

## Tombo Ice Cream



Choose from Matcha green tea, Hojicha roasted tea or half & half

**Soft Serve Ice Cream** 5.65

Served in a waffle cone or cup. Check out toppings below!

**Tokio Sundae** 6.95

Soft serve, mini mochi (shiratama), monaka wafer, azuki red bean, matcha brownie & granola and kuromitsu black sugar syrup.

**London Sundae** 6.95

Soft serve, miso caramel brownie, black sugar syrup, oreo cookie, choco stick, granola & chocolate sauce.

**Milkshake** 5.95

With whipped cream, oreo cookie and choco sauce.



### TOPPINGS FOR ICE CREAM

Flake	1.00
Miso Brownie Bites	0.95
Matcha Brownie Bites	0.95
Mochi	1.05
Chocolate sauce	0.30



## Cakes & Dessert



**Purple Potato & Matcha Roll** 5.40

**Marble Sesame Cheesecake** 5.40

**Matcha Gateau** **NEW** 5.40

**Vegan Matcha Cheesecake** 5.65

**Matcha Brownie** GF 4.10

**Miso Caramel Brownie** 4.10

**Sakura Baked Cheesecake** 5.50

**Matcha & Chestnut Mont Blanc** **NEW** 6.30

**Hojicha Burnt Cheesecake** **NEW** 6.30

**Mochi Daifuku** GF (Matcha or Black Sesame) 4.15



## Matcha & Hojicha



Pick from our Organic Matcha or Hojicha (roasted, low caffeine tea).  
Oat & Coconut milk available +0.40

**Matcha Shot** 3.20

**Matcha Tea** 3.20  
Hot or Iced

**Latte (sweet or unsweet matcha or hojicha)** 3.95  
Hot or Iced

**Flat White** 3.95

**Vanilla or Salted Caramel Latte** 4.25  
Hot or Iced

**Frappé** 4.95

**Matcha Mango Juice** 4.60



## Green Tea



Award winning Tombo Teas straight from Shizuoka Japan.  
**ALL 3.55 / CUP**

**Zen Sencha** Organic tea  
Energizing classic deep steamed green tea

**Bonsai Genmaicha** Organic tea  
Nutty taste with matcha – best seller

**Sakura Kukicha** Organic tea  
Green tea with a hint of cherry blossom

**Yuzu Kukicha** Organic tea  
Green tea with a hint of citrus

**Haiku Hojicha** Organic tea. Low Caffeine  
Relaxing roasted tea with ginger

**3 year Bancha** Organic tea. Low Caffeine  
Organic and macrobiotic

**Jasmine**  
Jasmine infused Chinese green tea

**Iced Zen Sencha**  
Energizing classic deep steamed green tea

**Iced Oolong Tea (330ml can)**



## Japanese Café

**SOUTH KENSINGTON**

**とんぼ**

## Beer, Saké & Soft Drinks



**Asahi Lager** 300ml Bottle 4.75

500ml Bottle 7.30

**Prosecco** 200ml Bottle 8.95

**Umeshu Plum Wine** 100ml Glass 7.55

**Cold Saké (Taruzake Junmai)** 90ml Glass 5.80

300ml Bottle 15.95

**Hot Saké (Taruzake Junmai)** 180ml Carafe 9.95

**House White Wine** 175ml Glass 6.80

750ml Bottle 25.50

**House Red Wine** 175ml Glass 6.80

750ml Bottle 25.50

**Luscombe Apple Juice** 3.95

**Mango Juice** 3.10

**Coke & Diet Coke** 2.95

**Water** Still or Sparkling 330ml Can 2.95






750ml Bottle 4.60

### FIND US ON INSTA

We love seeing all your Tombo pics!

**@tombo\_london**

## Small Plates & Soup

Miso Soup  GF	3.20
Edamame  GF	3.65
Kimchi	4.60
Steamed Prawn Dumplings 3pcs	6.25
Takoyaki 5pcs	8.30
Hijiki Black Seaweed Salad  GF	5.95
Goma Wakame Salad  GF	5.95
Aubergine Agebitashi <b>NEW</b> 	6.10




MISO SOUP



TAKOYAKI

## Maki Sushi

Salmon Avo Sashimi Don	16.95
Salmon sashimi slices, salmon caviar, avocado & edamame on a bed of sushi rice.	
Spicy Tuna Avo Maki Roll 6pcs	6.20
Spicy tuna tartare & avocado with spicy mayo	
Salmon Avo Maki Roll 6pcs	6.20
Salmon & avocado with bubu arare (toasted rice)	
Prawn Tempura Maki Roll 6pcs	6.70
Prawn tempura with nori seasoning	
Avo Maki Roll 6pcs 	4.40
Salmon Sashimi Slices 5pcs	7.55



SALMON SASHIMI DON

### EXTRAS

Sushi Ginger  GF	1.40
Curry Sauce	3.50
Wasabi  GF	0.35
Black & White Rice  GF	2.70
Black & White Sushi Rice  GF	2.90

ANY ALLERGIES? PLEASE LET OUR TEAM KNOW BEFORE ORDERING




GF = GLUTEN FREE,  = VEGAN

OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

## Poké Sushi Bowls

Choose from a base of purple sushi rice, courgette noodles or half & half.

All pokés are garnished with edamame, daikon radish & carrot salad. All poké fish is marinated in sesame gluten free soy.

Tokyo Classic GF	10.95
Salmon sashimi with sesame gf soy, sushi ginger and genmai roasted rice.	
Kyoto Kaisen	12.30
Salmon & tuna sashimi with citrus ponzu, avocado and crispy shallots.	
Osaka Fire	11.95
Salmon sashimi with spicy kimchi mayo, kimchi, shichimi spice, crispy shallots.	
Seared Aburi Salmon <b>NEW</b>	13.55
Seared salmon sashimi cubes topped with homemade koji aged soy sauce, genmai roasted rice, spring onion, wasabi and sushi ginger.	
Okinawa Green  GF	9.85
Fried tofu with sesame gf soy, pineapple, seaweed salad and sweet roquito peppers.	
Aubergine Agebitashi Poké <b>NEW</b> 	10.95
Fried aubergine soaked in dashi sauce with genmai roasted rice, sweet roquito peppers, spring onion and homemade koji soy sauce.	
Dragon Poké  option available	13.55
Prawn tempura, avocado, tobiko caviar topped with spicy mayo & unagi sauce. Vegan option is with veggie tempura, sweet roquito peppers, vegan mayo.	
Hokkaido Poached Salmon <b>NEW</b>	12.85
Poached Salmon with a teriyaki glaze and avocado.	





TOKYO CLASSIC

### TOPPINGS FOR POKÉ, DON & KATSU CURRY

Soy boiled egg (free range) <b>NEW</b>	2.45	Tempura crumbs	1.00
Ikura salmon caviar	2.95	Crispy shallots 	0.60
Tobiko fish caviar GF	1.95	Chilli corn  GF	1.00
Avocado  GF	1.60	Sushi ginger  GF	0.70
Pineapple  GF	1.30	Wasabi  GF	0.35
Kimchi	1.65	Genmai roasted rice  GF	0.70
Hijiki seaweed  GF	1.70	Sweet roquito peppers  GF	1.00
Goma wakame  GF	1.50	Spicy mayo	0.20
Japanese pickles 	1.50	Koji Aged Soy  <b>NEW</b>	0.50
Veggie Tempura 	2.80		

## Donburi

Donburi or "Don" is a bowl of black & white rice topped with a hearty portion of meat, fish or vegetables.

Teriyaki Chicken	10.45
Baked halal chicken thigh with teriyaki sauce, hijiki seaweed and daikon radish & carrot salad.	
Mapo Tofu Aubergine 	8.40
Spicy mapo aubergine and tofu stew with shiitake mushrooms and spring onions.	
Miso Salmon	13.30
Miso marinated baked salmon fillet, hijiki seaweed and daikon radish & carrot salad.	
Unagi	19.80
Grilled eel with unagi sauce and goma wakame seaweed salad.	
Katsu Don (Chicken or Pumpkin  )	10.45
Katsu with Kewpie Japanese mayo (vegan mayo for pumpkin katsu), tonkatsu sauce, hijiki seaweed and daikon radish & carrot salad.	
Chilli Teriyaki Chicken	10.45
Baked halal chicken thigh in a chilli marinade, topped with teriyaki sauce, hijiki seaweed and daikon radish & carrot salad.	



MAPO TOFU AUBERGINE

Don't forget to add some toppings

## Katsu Curry

The iconic Japanese comfort food. A choice of chicken (halal) or pumpkin in crispy panko breadcrumbs, homemade curry sauce, black & white rice, red fukujinzuke pickles and daikon radish &

Chicken Katsu Curry	12.25
Pumpkin Katsu Curry 	11.50





PUMPKIN KATSU CURRY

## Noodle

Prawn Tempura Udon	10.50
Udon noodles with a dashi broth, prawn tempura, spring onion, wakame seaweed and nori.	

### TOPPINGS FOR NOODLES

Soy boiled egg (free range) <b>NEW</b>	2.45
Kimchi	1.65
Veggie Tempura 	2.80
Chilli corn  GF	1.00
Tempura crumbs	1.00