

sheet 1 - side 1



contemporary japanese izakaya

our menu offers a selection of dishes designed to be shared and are served steadily as you dine

we are committed to using seasonal ingredients wherever possible, therefore from time to time some menu items may not be available

kitchen | sushi bar | robata grill

our expert staff are happy to provide assistance with the menu toko is unable to guarantee that any dish is completely free of residual nut or shellfish traces

please respect our neighbours by leaving the premises quietly

10% surcharge applies on public holidays

tsuchi | tasting menu

chef's selection of signature dishes

78.00 per person *order for entire table - minimum 2 persons*

please note that our tasting menu is a shared dining experience served as courses

nama gaki no tosazu to issho ni

freshly shucked pacific oysters, tosazu

hiramasa no usuzukuri

sliced kingfish, yuzu, chives

gyuniku no tataki

seared beef, pickled onions, mizuna, garlic chips

honjitsu no osusume no osashimi

daily selection of sashimi

aburi to umeboshi no unagi nigiri

unagi, torched foie gras, umeboshi

shikaniku to uni butter no gunkan

venison, uni butter, daikon

zucchini no hana to tofu no tempura

tempura zucchini flowers, tofu, feta

broccolini no goma ae

broccolini, sesame dressing

hotate no jalapeno amazu zoe

robata grilled scallops, sweet pickled apple, jalapeno garlic

kohituji to yasai suzuke zoe

marinated lamb cutlets, chilli miso, pickled eggplant

shiro miso

white miso soup, spring onion, tofu, wakame

coffee sundae no yamazaki whiskey gake

coffee mousse, chocolate sorbet, honeycomb, whiskey foam

sheet 1 - side 2

sheet 2 - side 1

sora | tasting menu

chef's selection of signature dishes

98.00 per person *order for entire table - minimum 2 persons*

please note that our tasting menu is a shared dining experience served as courses

nama gaki no tosazu to issho ni

freshly shucked pacific oysters, tosazu

hon maguro no truffle to yuzu no taru taru

tuna tartare, truffle, yuzu, nori rice crackers

shikaniku no tataki

venison carpaccio, nashi pear, yuzu koshou, potato airbags

honjitsu no osusume no osashimi

daily selection of sashimi

tenaga ebi no nigiri

scampi nigiri, foie gras, truffle oil

wagyu no nigiri

seared wagyu beef nigiri, eschallots, chives

watari-gani no karaage

crispy soft-shell crab, wasabi mayonnaise

wafu zucchini

zucchini, wafu sauce, sesame

sake no aburi yaki

smoked miso king salmon, house pickled ginger

amiyaki ro-su niku no wafu sauce

scotch fillet steak, wafu sauce, garlic chips

shiro miso

white miso soup, spring onion, tofu, wakame

coffee sundae no yamazaki whiskey gake

coffee mousse, chocolate sorbet, honeycomb, whiskey foam

kitchen

small dishes

hourensou no goma ae

steamed spinach, sesame dressing, fried leek

9.80

tomato to quinoa no tofu cream

heirloom tomatoes, tofu cream, popped quinoa

14.20

dengaku nasu

sweet eggplant miso

15.80

japanese salad

seasonal leaves, fennel, cucumber, avocado, light-wafu, tofu croutons

15.20

nama gaki no tosazu to issho ni

half-dozen pacific oysters, tosazu

30.00

hiramasa no usuzukuri

sliced kingfish, yuzu, chives

18.20

tai no sashimi to karikari buta

thinly sliced wild snapper, truffle oil, pork crackling

17.80

sake no miso taru taru

salmon tartare, wasabi miso, nori rice crackers

18.80

gyuniku no tataki

seared beef, pickled onions, mizuna, garlic chips

19.40

shikaniku no tataki

venison carpaccio, nashi pear, yuzu koshou, potato airbags

17.80

gyu niku gyoza

wagyu beef gyoza, white-soy mustard, shiso

23.50

sheet 2 - side 2

sheet 3 - side 1

tempura

pirikara dofu to avocado

spicy fried tofu, avocado salsa, barley miso

14.50

zucchini no hana to tofu no tempura

tempura zucchini flowers, tofu, feta

15.80 *per two flowers*

yasai tempura

seasonal vegetable tempura, dashi broth

17.80

ika no tempura

crispy tempura squid, soy chilli broth

15.20

watari-gani no karaage

crispy soft-shell crab, mizuna, wasabi mayonnaise

21.90

ebi tempura

crispy prawn tempura, dashi broth

24.50

uchiwa ebi no tempura to yuzu koshou

moreton bay bug tempura, yuzu koshou mayonnaise

32.80

edamame | soup

edamame

soy beans, maldon sea salt

7.20

spicy edamame

fried soy beans, chilli sauce

8.80

omiso shiru

white miso soup, spring onion, tofu, wakame

6.80

sushi bar

all dishes are served with soy sauce and traditional condiments

all fish subject to availability

		nigiri <i>per two pieces</i>	sashimi <i>per four pieces</i>
maguro	<i>tuna</i>	9.80	14.20
sake	<i>salmon</i>	9.20	13.20
hamachi	<i>kingfish</i>	8.80	12.80
tai	<i>snapper</i>	8.20	12.20
unagi	<i>freshwater eel</i>	8.20	
ikura	<i>salmon roe</i>	10.20	13.80
ebi	<i>prawn</i>	8.80	
hotate	<i>scallop</i>	10.20	13.80
kochi	<i>flathead</i>	7.80	10.20

toko signature sushi

hotate no ponzu to wasabi ae gunkan

chopped scallop, ponzu, wasabi, cucumber

14.20 *per two pieces*

aburi to umeboshi no unagi nigiri

unagi, torched foie gras, umeboshi

17.80 *per two pieces*

wagyu no nigiri

seared wagyu beef nigiri, eschallots, chives

16.20 *per two pieces*

tenaga ebi no nigiri

scampi nigiri, foie gras, truffle oil

25.80 *per two pieces*

toko sashimi selections

san ten

chef's selection of sashimi ~ 3 variations

29.80

go ten

chef's selection of sashimi ~ 5 variations

45.20

omakase

assorted sashimi from chef's fish selection of the day

74.40

sheet 3 - side 2

sheet 4 - side 1

toko nigiri selections

toko nigiri

chef's selection of nigiri sushi ~ 7 pieces

28.80

toko signature nigiri

chef's selection of toko signature sushi ~ 6 pieces

42.20

toko makimono | toko rolls

hiramasa maki kizami wasabi to dried blood lime zoe

kingfish, wasabi, blood lime

16.20

pirikara aburizake to avocado maki

spicy seared salmon, avocado, cucumber, squid ink tenkasu

15.80

chirashi maki

chef's selection of mixed fish, cucumber, miso, shiso

15.20

ebi tempura maki

prawn tempura, avocado, cucumber, inside out, tenkasu

16.80

california maki

queensland spanner crab, avocado, tobiko, mayonnaise

17.20

spider maki

soft-shell crab, wasabi mayonnaise, rock chives

18.80

spicy maguro maki

minced tuna, chilli mayonnaise, takuan, tenkasu

16.80

sarada maki

asparagus, cabbage, tomato, chive, carrot, cucumber wrapped

11.20

robata grill

yasai | vegetables

toumorokoshi no butter jyou

grilled dashi-braised sweetcorn, chili-miso butter

12.20

broccolini no goma ae

broccolini, sesame dressing

13.80

wafu zucchini

zucchini, wafu sauce, sesame

8.80 *per two skewers*

yaki imo no teriyaki gake

purple sweet potatoes, teriyaki glaze, sweet soy

11.80

kaisen | seafood

sakana no shio kama yaki

salt grilled fish collar, teriyaki glaze

16.80 *limited availability*

hotate no jalapeno amazu zoe

robata grilled scallops, sweet pickled apple, jalapeno garlic

26.40

kuruma ebi no yuzu koshou fumi

grilled tiger prawns, yuzu koshou-garlic butter

29.70

sake no aburi yaki

smoked miso king salmon, house pickled ginger

31.40

barramundi no shira yaki

salt grilled cone bay barramundi, pickled onion, tomato ponzu

32.80

hata no saikyo yaki

saikyo miso black cod, seasonal pickles

41.80

sheet 4 - side 2

sheet 5 - side 1

niku | meat

tebasaki

chicken wings, ume shu glaze, ume koshou salt

10.80 *per two skewers*

negima yakitori

skewered chicken, spring onions, shichimi pepper

11.80 *per two skewers*

ko-tori hoba oven-yaki

miso marinated spatchcock baby chicken

32.80

kamo to nashi no namasu

duck breast, sansho pepper, pickled nashi pear

31.80

butabara bara to kojichan miso

double cooked pork belly, spicy korean miso

16.20 *per two skewers*

honetsuki butabara amagara jouyu

pork spare-ribs, sweet soy chilli

25.80

kohituji to yasai suzuke zoe

marinated lamb cutlets, chilli miso, seasonal pickles

32.40

amiyaki ro-su niku no wafu sauce

scotch fillet steak, wafu sauce, garlic chips

42.80

niku | wagyu

wagyu, 500 day grain-fed

marble score 9+

sirloin

100g **54**

200g **98**

dessert menu

rubarbu crumble nihonshu shabetto zoe

chilled rhubarb-macadamia crumble, vanilla custard, apple-sake sorbet

15.80

yoghurt no pannacotta to kankitsu

yoghurt pannacotta, citrus fruits, lychee jelly, almond, coconut sorbet

15.20

coffee sundae no yamazaki whiskey gake

coffee mousse, chocolate sorbet, honeycomb, whiskey foam

16.20

torokeru chocolato to hazelnut no fondant

dark chocolate and hazelnut fondant, milk ice cream

18.80

higawari mizugashi

homemade ice-cream and sorbet selection with fresh seasonal fruits

13.50

deluxe dessert platter

deluxe chef's selection of toko desserts

65

sheet 5 - side 2