

~ Monthly Specials ~

Tokyo Famous Omurice (GF) (DF) - 23

Silky Japanese omelette with a molten center, laid over savoury ketchup rice and topped with our handmade gluten-free beef burger patty. Finished with a rich, umami-packed sauce. A true Japanese comfort dish — rare, technically demanding, and unforgettable.

Wagyu Toro Toro Cheese Burger (GF) — 19.5

200g Wagyu beef patty, grilled and juicy, in a soft gluten-free bun with caramelised onion and our savoury Japanese-style sauce. Finished with a hot “cheese lava” pour over the top for the full melt-show. Served with crispy fries.

Gochujang Beef Sweet Potato - 15.5

Half roasted sweet potato filled with savoury ground beef cooked with garlic, ginger, soy sauce and gochujang, finished with avocado, fried egg, spring onion and toasted sesame seeds.

Umami Teriyaki Sando - 15.5

Juicy free-range chicken thigh, pan-crisped and lacquered in our house teriyaki glaze of soy, mirin, Japanese cooking sake and sugar, tucked with crisp lettuce in pillow-soft shokupan.

Tokyo Truffle Tamago Sando (V) -10.5

A creamy, dreamy Japanese egg sandwich made with 4 soft-boiled eggs, gently mashed and blended with rich Japanese mayo, a hint of truffle oil, and seasoned with white pepper. Served between two slices of fluffy Shokupan milk bread. Elegant, simple, and packed with umami.

Shinjuku Street Corn Fritters (GF) (DF) - 15.5

Crispy golden corn fritters infused with miso and spring onions, served with a vibrant yuzu-infused avocado salsa, toasted sesame seeds, and fresh coriander. Optional add-ons: poached egg or smoked salmon for extra indulgence.

Miso Eggplant & Truffle Rice (GF) (DF) - 15.5

Caramelised miso-glazed aubergine over fragrant Japanese rice, topped with black truffle paste, spring onions, toasted sesame, and a poached egg. A rich and umami-packed dish.

**A discretionary 13.5% service charge will be added to your bill.
Please inform our staff about any dietary requirements.**

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Japanese Cream Sandwich - 7.5 - 8.5

Golden and crunchy on the outside, filled with silky cream, finished with your choice of flavour. **The Original** filled with silky cream. **Strawberries** filled with silky cream, topped with fresh strawberries and strawberry sauce. **Matcha** filled matcha cream, dark chocolate cubes, dusted with premium matcha powder. **Crème Brûlée** filled with silky whipped and vanilla cream, topped with caramelised sugar and finished with a crunchy brûlée layer.

Sunshine Lemon Soufflé (GF) (DF) – 14.5

Fluffy soufflé pancakes topped with silky lemon cream, vanilla ice cream and our homemade lemon curd.

Tokyo-misu Mochi (GF) (DF) – 15.5

Delicate soufflé pancakes combined with mochi towel, luxurious vegan mascarpone cream, espresso-infused filling, and finished with a dusting of cocoa powder. A Japanese-inspired twist on the classic tiramisu.

Salmon Blossom Rösti (GF) (DF) - 15

Crispy golden potato rösti topped with smoked salmon, poached egg, pickled onion, pickled beetroot, and fresh rocket leaves with mixed salad. Finished with our homemade dairy-free dill dressing with coconut yogurt, lemon zest, and lemon juice with salt and pepper.

~ Drinks ~

Blue Dream Boba (GF) (LF) – 8

Velvety blue matcha, muscovado sugar pearls, and lactose-free milk. Sweet, earthy, and hypnotically blue.

Strawberry Matcha Cloud (GF)(DF)(VG) – 8

Whipped vegan strawberry cream meets smooth matcha and creamy coconut milk. A dreamy balance of fresh and floral. Gluten-free · Dairy-free ·

Fuwa Halo Hot Chocolate - 6.9

Japanese-style cocoa topped with a torched marshmallow halo and a cloud of vegan vanilla whipped cream.

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