

TOKYOTINA

66A CHAPEL ST WINDSOR
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TOKYOTINA.COM.AU

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Eat

CEVICHE

Scallop Sashimi, White Ponzu & Yuzu Kosho	6 (ea)
Port Lincoln Kingfish, Wasabi, Apple, Charcoal Cone	7 (ea)
Tasmanian Salmon Tartare, Crispy Skin, Cucumber & Nashi	12

PLATES

Tonkatsu Croquettes, Coleslaw & Bulldog Sauce	12 (4pc)
Tempura Jalapeño & Smoked Chicken (gf)*	15 (4pc)
Open California Roll, WA Spanner Crab (gf)*	8 (ea)
Wombok Roll, Kale, Quinoa & Toasted Nori Purée (gf) (v)	12 (4pc)
House Made Pork & Kim Chi Gyoza	14 (4pc)
Karaage Chicken Ribs (gf)	10 (6pc)
Sake Cured Ocean Trout & Cucumber Wasabi Broth (gf)	16
Medley Tomato Salad, Smoked Tofu, Knot Noodles & Shiso (gf) (v)	16
Teriyaki Glazed Wagyu Tongue Skewers (gf)	6.50 (ea)
Poached Chicken Salad, Edamame, Mizuna & Wombok (gf)	15
DIY Bao, Beef Rib Bulgogi, Pickles	12 (2pc)

GRILL

Asparagus, Poached Egg & Shiitake (gf)(v)	20
Whole Chicken, Gocujang, Coleslaw	39
T-bone, Smoked Nori Butter & Yuzu Kosho Salsa (gf)	36
Miso, White Ginger, Pea & Edamame	28
Duck Tataki, Orange Miso & Wasabi Leaves. (gf)	24

SHABU SHABU

Family style Japanese hot pot, DIY at the table with a selection of meats, seasonal veg and greens. 30pp

ALL IN

The Chef's favorites, including a dessert (Tables of 4+) 47pp

BOWLS

SOBA (gf)*

Pickled Nashi, Shredded Wood ear Mushroom & Spicy Ginger Soy (v)	16
Kingfish, White Ginger, Mustard Leaf & Pickled Cabbage	18
Tempura Sweet Potato, Sesame Beef, & Kale	17

RAMEN (gf)*

Classic: Tonkotsu base, Roasted Pork Belly, 63 Degree Egg, Spring Onion	14
Ash: Tonkotsu base, Roasted Pork Belly, 63 Degree Egg, Charred Spring Onion & Black Tahini	17
Miso: Shiitake, Enoki, Oyster Mushrooms & Soft Egg (v)	14
New Hokkaido: Blue Crab, Pickled Bamboo, Corn & Chilli	21

DONS

Salt Pepper Tofu, Crispy Eggplant, Mushroom XO, Poached Egg & Spicy Ginger Soy (v)	17
Salmon Sashimi, Wasabi Peas, Avocado & Pomegranate Ponzu (gf)*	17
Smoked Eel, Apple, Sorrel & Beetroot & Teriyaki Dressing	18

SNACKS & SIDES

Edamame Popcorn (gf)(v)	4
Dips: Eggplant Miso, Turnip Wasabi, Beetroot Umeboshi (gf)*(v)	7/15 (1/3)
Pickles (gf)*(v)	6
Brown Rice (gf) (v)	4
Crispy Noodle Cake with Memory Seasoning (v)	5

DESSERT

Tokyo Banana: Banana Mousse, Salted Caramel Parfait & Macaron	6 (ea)
Yoyogi Beer: Ginger Beer Jelly, Ginger Pannacotta, Pineapple White Miso Sorbet	8 (ea)

GF = Gluten Free

GF* = Gluten Free Available

V = Vegetarian

* Whilst we will do our best to accommodate any allergies or food sensitivities we are unable to guarantee that trace elements will not be present

