



TOKI
MODERN JAPANESE

About TOKI

You are invited to explore the very best of modern Japanese cuisine, set in a modern stylish ambiance in the heart of Torquay. Toki is proud to present a team of highly experienced chefs creating the heritage of seasonal Japanese flavours with a modern flair. We aim to deliver an authentic Japanese world-class dining experience along the Surf Coast.

Taste our modern approach to the rich traditions of Japanese cooking, using only the finest ingredients on offer. We have carefully crafted an extensive menu, featuring our Japanese Head Chef Saito's seasonal courses creations.

Choose from our specialty "melt-in-your-mouth" Wagyu steak, an assortment of fresh sashimi and our creative fusion dishes. To complement your dining experience, we have selected a list of artisanal sake and shochu, signature cocktails, wine and offer a full bar experience for an unforgettable meal.

Our Torquay restaurant has space to hold events and private dining options, please get in touch with our team to see how we can assist you and your requests.

Autumn-Winter Seasonal

COURSE

\$150/ per head

Beverage Pairing \$75

Non Alcoholic Pairing \$65

Starter

Chawan Mushi

茶碗蒸し

Traditional Japanese steamed egg with chicken and mixed seafood

Slow Cooked Fish With Teriyaki Sauce

魚のスモーク低温調理

Japanese Style Roast Duck

鴨肉和風ソース漬け

2nd

Japanese Style King Fish Carpaccio

ハマチの和風カルパッチョ

Mini Poke With Tuna And Edamame Beans

ミニポキ

3rd

Steamed Baby Abalone With Dashi Jelly

とこぶしだしゼリー

Garlic Prawn Yuzu Kosyo

海老のガーリック柚子胡椒

Rest

Mentai Fish Roe On French Baguette

明太子バゲット

Main

Choice of one

Beef Eye Fillet With Miso Red Wine Sauce Served With

Roasted Vegetables

牛フィレ赤ワイン味噌ソース

Grilled Salmon With Seaweed Butter Sauce And Roast

Vegetables And Mash Potatos

サーモン海苔バターソース

Lamb Rack On Lotus Leaf With Miso Sauce And Roasted

Vegetables

ラム肉蓮根葉焼き

Dessert

Plum Wine Jelly

梅酒ゼリー

*Please note the above menu may change due to market availability.

*For any dietary requirements, please kindly notify us at least one day earlier

SUSHI & SASHIMI

Salmon Sashimi サーモン刺身 S/L Fresh salmon sashimi.	4pcs/\$18 8pcs/\$34
King Fish Sashimi ハマチ刺身 S/L Fresh hiramasa king fish sashimi.	4pcs/\$20 8pcs/\$36
Tuna Sashimi (Seasonal) マグロ 刺身 Locally caught Pacific Blue Fin Tuna sashimi	4pcs/\$22 8pcs/\$38
Sushi Platter 寿司盛り合わせ 5 kinds of Nigiri Sushi, and 3 pieces of small roll.	\$45
Sushi & Sashimi Platter 寿司刺身盛り合わせ 9 pieces of fresh Sashimi, 5 kinds of Nigiri Sushi and 3 pieces of small roll.	\$85
Aburi Salmon Belly Nigiri 炙りサーモン握り Seared salmon belly nigiri.	\$10 per pc minimum order from 2pcs
Aburi Japanese Premium Wagyu Nigiri 炙り和牛の握り Seared Japanese premium wagyu nigiri.	\$12 per pc minimum order from 2pcs
Spider Soft Shell Crab Rolls. スパイダーソフトシェルクラブロール Tempura style soft-shell crab, rolled inside sushi rice.	\$28

A LA CARTE

Edamame (V&GF) 枝豆 Shell pod boiled soybeans, best accompanied with beef.	\$8
Karaage Chicken 鶏唐揚げ Japanese style deep fried chicken.	\$16
Soft Shell Crab Salad スパイダーソフトシェルクラブロール A perfect salad dish. Mixed salad with toki homemade dressing and a full soft shell crab tempura.	\$28
Beef Tataki 牛タタキ Seared beef served with a Japanese soy citrus dressing.	\$23
Scallop Carpaccio ホタテカルパッチョ Italian carpaccio style fresh scallop served with ponzu yuzu kosyo.	\$26
Nasu Dengaku(V&GF) ナス田楽 Eggplant glazed with traditional sweet miso.	\$18
Chilli Prawn エビチリ Lightly fried prawns, served with a homemade chili sauce.	\$26
Wagyu Prosciutto Cheese Rolls(GF) 和牛生ハム巻き Mozzarella cheese and Guava pate wrapped with Wagyu prosciutto, topped with soy roasted mixed nuts and dry cranberries.	\$25
Agedashi Tofu 揚げ出し豆腐 Lightly fried tofu with a soy based dashi sauce.	\$15
Rice	\$5
Miso Soup	\$5

MAIN

Japanese Premium Wagyu Steak \$75 per 100g
和牛ステーキ Minimum order from 100g
Premium Wagyu sirloin steak imported from Aomori
Japan, enjoy with Yuzu kosyo sauce, wasabi or smoked
salt 3 different ways.

Wagyu Sukiyaki Hotpot \$48
和牛すき焼き
Popular Sukiyaki hotpot with sliced premium Japanese
wagyu beef, tofu and vegetables and half cooked egg on
top

Assorted Tempura \$35
天ぷら
An assorted mix of deep-fried prawns and vegetables
served with tentsuyu sauce

Wagyu Beef Curry \$45
和牛カレー
Japanese wagyu beef and mixed vegetables cooked in
Toki's signature curry sauce along with our home made
garlic bread

Buta No Kakuni \$38
豚の角煮
Slow cooked pork belly that will melt in your mouth,
served with sweet soy sauce.

Veggie Curry With Home Made Garlic Bread(V) \$35
野菜カレー
Mixed vegetables cooked in Toki's signature curry
sauce along with our home made garlic bread(V)

Teriyaki Chicken \$35
照り焼きチキン
One of Japan's most popular dishes, teriyaki chicken.
Served with roasted vegetables.

Yaki Salmon \$45
焼きサーモン
Pan fried salmon with Japanese yuzu kosyo sauce,
served with mashed potato and roasted vegetables.

Roasted Seasonal Yaki Mixed Vegetables(V&GF) \$33
季節の焼き野菜
A variety of roasted vegetables served with miso sauce.

Vegetable Egg Fried Rice(V) \$22
高菜チャーハン
Egg and Japanese takana pickled fried rice.

DESSERT

Homemade Dark Green Tea Ice Cream \$8
特濃抹茶アイスクリーム

Matcha Creme Brulee \$15
抹茶クリームブリュレ