



contemporary japanese izakaya | @tokosydney

kitchen

edamame, *murray river pink salt* 7.20
spicy edamame, *chilli-garlic sauce* 8.80
spinach, *goma, leek* 9.80
toko salad, *mizuna, fennel, cucumber, avocado, light-wafu dressing* 15.20
spicy tofu, *watercress, avocado salsa, barley miso* 15.50 *per five pieces*
miso eggplant, *sesame seeds, shallots* 15.80
kingfish, *truffle ponzu, pickled daikon, chives* 18.80
beef tataki, *pickled onions, mizuna, garlic chips* 19.40
zucchini flower tempura, *tofu, feta, dashi broth* 16.20 *per two pieces*
softshell crab, *wasabi mayonnaise* 21.90
moreton bay bug, *tempura, yuzu koshou mayonnaise* 32.80
corn fed chicken karaage, *stock mayonnaise, toko hot sauce* 17.80
wagyu gyoza, *white-soy mustard, truffle oil* 23.50 *per five pieces*
miso soup, *spring onion, tofu, wakame* 6.80

sushi

pacific oysters, *citrus tosazu* 30.00 *per half dozen*
unagi nigiri, *torched foie gras, umeboshi* 17.80 *per two pieces*
scampi nigiri, *foie gras, truffle, soy jelly* 25.80 *per two pieces*
wagyu nigiri, *seared wagyu beef nigiri, eschallots, chives* 18.20 *per two pieces*
sashimi omakase, *daily selection of seasonal raw fish* 29.80 12pc | 49.80 20pc | 79.80 32pc
nigiri sushi, *seasonal* 28.80 8pc *signature* 42.20 6pc *vegetable* 17.80 6pc
spicy tuna maki, *chilli mayonnaise, takuan, tenkasu* 16.80
seared salmon maki, *chilli mayonnaise, avocado, squid ink tenkasu* 16.20
spider maki, *soft-shell crab, wasabi mayonnaise, rock chives* 18.80
sarada maki, *cabbage, tomato, chive, carrot, cucumber* 12.20

robata grill

bbq cabbage, *nori-truffle butter* 15.80
broccolini, *sesame dressing, macadamia* 14.20
mushroom, *parmesan miso* 16.20
jumbo tiger prawn, *yuzu koshou-garlic butter* 14.20 *each*
grilled scallops, *pickled apple, jalapeño* 26.70 *per three pieces*
smoked miso king salmon, *pickled ginger* 31.40
saikyo miso black cod, *pickles* 45.20
pork belly skewers, *spicy korean miso* 16.20 *per two skewers*
pork spare ribs, *sweet soy chilli* 26.80 *half-rack* | 48.80 *full-rack*
lamb cutlets, *spiced miso, pickles* 37.50
grain-fed scotch fillet, *wafu sauce* 44.80
wagyu beef cheeks, *wasabi creme fraiche, sunchoke chips* 39.20
wagyu striploin, *marble score 9+* 60 100g | 110 200g

dessert

rhubarb crumble, *vanilla custard, apple sorbet* 15.80
yamazaki sundae, *coffee mousse, honeycomb, whisky foam* 17.20
chocolate fondant, *hazelnut, milk ice cream* 18.80



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kitsune tasting menu

chef's selection of signature dishes 88 *per person*

order for entire table - minimum 2 persons

please note that the tasting menu is both an individual and shared experience

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

upgrade dessert course to chocolate fondant for \$5 pp

please note that robata and dessert upgrades are substitutions

pacific oysters, citrus tozasu

kingfish, truffle ponzu, pickled daikon, chives

beef tataki, pickled onions, mizuna, garlic chips

scampi nigiri, foie gras, truffle, soy jelly

wagyu nigiri, seared wagyu beef nigiri, eschallots, chives

sashimi omakase, daily selection of seasonal raw fish

zucchini flower tempura, tofu, feta, dashi broth

broccolini, sesame dressing, macadamia

grilled scallops, pickled apple, jalapeño

lamb cutlets, spiced miso, pickles

miso soup, spring onion, tofu, wakame

yamazaki sundae, coffee mousse, honeycomb, whisky foam

produce

toko proudly supports australian farmers by using local produce

kingfish spencer gulf hiramasa kingfish

salmon huon tasmanian salmon | ora king salmon

tuna yellowfin tuna | blue fin tuna (seasonal)

prawn mooloolaba tiger prawn

bug moreton bay bugs

chicken corn fed free range

pork byron bay berkshire pork

lamb great southern free range lamb

beef grainge grass fed angus beef

wagyu tajima wagyu