



contemporary japanese izakaya

toko offers a selection of dishes which are designed to be shared and served continuously as you dine

small dishes

edamame <i>steamed soy beans, maldon sea salt</i>	25
spicy edamame <i>fried soy beans, chilli sauce</i>	25
miso soup <i>spring onion, tofu & wakame</i>	20
crispy squid <i>chopped red chilli & lime</i>	48
burrata <i>chilli yuzu ponzu, water cress & black ink crackers</i> <i>TOKO</i>	65
sweet potato fries <i>yuzu koshu mayonnaise</i>	38
spicy eggplant <i>wood ear mushroom & chilli sauce</i>	42
toko taco <i>tuna tartar & avocado</i> <i>TOKO</i>	58
crispy tuna <i>truffle oil & chives</i> <i>TOKO</i>	65
cured beef <i>truffle foam & poached egg</i>	65
salmon tartar <i>wasabi miso & sweet potato crisps</i>	58
seafood gyoza <i>yuzu wasabi dressing</i>	78
wagyu beef gyoza <i>soy chilli dressing & black pepper</i>	78
grilled scallop <i>pickled apple & jalapeno dressing</i>	76
wagyu beef taco <i>chipotle mayonnaise & shiso</i>	65
spicy crispy salmon <i>yuzukoshu & green chilli</i>	52

new style sashimi

red snapper ceviche <i>sweet potato & fried corn</i> <i>TOKO</i>	58
hamachi <i>yuzu ponzu & baby herbs</i> <i>TOKO</i>	62
tuna tataki <i>apple ginger dressing & daikon</i>	55
sliced scallop sashimi <i>soy & yuzu granita</i>	62
seared beef <i>pickled daikon & truffle dressing</i>	62

salads

spinach salad <i>baby leaves & sesame paste</i>	38
duck salad <i>hoisin-lime dressing & myoga</i> <i>TOKO</i>	58
tomato & avocado salad <i>yuzu-wasabi dressing</i>	42
japanese salad <i>seasonal leaves, avocado, cucumber & wafu</i>	35
green papaya and mango salad <i>chilli-lime dressing</i>	42

tempura

zucchini flowers tempura <i>stuffed with tofu and feta</i>	68
fried soft-shell crab <i>wasabi mayonnaise</i>	68
langoustine tempura <i>wasabi & jalapeno mayo</i>	112
rock shrimp tempura <i>spicy mayonnaise</i>	68
fresh prawn tempura <i>dashi broth</i>	78
yasai tempura <i>seasonal vegetable tempura, dashi broth</i>	42
spicy tofu <i>barley miso & avocado salsa</i> <i>TOKO</i>	45
crunchy lobster tempura <i>yuzu koshu mayonnaise</i>	half 95 /full 195

seafood

black cod <i>saikyo miso</i>	160
smoked miso salmon <i>house pickled ginger</i>	98
grilled king prawn <i>arima sancho & garlic sauce</i>	95
roasted king crab <i>umeboshi beurre noisette & yuzu</i>	155
grilled chilean seabass <i>tamarind chilli & pickled myoga</i>	165
whole seabass	165
grilled lobster <i>ume boshi butter</i>	half 95 /full 195

meat

yakitori <i>skewered chicken, spring onions & shichimi powder</i>	38
chicken wings <i>boneless, grilled & smoked miso butter</i>	38
japanese sliders <i>mini beef burgers, coleslaw, wasabi ketchup</i>	95
bbq veal spare-ribs <i>chilli garlic miso & roasted peanuts</i>	98
lamb spare-ribs <i>sweet soy & chilli</i>	148
corn-fed baby chicken <i>spicy lemon & soy sauce</i>	95
grilled duck breast <i>aubergine & pickled nashi pear</i>	98
beef fillet <i>spicy glaze</i>	160
korean lamb chops <i>pickled daikon</i>	125
braised short ribs <i>wasabi creme fraiche</i>	195

robatayaki steak

skirt steak 200g <i>120 day grain feed</i>	95
ribeye steak 250g <i>120 day grain feed</i>	125
wagyu beef rump 200g	135
wagyu ribeye 200g <i>grade 5+</i>	210
wagyu tenderloin 180g <i>grade 5+</i>	295

sauces: *ponzu / yuzu koshu mayonnaise / chimichurri*

grilled vegetables

nasu miso <i>grilled-baked eggplant, sweet miso & sancho pepper</i>	35
japanese mushroom <i>aka miso soy glaze</i>	38
shishito peppers <i>soy honey butter</i>	42
grilled avocado <i>sweet soy & lime</i>	48
grilled asparagus <i>teriyaki sauce & sesame</i>	52

rice noodles

ramen noodles <i>spicy asian vegetables</i>	62
japanese mushroom rice hotpot <i>poached egg & truffle</i>	115
pulled beef kamameshi <i>roast shallots & miso butter</i>	145
steamed rice <i>black sesame</i>	25

all prices are inclusive of 10% municipality fees & 10% service charge

nigiri sushi (two pieces) & sashimi (three pieces)

sake - salmon	35
suzuki - seabass	50
tai - snapper	50
akami - tuna	55
chu toro - semi-fat tuna	75
o toro - tuna belly	85
hotate - scallop	55
ebi - prawn	55
hamachi - yellowtail	55
unagi - fresh water eel	45

toko signature sushi & sashimi

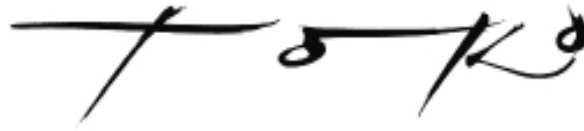
aburi beef nigiri <i>flamed beef nigiri, truffle mayo & pink salt</i> <i>トキ</i>	48
ikura gunkan <i>salmon roe gunkan, quail yolk & chives</i> <i>トキ</i>	52
scallop nigiri <i>ponzu, wasabi & gunkan</i>	55
unagi nigiri <i>torched foie gras</i>	60
scampi nigiri <i>foie gras & black truffle oil</i>	78

toko sashimi / nigiri chef's selection

yasai nigiri selection <i>vegetable nigiri sushi 6 pieces</i>	65
nana ten nigiri selection premium <i>nigiri sushi 7 pieces</i> <i>トキ</i>	140
san ten sashimi <i>sashimi selection - 3 variations / 9 pieces</i>	142
go ten sashimi <i>sashimi selection - 5 variations / 15 pieces</i>	215
omakase sashimi <i>sashimi selection - 8 variations / 24 pieces</i>	295
omakase sushi selection <i>sushi & sashimi artisan platter / 24 pieces</i>	375

toko maki rolls

kappa maki <i>cucumber & sesame seeds</i> <i>トキ</i>	25
ebi tempura maki <i>prawn tempura, avocado & cucumber</i>	42
tekka maki <i>tuna, spring onion & wasabi</i> <i>トキ</i>	48
salmon skin roll <i>cucumber & teriyaki</i> <i>トキ</i>	35
unagi roll <i>sweet water eel, star fruit & sweet soy</i>	48
toko roll <i>tuna, salmon, hamachi, seabass, crab & avocado</i>	52
salmon avocado <i>wasabi & soy paper skin</i>	35
california maki <i>crab, avocado, cucumber, tobiko & mayonnaise</i>	62
spider roll <i>soft shell crab, avocado, tobiko & mizuna</i>	62
duck & foie gras maki <i>crispy duck & foie gras</i> <i>トキ</i>	65
dynamite prawn roll <i>sweet prawn, prawn tempura, chilli mayo</i>	68
smoked salmon maki <i>salmon, cucumber & wasabi cream cheese</i> <i>トキ</i>	42
itchiban maki <i>marinade tuna, salmon & daikon</i> <i>トキ</i>	48
thousand leaf roll <i>red pepper, avocado & enoki mushroom</i>	48
spicy tuna <i>diced tuna, chilli mayonnaise & tenkasu</i>	55



tasting menu

chef's selection of signature dishes

aed 395/- per person, minimum 2 persons

edamame soy beans, maldon salt
crispy tuna truffle oil & chives
shiro miso soup spring onion, tofu & wakame
red snapper ceviche sweet potato & fried corn
seared beef pickled daikon & truffle dressing

toko sushi & sashimi artisan platter

langoustine tempura wasabi & jalapeno mayonnaise
seafood gyoza yuzu wasabi dressing
boneless chicken wings smoked miso butter

grilled avocado sweet soy, lime & salt
black cod saikyo miso
wagyu ribeye grade 5+ selective sauces & wasabi

toko dessert bento box