



TOKUJO SHARING MENU

£75 PER PERSON

FOR THE TABLE

EDAMAME (vg) (gf)

black lava salt

PRAWN CRACKERS

sea salt & aonori

TOKUSEN SMALL PLATES

(CHEF'S SPECIAL SELECTION)*

SALMON & WAGYU CRISP

toasted crispbread with wagyu tartar, truffle mayo & unagi sauce or salmon, avocado, sriracha mayo & tobiko, topped with chives & chilli

YUZU MISO SALMON (gf)

salmon marinated with a yuzu-infused miso, served with ikura

TRUFFLE TERIYAKI BEEF (gf)

served with pickled shimeji mushrooms & truffle teriyaki sauce

BLACK PORK KATSU

panko-fried, crispy kurobuta pork cutlet with shredded cabbage, pickles & tonkatsu sauce

NASU DENGAKU (vg) (gf)

charred aubergine in a caramelised miso glaze, with sesame & spring onion

SUSHI & SASHIMI

TOKUJO MORIAWASE – gf option

premium selection of our signature sushi and sashimi

SIDES

KINKO & GREENS ITAME (vg) (gf)

pan-fried oyster mushrooms with pak choi & tenderstem in sesame dressing

STEAMED RICE (vg) (gf)

DESSERT

(SELECT 1)

SHICHIMI CHOCOLATE TART (v)

rich biscuit-based tart, topped with chocolate infused with a hint of Japanese chilli

SESAME TIRAMISU (v)

black sesame mascarpone cream, coffee-laced sponge fingers & chocolate powder

HOJICHA CRÈME BRÛLÉE (v) (gf)

Japanese twist on a French classic, featuring a rich infusion of roasted green tea

APPLE GYOZA (v) - vg option

mini cinnamon & apple dumplings with salted caramel sauce & vanilla ice cream