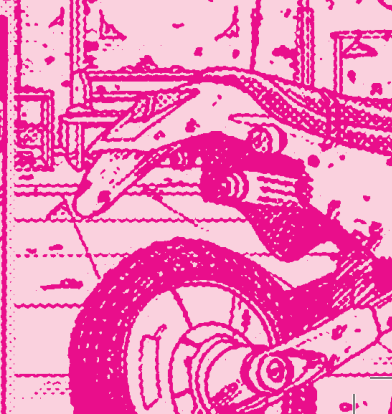
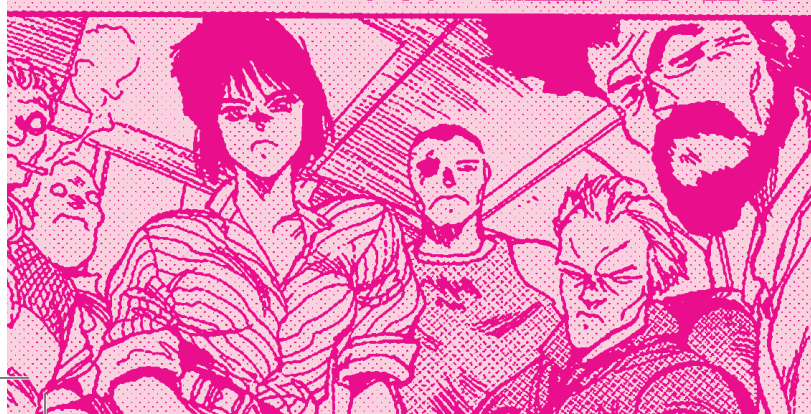




# TOBI

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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

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## カクテル

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**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

<b>AGEMONO AUBERGINE</b> , KEWPIE MAYO, PICKLED CABBAGE <b>V</b>	110
<b>KATSU CAULIFLOWER</b> , MUSHROOM KEWPIE, PICKLED SHIMEJI <b>V</b>	110
<b>FURIKAKE PAN-FRIED FISH</b> , DASHI KEWPIE, CARROT & DAIKON PICKLE, TEMPURA BITS	130
<b>KATSU CHICKEN</b> , CHILLI KEWPIE, TOGARASHI, PICKLED CUCUMBER	150
<b>PORK BELLY</b> , TAMAGO, SPICY PICKLED CABBAGE, KEWPIE MAYO	150
<b>KARE KATSU CHICKEN</b> , KARE SAUCE, CARROT & DAIKON PICKLE, CABBAGE, TOGARASHI	150
<b>SANSHO PORK BELLY</b> , JALAPEÑO KEWPIE, PICKLED CABBAGE, SPRING ONION	150
<b>UMAMI BEEF FILLET</b> , CARAMELISED ONION, CABBAGE, ONION & GARLIC FURIKAKE	150

## YAKITORI

Grilled skewers, 2 in a portion

<b>CHICKEN THIGH &amp; SPRING ONION</b>	125
<b>YAKINIKU BEEF SIRLOIN &amp; BABY ONIONS</b>	125
<b>YAKINIKU MIXED MUSHROOM <b>V</b></b>	125
<b>STICKY PORK BELLY</b>	135

## GYOZA

Pan-fried dumplings, 4 in a portion

<b>CHICKEN &amp; TOGARASHI</b>	100
<b>MUSHROOM &amp; SESAME <b>V</b></b>	100
<b>PORK &amp; CHIVE</b>	100
<b>SMOKEY SWEET POTATO <b>V</b></b>	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:

<b>PORK BELLY</b> _____	<b>175</b>
<b>CHICKEN YAKITORI</b> _____	<b>160</b>
<b>YAKINIKU SIRLOIN YAKITORI</b> _____	<b>160</b>
<b>MIXED MUSHROOM YAKITORI</b> <b>V</b> _____	<b>140</b>
<b>KATSU CAULIFLOWER</b> <b>V</b> _____	<b>140</b>

## ★ 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-crusting 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 SANSHŌ 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** ✓

