

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

FOR THE TABLE

SHUCKED OYSTERS

tosazu 6.5ea/6pc 36

CRISPY EGGPLANT

miso caramel, mustard seed 18

EDAMAME

steamed | charred 10

TOKYO STREET CORN

kombu butter, shichimi togarashi 14

SMALL PLATES

HIRAMASA KINGFISH

sesame dressing, cucumber, spring onion 22

PRAWN & SCALLOP TOAST

kosho mayonnaise, flying fish roe 19

BEEF TARTARE

shiso chimichurri, betel leaf, toasted black bean 18

TUNA TATAKI

spring onion ponzu, crispy garlic, shiso 24

SMASHED CUCUMBER SALAD

chilli crunch, sesame dressing 10

SICHUAN CANDY PORK BELLY BAO

watermelon, coriander 2pc 1

KARAAGE CHICKEN RIBS

yuzu mayonnaise, salmon caviar 21

DUMPLINGS • DIM SUM

CHILLI PRAWN WONTONS

sesame, spring onion 5pc 24

CRISPY BEEF

onion, tan tan sauce 4pc 18

PORK GYOZA

wombok, spring onion relish 3pc 18

CRISPY SHIITAKE & TOFU

blackbean, chilli vinaigrette 3pc 16

SASHIMI & NIGIRI

OMAKASE PLATTER

sashimi, nigiri & maki handroll selection 58/99

CHEF'S SELECTION NIGIRI

6pc 39 | 9pc 58

STICKS

WAGYU BEEF

bulgogi glaze, sesame crunch 9

PINOY-STYLE BBQ CHICKEN

coriander, chilli dressing 9

CRISPY POTATO

kombu, chilli-citrus mayonnaise 9

SPECIALTY HANDROLLS

FIRECRACKER

spicy tuna, avocado, chilli crisp 20

RAINBOW

crab, tuna, salmon, kingfish, avocado 18

GARDEN DRAGON

japanese vegetables, avocado, spicy vegan mayo 16

WAGYU SURF & TURF

aburi wagyu, crispy prawn 22

TEMAKI

HOKKAIDO XO

scallop, XO, lemon 7

TRUFFLE BEEF

aburi wagyu, truffle aioli, yakiniku, ikura caviar 7

SPICY MISO

tuna, gochujang 7

LARGER

CHILLI CRAB FRIED RICE

tobiko, snow crab, egg 30

KUNG PAO PRAWNS

young celery, sichuan pepper, cashews, coriander 29

TERIYAKI BARRAMUNDI

cucumber, spring onion, ume boshi 37

SHANGHAI SWEET & SOUR PORK RIBS

pineapple, raddish, sesame 24

PEPPER BEEF STIR FRY

shishito peppers, broccolini, shiitake, fried garlic 28

MUSHROOM XO NOODLES

shiitake, udon, greens, pickles 24

SPROUTING CAULIFLOWER STIR FRY

mushroom, celery, truffle 24

CHARCOAL GRILL

BBQ WAGYU FLANK

200g, sansho pepper sauce, furikake fries 42

GRAIN-FED SCOTCH FILLET

300g, karachi mustard, onion rings, yakiniku 78

CHARCOAL CHICKEN

red yuzu kosho, black garlic, shaved iceberg 38

MISO LAMB SHOULDER

pancakes, butter lettuce, smashed cucumbers, yuzu & mint dressing 62

CRISPY PORK BELLY

ssam style, butter lettuce, shiso, nashi pear, yakiniku glaze 36

SIDES

FURIKAKE FRIES

curried mayonnaise 11

STEAMED GREENS

smoked soy, typhoon shelter seasoning 12

SHAVED ICEBERG

wafu dressing, nori 9

STEAMED JAPANESE RICE

5



SIGNATURE MENUS

TOKEN TASTE
45pp

Edamame
steamed | charred

Spicy Miso Temaki
tuna, gochujang

Karaage Chicken Ribs
yuzu mayonnaise, salmon caviar

Pork Gyoza
wombok, spring onion relish

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

Steamed Greens
smoked soy, typhoon shelter seasoning,

Steamed Japanese Rice

TOKEN REVEAL
66pp

Edamame
steamed | charred

Spicy Miso Temaki
tuna, gochujang

Crispy Eggplant
miso caramel, mustard seed

Sichuan Candy Pork Belly Bao
watermelon, coriander

Pork Gyoza
wombok, spring onion relish

Charcoal Chicken
red yuzu kosho, black garlic,
shaved iceberg

Chilli Crab Fried Rice
tobiko, snow crab, egg

TOKEN EXPERIENCE
88pp

Edamame
steamed | charred

Spicy Miso Temaki
tuna, gochujang

Hiramasa Kingfish
sesame dressing, cucumber, spring onion

Crispy Eggplant
miso caramel, mustard seed

Chilli Prawn Wontons
sesame, spring onion

Miso Lamb Shoulder
pancakes, butter lettuce, smashed cucumbers,
yuzu & mint dressing

Chilli Crab Fried Rice
tobiko, snow crab, egg

Smashed Cucumber Salad
chilli crunch, sesame dressing

Misomisu
brown butter whiskey, hazelnut

PRIVATE DINING

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