



FOR

TJING TJING

×
—
—
—
—
—



VIRGIN COCKTAILS

ヴァージン・カクテル

PEACH DAISY 90

Peach, Ginger, Pineapple

SANSHO MOJITO 90

Mint, Lime, Sansho, Soda

SUNSET SMASH 90

Strawberry, Blueberry, Mint, Lime, Ginger Ale

SWEET DREAMS 90

Pomegranate, Kinako, Sesame Oil

JUST SHORT CANNED COCKTAILS

KOMODO 75

Granadilla, Pickled Ginger, Coriander

SWEET NOTHING 75

Sugar Snap Pea, Star Anise, Basil

WATERBERRY 75

Watermelon, Seasonal Berries, Black Tea

卓乞木不

DRINKS

卓乞木不

NON ALCOHOLIC

Still / Sparkling Water 440ml	30
Still / Sparkling Water 750ml	50
Soft Drinks	30
Appletizer / Grapetizer	45
Bursting Bubble Iced Tea	45
Heineken Zero	45
Devils Peak Zero to Hero	45
Corona Cero	50

BEER & CIDER

CBC Lager Draught	45/60
Castle Lite	40
Windhoek	45
Heineken	50
Black Label	40
Corona	50
Devils Peak Blockhouse	60
Savanna Dry / Lite	55
Dragon Fiery Ginger Beer	60

SAKE

125ml Carafe	100
--------------	-----

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

SANSHO MOJITO _____ 100

Bacardi Carta Blanca Rum, Mint, Lime, Sansho, Soda

WESTSIDE FIZZ _____ 110

Sake, Lillet Rosé, Passionfruit Liqueur, Strawberry, Blueberry, Soda

JASMINE PALOMA _____ 100

Espolon Blanco Tequila, Grapefruit, Jasmine, Soda

PEACH DAISY _____ 100

Jim Beam Bourbon, Dry Vermouth, Peach, Ginger

WASABI MARGARITA _____ 110

Espolon Blanco Tequila, Sake, Wasabi

SAKURA NEGRONI _____ 100

Hendrick's Gin, Campari, Dry Vermouth, Sakura

SWEET TEA OLD FASHIONED _____ 100

Jim Beam Bourbon, Rooibos, Chamomile



OTSUMAMI

おつまみ

GREAT FOR SHARING

HIRATA Steamed buns, 2 in a portion

AGEMONO AUBERGINE, KEWPIE MAYO, PICKLED CABBAGE (V) 120

KATSU CAULIFLOWER, MUSHROOM KEWPIE, PICKLED SHIMEJI (V) 120

FURIKAKE PAN-FRIED FISH, DASHI KEWPIE, CARROT & DAIKON PICKLE, TEMPURA BITS 140

KATSU CHICKEN, CHILLI KEWPIE, TOGARASHI, PICKLED CUCUMBER 160

PORK BELLY, TAMAGO, SPICY PICKLED CABBAGE, KEWPIE MAYO 160

KARE KATSU CHICKEN, KARE SAUCE, CARROT & DAIKON PICKLE, CABBAGE, TOGARASHI 160

SANSHO PORK BELLY, JALAPEÑO KEWPIE, PICKLED CABBAGE, SPRING ONION 160

UMAMI BEEF FILLET, CARAMELISED ONION, CABBAGE, ONION & GARLIC FURIKAKE 160

YAKITORI

Grilled skewers, 2 in a portion

CHICKEN THIGH & SPRING ONION 125

YAKINIKU BEEF SIRLOIN & BABY ONIONS 135

YAKINIKU MIXED MUSHROOM (V) 125

STICKY PORK BELLY 140

GYOZA

Pan-fried dumplings, 4 in a portion

CHICKEN & TOGARASHI 120

MUSHROOM & SESAME (V) 120

PORK & CHIVE 120

SMOKEY SWEET POTATO (V) 120

TEBASAKI 145

Deep-fried chicken wings with cucumber pickle.

CHOOSE BETWEEN SWEET & STICKY |

SANSHO PEPPERS | FIERY HOT

OKONOMIYAKI FRIES 120

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

MINI CHIRASHI DON 120

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

BEEF TATAKI 155

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

TONKATSU RIBS 135

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

PORK KOROKKE 140

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

BEEF KOROKKE 140

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

EDAMAME (V) 75

Edamame beans in burnt garlic oil & togarashi

SESAME BROCCOLI (V) 100

Pan-fried broccoli, sesame-soy sauce, garlic

CUCUMBER SALAD (V) 60

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 _____ 190

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 200

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



OCHAZUKE _____ 185

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

BUTADON _____ 185

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

GYU DON _____ 185

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 65

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

