

| SIGNATURE MENUS                                                                                  |                                                                                           |                                                                                                |
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| TOKEN TASTE<br>snacks and more to share<br>45pp                                                  | TOKEN REVEAL<br>chef's selection of favourite plates<br>66pp                              | TOKEN EXPERIENCE<br>the ultimate curated feast<br>88pp                                         |
| SMALL PLATES                                                                                     |                                                                                           | DUMPLINGS & BUNS                                                                               |
| <u>Shucked Oyster</u><br>tosazu 6.5ea/6pc 36                                                     | <u>Prawn &amp; Scallop Toast</u><br>kosho mayonnaise, flying fish roe 19                  | <u>Prawn Wontons — 5pc</u><br>chilli, sesame 24                                                |
| <u>Steamed Edamame</u><br>yakitori, shichimi salt 10                                             | <u>Sweet &amp; Sour Fried Chicken</u><br>watermelon, sawtooth coriander 18                | <u>Pork Gyoza — 3pc</u><br>wombok, spring onion relish, soy 18                                 |
| <u>Cucumber Salad</u><br>goma, furikake 12                                                       | <u>Yuzu Shiso Corn Ribs</u><br>kombu butter, shiso salt, spicy yuzu mayo 14               | <u>Crispy Corn &amp; Cabbage Dumplings — 3pc</u><br>toasted shallot oil, soy 16                |
| <u>Hiramasa Kingfish</u><br>cucumber, sesame, spring onion 24                                    | <u>Crispy Eggplant</u><br>miso caramel, pickled mustard 18                                | <u>Fried Katsu Chicken Bao — 2pc</u><br>gochujang, cucumber 16                                 |
| <u>Beef Tartare</u><br>radish, yolk, toasted black bean, rice crackers 21                        |                                                                                           |                                                                                                |
| HANDROLLS                                                                                        |                                                                                           |                                                                                                |
| <u>Rainbow Roll</u><br>avocado, prawn, cucumber,<br>sesame, tuna, salmon, kingfish,<br>salmon 22 | <u>Green Goddess</u><br>asparagus, avocado, cucumber,<br>yellow pickled daikon, tamago 18 | <u>Spicy Tuna</u><br>avocado, chilli mayonnaise,<br>crispy sweet potato 21                     |
|                                                                                                  |                                                                                           | <u>Everything Smoked Salmon</u><br>avocado, cucumber, cream cheese,<br>smoked salmon, ikura 21 |

| CHARCOAL GRILL                                                                                   |                                                                                                            |                                                                                                 |
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| <u>Beef Skewer</u><br>eye fillet, tare, sesame 13                                                | <u>Chicken Skewer</u><br>crispy skin, sansho, lemon 11                                                     | <u>King Oyster Mushroom Skewer</u><br>yakitori, sesame 10                                       |
| <u>1/2 Shell Scallop</u><br>umami butter, finger lime 13                                         | <u>250g Black Angus Scotch Fillet</u><br>yakitori sauce, yuzu kosho,<br>black garlic, crispy onion ring 49 | <u>Steamed Barramundi</u><br>spring greens, white ponzu, wakame 37                              |
| <u>Five Spice Duck Breast</u><br>davidson plum glaze, plum hoisin,<br>cucumber, leek, pancake 46 | <u>Charcoal Chicken</u><br>red yuzu kosho, black garlic,<br>shaved iceberg 38                              | <u>Crispy Pork Belly</u><br>ssam style, butter lettuce, shiso,<br>nashi pear, yakitori glaze 36 |

| FROM THE WOK                                                                           | VEGETABLES & SIDES                                                |
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| <u>Shanghai Sweet &amp; Sour Pork</u><br>pineapple, white raddish, sesame 24           | <u>Furikake Fries</u><br>curried mayonnaise 11                    |
| <u>Kung Pao Prawns</u><br>young celery, sichuan pepper, cashews, coriander 29          | <u>Steamed Greens</u><br>smoked soy, typhoon shelter seasoning 12 |
| <u>Chilli Crab Fried Rice</u><br>tobiko, blue swimmer crab, egg 30                     | <u>Iceberg Salad</u><br>pink lady, nori, alfalfa 11               |
| <u>Pepper Beef Stir Fry</u><br>shishito peppers, broccolini, shiitake, fried garlic 28 | <u>Stir Fried Brussels</u><br>shiitake XO, crispy shallots 13     |
| <u>Mushroom Mapo Tofu</u><br>shiitake, shimeji, beech, coriander 24                    | <u>Steamed Koshihikari Rice</u> 5                                 |
| DESSERT                                                                                |                                                                   |
| <u>Chocolate Parfait</u><br>peanut crunch, new season berries 16                       | <u>Misomisu</u><br>brown butter whiskey, hazelnut 15              |
|                                                                                        | <u>Lychee &amp; Sakura Sorbet</u><br>shiso syrup 9                |

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|  <p>Weekend plans? Catch Endless Flow every Fri - Sun lunch. 68pp for delicious plates + free-flowing bevs.</p> |  | <u>TOKEN PRIVATE DINING</u><br>Vibrant, neon-lit dining for up to 20 guests.<br>Great for private parties, special occasions and more.<br>Book now: tokenrestaurant.com.au |
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SIGNATURE MENUS

TOKEN TASTE  
45pp

Steamed Edamame  
yakitori, shichimi salt

Spicy Tuna Temaki  
miso

Fried Katsu Chicken Bao  
gochujang, cucumber

Pork Gyoza  
wombok, spring onion relish, soy

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

Steamed Greens  
smoked soy, typhoon shelter seasoning,

Steamed Koshihikari Rice

TOKEN REVEAL  
66pp

Steamed Edamame  
yakitori, shichimi salt

Spicy Tuna Temaki  
miso

Pork Gyoza  
wombok, spring onion relish, soy

Beef Skewer  
eye fillet, tare, sesame

Crispy Eggplant  
miso caramel, pickled mustard

Charcoal Chicken  
red yuzu kosho, black garlic, shaved iceberg

Chilli Crab Fried Rice  
tobiko, blue swimmer crab, egg

TOKEN EXPERIENCE  
88pp

Steamed Edamame  
yakitori, shichimi salt

Spicy Tuna Temaki  
miso

Hiramasa Kingfish  
cucumber, sesame, spring onion

Crispy Eggplant  
miso caramel, pickled mustard

Prawn Wontons  
chilli, sesame

1/2 Shell Scallop  
umami butter, finger lime

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

Chilli Crab Fried Rice  
tobiko, blue swimmer crab, egg

Iceberg Salad  
pink lady, nori, alfalfa

Misomisu  
brown butter whiskey, hazelnut

PRIVATE DINING

Vibrant, neon-lit dining for up to 20 guests.  
Great for private parties, special occasions and more.  
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### 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