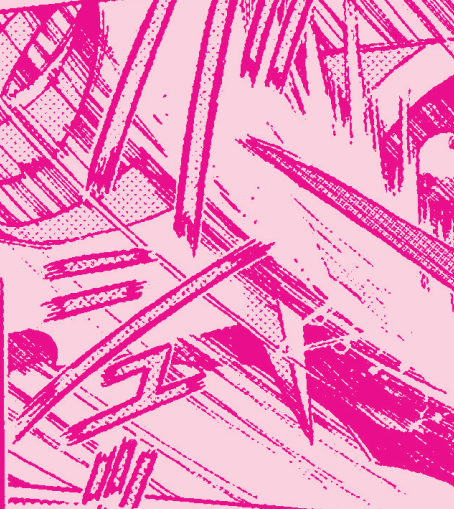
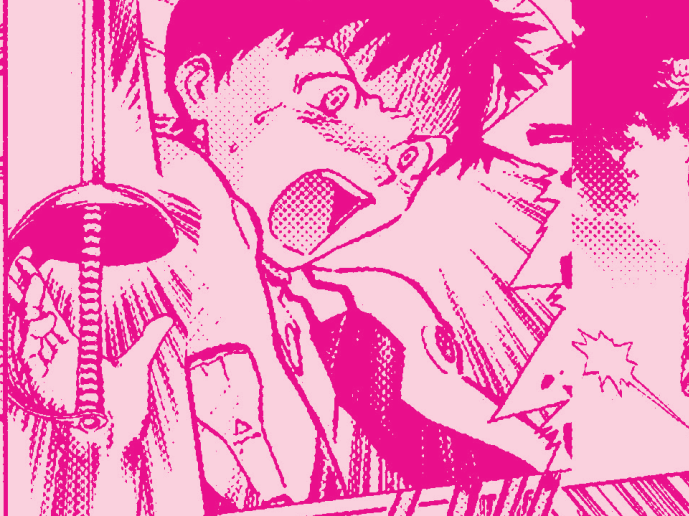




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DRINKS

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NON ALCOHOLIC

Still / Sparkling Water 440ml	30
Still / Sparkling Water 750ml	50
Soft Drinks	26
Orange Juice	35
Cranberry Juice	35
Appetizer / Grapetizer	40
Bursting Bubble Iced Tea	45
Non-Alcoholic Beer	40

BEER & CIDER

CBC Lager Draught	45/60
Castle Lite	35
Windhoek	45
Black Label	35
Corona	45
Savanna Dry / Lite	50
Dragon Fiery Ginger Beer	50

SAKE

125ml Carafe	100
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HOUSE WINE

Tjing Tjing White
(by David and Nadia)
70/265

Tjing Tjing Red
(by David and Nadia)
70/265

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

KANPAI!





COCKTAILS

カクテル

SAKE SONIC 95

Hakutsuru Sake, Cucumber, Tonic, Soda 5% ABV

MATCHA SODA 95

Absolut Vodka, Matcha, Lime, Soda 12% ABV

HIGH TEA HIGHBALL 125

Suntory Toki Whisky, Rooibos, Lemonade 10% ABV

SAKURA BLUSH 110

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

PHIL COLLINS 110

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

LUCKY BAMBOO 95

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) 110

KATSU CAULIFLOWER, MUSHROOM KEWPIE, PICKLED SHIMEJI (V) 110

FURIKAKE PAN-FRIED FISH, DASHI KEWPIE, CARROT & DAIKON PICKLE, TEMPURA BITS 130

KATSU CHICKEN, CHILLI KEWPIE, TOGARASHI, PICKLED CUCUMBER 150

PORK BELLY, TAMAGO, SPICY PICKLED CABBAGE, KEWPIE MAYO 150

KARE KATSU CHICKEN, KARE SAUCE, CARROT & DAIKON PICKLE, CABBAGE, TOGARASHI 150

SANSHO PORK BELLY, JALAPEÑO KEWPIE, PICKLED CABBAGE, SPRING ONION 150

UMAMI BEEF FILLET, CARAMELISED ONION, CABBAGE, ONION & GARLIC FURIKAKE 150

YAKITORI

Grilled skewers, 2 in a portion

CHICKEN THIGH & SPRING ONION 125

YAKINIKU BEEF SIRLOIN & BABY ONIONS 125

YAKINIKU MIXED MUSHROOM (V) 125

STICKY PORK BELLY 135

GYOZA

Pan-fried dumplings, 4 in a portion

CHICKEN & TOGARASHI 100

MUSHROOM & SESAME (V) 100

PORK & CHIVE 100

SMOKEY SWEET POTATO (V) 100

TEBASAKI 130

Deep-fried chicken wings with cucumber pickle.

Your Choice of: Sweet & sticky, Sanshō pepper, Fiery hot

OKONOMIYAKI FRIES 105

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

MINI CHIRASHI DON 100

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

BEEF TATAKI 140

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

PORK KOROKKE 130

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

BEEF KOROKKE 130

Beef mince, corn, cheese and sanshō korokke with cucumber pickle

EDAMAME (V) 75

Edamame beans in burnt garlic oil & togarashi

SESAME BROCCOLI (V) 90

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) 65

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 _____ 175

CHICKEN YAKITORI _____ 160

YAKINIKU SIRLOIN YAKITORI _____ 160

MIXED MUSHROOM YAKITORI (V) _____ 140

KATSU CAULIFLOWER (V) _____ 140

DONBURI

CHIRASHI DON _____ 180

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

CAULI KATSU DON (V) _____ 160

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

KINOKO GOHAN (V) _____ 160

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

RAMEN

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

PORK TONKOTSU _____ 200

Pork belly, sesame broccoli

CHICKEN PAITAN _____ 190

Grilled chicken thigh, tsukudane mushrooms

MISO MUSHROOM (V) _____ 210

Mixed mushrooms, spinach

SMOKEY BEEF _____ 190

Beef mince, pickled shimeji, charred corn

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

TRADITIONAL JAPANESE BREAKFAST 190

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



OCHAZUKE _____ 170

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

BUTADON _____ 170

Deboned pork rib, tamago rice, edamame, chives, pickles

GYU DON _____ 180

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!

MILK BREAD PUDDING ✓ _____ 60

Golden-fried milk bread cubes served with a chilled genmaicha tea custard, seasonal fruit jam, and caramelised breadcrumbs

VEGETARIAN ✓

