH 75

Strawberry, Blueberry, Mint, Lime, Ginger Ale

PENICILLIN DUSK 75

House Non-Alcoholic 'Bourbon', Ginger, Lemon

OTSUMAMI おつまみ GREAT FOR SHARING

HIRATA Steamed buns, 2 in a portion

AGEMONO AUBERGINE, KEWPIE MAYO, PICKLED CABBAGE (V) _____ 100

KATSU CAULIFLOWER, MUSHROOM KEWPIE, PICKLED SHIMEJI (V) _____ 100

FURIKAKE PAN-FRIED FISH, DASHI KEWPIE, CARROT & DAIKON PICKLE, TEMPURA BITS _____ 120

KATSU CHICKEN, CHILLI KEWPIE, TOGARASHI, PICKLED CUCUMBER _____ 130

PORK BELLY, TAMAGO, SPICY PICKLED CABBAGE, KEWPIE MAYO _____ 140

KARE KATSU CHICKEN, KARE SAUCE, CARROT & DAIKON PICKLE, CABBAGE, TOGARASHI _____ 130

SANSHO PORK BELLY, JALAPEÑO KEWPIE, PICKLED CABBAGE, SPRING ONION _____ 140

UMAMI BEEF FILLET, CARAMELISED ONION, CABBAGE, ONION & GARLIC FURIKAKE _____ 140

YAKITORI

Grilled skewers, 2 in a portion

CHICKEN THIGH & SPRING ONION _____ 110

YAKINIKU BEEF SIRLOIN & BABY ONIONS _____ 110

YAKINIKU MIXED MUSHROOM (V) _____ 110

STICKY PORK BELLY _____ 110

GYOZA

Pan-fried dumplings, 4 in a portion

CHICKEN & TOGARASHI _____ 80

MUSHROOM & SESAME (V) _____ 80

PORK & CHIVE _____ 80

SMOKEY SWEET POTATO (V) _____ 80

TEBASAKI

Deep-fried chicken wings with cucumber pickle

SWEET & STICKY _____ 110

SANSHO PEPPER _____ 110

FIERY HOT _____ 110

OKONOMIYAKI FRIES _____ 85

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

MINI CHIRASHI DON _____ 80

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

BEEF TATAKI _____ 130

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

TONKATSU RIBS _____ 125

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) _____ 85

Pan-fried broccoli, sesame-soy sauce, garlic

CUCUMBER SALAD (V) _____ 50

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

IZAKAYA SALAD (V) _____ 50

Crunchy cabbage, sesame oil, rice vinegar, sesame seeds

CRISPY RICE BALLS (V) _____ 60

Deep-fried sushi rice and furikake, served with a ponzu kewpie

VEGETARIAN (V)

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



BENTO 弁当

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

PORK BELLY _____ 165

CHICKEN YAKITORI _____ 140

YAKINIKU SIRLOIN YAKITORI _____ 145

MIXED MUSHROOM YAKITORI (V) _____ 135

KATSU CAULIFLOWER (V) _____ 135

★ DONBURI ★

CHIRASHI DON _____ 155

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

CAULI KATSU DON (V) _____ 130

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

KINOKO GOHAN (V) _____ 130

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

★ RAMEN ★

House-made wheat noodles in broth, ajitsuke tamago, nori, spring onion, sesame

PORK TONKOTSU _____ 170

Pork belly, sesame broccoli

CHICKEN PAITAN _____ 170

Grilled chicken thigh, tsukudane mushrooms

MISO MUSHROOM (V) _____ 170

Mixed mushrooms, spinach

SMOKEY BEEF _____ 170

Beef mince, pickled shimeji, charred corn

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

TRADITIONAL JAPANESE BREAKFAST 170

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



OCHAZUKE _____ 145

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

BUTADON _____ 150

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

GYU DON _____ 150

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

SIDES

サイドメニュー

SIDE PICKLE PLATE 25

Selection of 3 of our house pickles

MISO SOUP 50

Mushroom broth, miso, mixed mushrooms, wakame

BROTH BOWL 40

Pork / chicken / beef / mushroom 

SUSHI RICE 20

TAMAGO RICE 35

FIERY CHILLI SAUCE 15

KEWPIE MAYO 15

Plain / mushroom / chilli / dashi

SWEETS

デザート

MITARASHI DANGO 60

Sweet rice dumplings, skewered and covered in a sticky soy caramel and kinako

MOCHI DOUGHNUTS 60

Chewy mochi doughnuts in honey caramel, kinako and toasted sesame

JAPANESE CHEESECAKE 60

Fluffy cheesecake with miso caramel

MOCHI TRUFFLES 60

Chef's selection of 4 mochi truffles

S'MOCHI 60

Toasted mochi and a layer of chocolate, sandwiched between two soy cookies. Our play on a classic s'more!

VEGETARIAN 

