

SIGNATURE MENUS

TOKEN TASTE
snacks and more to share
45pp

TOKEN REVEAL
chef's selection of favourite plates
66pp

TOKEN EXPERIENCE
the ultimate curated feast
88pp

SMALL PLATES

Shucked Oyster
tosazu 6.5ea/6pc 36

Roasted Edamame
yakitori, shichimi salt 10

Cucumber Salad
goma, furikake 12

Hiramasa Kingfish
cucumber, sesame, spring onion 24

Beef Tartare
radish, yolk, toasted black bean, rice crackers 21

Prawn & Scallop Toast
kosho mayonnaise, flying fish roe 19

Sweet & Sour Fried Chicken
watermelon, sawtooth coriander 18

Yuzu Shiso Corn Ribs
kombu butter, shiso salt, spicy yuzu mayo 14

Crispy Eggplant
miso caramel, pickled mustard 18

Fried Katsu Chicken Bao — 2pc
gochujang, cucumber 16

DUMPLINGS

Prawn Wontons — 5pc
chilli, sesame 24

Pork Gyoza — 3pc
wombok, spring onion relish, soy 18

Crispy Corn & Cabbage Dumplings — 3pc
toasted shallot oil, soy 16

HANDROLLS

Rainbow Roll
avocado, prawn, cucumber, sesame, tuna,
salmon, kingfish, salmon 22

Green Goddess
asparagus, avocado, cucumber, yellow
pickled daikon, tamago 18

Everything Smoked Salmon
avocado, cucumber, cream cheese,
smoked salmon, ikura 21

CHARCOAL GRILL

Beef Skewer
eye fillet, tare, sesame 13

Chicken Skewer
crispy skin, sansho, lemon 11

King Oyster Mushroom Skewer
yakitori, sesame 10

1/2 Shell Scallop
umami butter, finger lime 13

250g Black Angus Scotch Fillet
yakitori sauce, yuzu kosho,
black garlic, crispy onion ring 49

Steamed Barramundi
spring greens, white ponzu, wakame 37

Five Spice Duck Breast
davidson plum glaze, plum hoisin,
cucumber, leek, pancake 46

Charcoal Chicken
red yuzu kosho, black garlic,
shaved iceberg 38

Crispy Pork Belly
ssam style, butter lettuce, shiso,
pickles, yakitori glaze 36

FROM THE WOK

Shanghai Sweet & Sour Pork
pineapple, white raddish, sesame 24

Kung Pao Prawns
young celery, sichuan pepper, cashews, coriander 29

Chilli Crab Fried Rice
tobiko, blue swimmer crab, egg 30

Pepper Beef Stir Fry
shishito peppers, broccolini, shiitake, fried garlic 28

Mushroom Mapo Tofu
shiitake, shimeji, beech, coriander 24

VEGETABLES & SIDES

Furikake Fries
curried mayonnaise 11

Steamed Greens
smoked soy, typhoon shelter seasoning 12

Iceberg Salad
pink lady, nori, alfalfa 11

Stir Fried Brussels
shiitake XO, crispy shallots 13

Steamed Koshihikari Rice 5

DESSERT

Chocolate Parfait
peanut crunch, new season berries 16

Misomisu
brown butter whiskey, hazelnut 15

Lychee & Sakura Sorbet
shiso syrup 9



Weekend plans? Catch Endless Flow every Sat + Sun.
\$68pp for delicious plates + free-flowing bevs.



TOKEN PRIVATE DINING

Vibrant, neon-lit dining for up to 20 guests.
Great for private parties, special occasions and more.
Book now: tokenrestaurant.com.au



SASHIMI PLATE

Chef's selection of sashimi
58/99

DAILY SASHIMI & NIGIRI SELECTION

Prepared as nigiri 16/2pc

Prepared as sashimi 11/2pc

Kingfish, Spencer Gulf, SA

King Salmon, Marlborough, NZ

Bluefin Tuna, Bermagui, NSW

TEMAKI

Salmon & Scallop

ikura, nori paste, cucumber 8pc

Kingfish

ponzu, chive, pickled red chilli 8pc

Aburi Wagyu Beef

truffle mayonnaise, yakiniku sauce, ikura 8pc

Spicy Prawn

pickled chilli, yuzu kosho, ama ebi 8pc

Beet & Avocado Tartare

beetroot, avocado, sweet potato 8pc

Cucumber & Avocado

8pc