

sheet 1 - side 1



contemporary japanese izakaya | @tokosydney

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 to share

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

upgrade robata course to 9+ wagyu striploin 100g for \$35 pp

upgrade dessert course to chocolate fondant for \$5 pp

please note that upgrades are substitutions

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

dark chocolato to kinako

dark chocolate mousse, chestnut cream, kinako

sheet 1 - side 2

sheet 2 - side 1

sora | tasting menu

chef's selection of signature dishes to share

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

upgrade robata course to 9+ wagyu striploin 100g for \$35 pp

upgrade dessert course to chocolate fondant for \$5 pp

please note that upgrades are substitutions

nama gaki no tosazu to issho ni

freshly shucked pacific oysters, tosazu

sake no miso taru taru

salmon tartare, wasabi miso, 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

dark chocolato to kinako

dark chocolate mousse, chestnut cream, kinako

kitchen

small dishes

hourensou no goma ae **9.80**

steamed spinach, sesame dressing, fried leek

japanese salad **15.20**

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

dengaku nasu **15.80**

sweet eggplant miso

nama gaki no tosazu to issho ni **30.00**

half-dozen pacific oysters, tosazu

sake no miso taru taru **17.80**

salmon tartare, wasabi miso, nori rice crackers

hiramasa no usuzukuri **18.80**

sliced kingfish, yuzu-truffle, chives

tai no sashimi to karikari tori **21.40**

thinly sliced wild snapper, truffle oil, pork crackling

maguro no tataki to pisutachio **23.80**

pistachio seared yellowfin tuna, pickled fennel, radish

shikaniku no tataki **17.80**

venison carpaccio, nashi pear, yuzu koshou, potato airbags

gyuniku no tataki **19.40**

seared beef, pickled onions, mizuna, garlic chips

gyu niku gyoza **23.50**

wagyu beef gyoza, white-soy mustard, shiso

sheet 2 - side 2

sheet 3 - side 1

tempura

pirikara dofu to avocado **15.50**
spicy fried tofu, avocado salsa, barley miso

zucchini no hana to tofu no tempura **16.20** *per two flowers*
tempura zucchini flowers, tofu, feta

yasai tempura **17.80**
seasonal vegetable tempura, dashi broth

ebi tempura **24.50**
crispy prawn tempura, dashi broth

uzura no karaage **23.20**
shaved bonito fried quail

watari-gani no karaage **21.90**
crispy soft-shell crab, mizuna, wasabi mayonnaise

uchiwa ebi no tempura to yuzu koshou **32.80**
moreton bay bug tempura, yuzu koshou mayonnaise

edamame | soup

tsukemono **4.80**
assorted pickles

edamame **7.20**
soy beans, maldon sea salt

spicy edamame **8.80**
fried soy beans, chilli sauce

omiso shiru **6.80**
white miso soup, spring onion, tofu, wakame

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>yellow fin tuna</i>	10.80	14.20
sake	<i>salmon</i>	9.80	13.20
hamachi	<i>kingfish</i>	9.20	12.80
tai	<i>snapper</i>	8.80	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>	8.20	10.20

sheet 3 - side 2

toko signature nigirizushi

hotate no ponzu to wasabi ae gunkan **14.20** *per two pieces*
chopped scallop, ponzu, wasabi, cucumber

aburi to umeboshi no unagi nigiri **17.80** *per two pieces*
unagi, torched foie gras, umeboshi

wagyu no nigiri **18.20** *per two pieces*
seared wagyu beef nigiri, eschallots, chives

tenaga ebi no nigiri **25.80** *per two pieces*
scampi nigiri, foie gras, truffle oil

toko nigiri selections

toko nigiri **28.80**
chef's selection of nigiri sushi ~ 7 pieces

toko signature nigiri **42.20**
chef's selection of toko signature sushi ~ 6 pieces

sheet 4 - side 1

toko sashimi selections

san ten **29.80** *per 12 pieces*
chef's selection of sashimi ~ 3 variations

go ten **49.80** *per 20 pieces*
chef's selection of sashimi ~ 5 variations

omakase **79.80** *per 32 pieces*
chef's selection of sashimi ~ 8 variations

toko makimono | toko rolls

pirikara aburizake to avocado maki **16.20**
spicy seared salmon, avocado, cucumber, squid ink tenkasu

unagi maki **14.80**
bbq eel, asparagus, takuan, bonito flakes, sweet soy

ebi tempura maki **16.80**
prawn tempura, avocado, cucumber, inside out, tenkasu

california maki **19.20**
queensland spanner crab, avocado, tobiko, mayonnaise

spider maki **18.80**
soft-shell crab, wasabi mayonnaise, rock chives

spicy maguro maki **16.80**
minced tuna, chilli mayonnaise, takuan, tenkasu

sarada maki **11.20**
asparagus, cabbage, tomato, chive, carrot, cucumber

robata grill

yasai | vegetables

sunchoko teriyaki 12.80
jerusalem artichoke teriyaki, sunchoke chips

kyabetsu no nori to butterfumi 14.20
barbequed sake steamed cabbage, nori-truffle butter

wafu zucchini 9.80 *per two skewers*
zucchini, wafu sauce, sesame

shiitake no hachimitsu fuumi 14.80 *per two skewers*
japanese mushroom skewers, soy honey butter

broccolini no goma ae 13.80
broccolini, sesame dressing, macadamia

kaisen | seafood

sakana no shio kama yaki 17.80 *limited availability*
salt grilled fish collars, teriyaki glaze, citrus ponzu

kuruma ebi no yuzu koshou fumi 14.20 *each*
grilled tiger prawns, yuzu koshou-garlic butter

hotate no jalapeno amazu zoe 26.70
robata grilled scallops, sweet pickled apple, jalapeno garlic

sake no aburi yaki 31.40
smoked miso king salmon, house pickled ginger

hata no saikyo yaki 45.20
saikyo miso black cod, seasonal pickles

sheet 4 - side 2

sheet 5 - side 1

niku | meat

negima yakitori **11.80** *per two skewers*
skewered chicken, spring onions, shichimi pepper

kamo to nashi no namasu **31.80**
duck breast, sansho pepper, pickled nashi pear

butabara bara to kojichan miso **16.20** *per two skewers*
double cooked pork belly, spicy korean miso

honetsuki butabara amagara jouyu **25.80 half rack | 45.80 full rack**
pork spare-ribs, sweet soy chilli

kohituji to yasai suzuke zoe **34.50**
marinated lamb cutlets, chilli miso, seasonal pickles

amiyaki ro-su niku no wafu sauce **41.80**
scotch fillet steak, wafu sauce, garlic chips

wagyu hohoniku no nikomi to wasabi cream **35.80**
soy braised beef wagyu cheeks, wasabi crème fraîche, sunchoke chips

wagyu, 500 day grain-fed **60 100g | 110 200g**
marble score 9+

dessert menu

matcha to pisutachio no pafe 14.80

matcha and pistachio semifreddo, vanilla shortcake, mandarin gel

rubarbu crumbleto ringo shabetto zoe 15.80

chilled rhubarb-macadamia crumble, vanilla custard, apple sorbet

coffee sundae no yamazaki whiskey gake 17.20

coffee mousse, chocolate sorbet, honeycomb, whiskey foam

torokeru cioccolato to hazelnut no fondant 18.80

dark chocolate and hazelnut fondant, milk ice cream

higawari mizugashi 13.50

homemade ice-cream and sorbet selection with fresh seasonal fruits

deluxe dessert platter 65

deluxe chef's selection of toko desserts

dessert cocktails

rockin' espresso martini 20

espresso rock candy suntory kakubin shaken with espresso and caramel liqueur ~ served up in a martini glass

fig martini 22

figlette infused belvedere stirred with fig essence and nectar px ~ served up with spiced figlettes

honeycomb old fashioned 24

honeycomb infused nikka from the barrel stirred with a splash of maple syrup and orange bitters

sweet & fortified

2014 rieslingfreak no.7 fortified riesling	375ml clare valley, nsw	60	10
2008 royal tokaji blue label	250ml tokaj, hun	80	
2016 vietti moscato d'asti	375ml castiglione, ita	98	

sheet 5 - side 2

sheet 6 - side 1

dessert sake

*sweeter styles of sake more suitable for after dinner
~ changes in production create a higher residual sugar content*

ippin mito umeshu *ibaraki*
*brewed at low temperatures using local plums
and famous wasanbon sugar*
60ml **10** bamboo **50** | sweet & fresh

mio junmai *nara*
*sparkling sake, unique sweet aroma whilst
refreshing and fruity on the palate*
SMV -70 300ml **50** | sweet & sparkling

nanbu bijin all koji junmai *iwate*
*aromas of maple syrup and baking spices lead to brown butter
and grilled rice, with hints of citrus and herbs that keep the sake
fresh on the palate ~ made from 100% koji rice*
500ml **98** | sweet & savoury

kameman genmaishu junmai genmai-zake *kumamoto*
*made from organic brown rice, that is crushed prior to fermentation;
brown sugar and roasted coffee bean nose, balanced sweetness
on the palate of rich christmas cake, fruit and spices ~ very unique*
60ml **16** 500ml **132** | sweet & savoury

heiwa tsuru-ume yuzushu junmai *wakayama*
*made with one year old junmai sake and fresh yuzu juice; full aroma
of fresh yuzu, with a zesty, citrus tart character and a sweet finish*
60ml **12** bamboo **60** 720ml **144** | sweet & fresh

heiwa tsuru-ume nigori umeshu *wakayama*
*the pulp from the macerated ume fruit is added to the umeshu
liqueur to give the liquid added texture from the fruit itself; wonderful
aroma of ume fruit with a sweet yet tart character on the palate*
720ml **132** | sweet & fruity

ao shiso kaoru umeshu *aichi*
*crisp umeshu infused with shiso leaves
giving it a wonderfully fresh aroma*
60ml **13** bamboo **65** 720ml **156** | sweet & fresh

heiwa furu-tsuru-ume umeshu 10yr *wakayama*
*ume fruit is steeped in sake for 4 months, then tank-aged for 2 years;
this occurs prior to 8 years of aging in oak barrels; one of the oldest
wood-aged umeshu available ~ rich and complex with an intense aroma*
30ml **9** bamboo **90** 720ml **216** | rich & complex