

Tombo Ice Cream

Choose flavours of Matcha Green Tea,
Sakura Cherry Blossom *seasonal special* or Half & Half

Soft Serve Ice Cream 5.95

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 5.75

Marble Sesame Cheesecake 5.75

Matcha Gateau 5.75

Vegan Matcha Cheesecake 6.05

Matcha Brownie GF 4.40

Miso Caramel Brownie 4.40

Sakura Baked Cheesecake 5.90

Matcha & Chestnut Mont Blanc 6.75

Hojicha Burnt Cheesecake NEW 6.75

Black Sesame & Oat Cream Melon Pan NEW 5.75

Mochi Daifuku GF (Matcha or Black Sesame) 4.45

Matcha Dorayaki Pancake 4.45



Matcha & Hojicha

Pick from our award winning Organic Matcha or Hojicha (roasted, low caffeine tea).

Oat & Coconut milk available +0.40

Matcha Shot 3.40

Matcha Tea 3.40
Hot or Iced

Latte (sweet or unsweet matcha or hojicha) 4.20
Hot or Iced

Flat White 4.20

Vanilla or Salted Caramel Latte 4.55
Hot or Iced

Frappé 5.30

Matcha Mango Juice 4.95

Matcha Apple & Ginger Juice NEW 4.95



Green Tea

Award winning Tombo Teas straight from Shizuoka Japan.

ALL 3.80 / 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



Japanese Café

SOUTH KENSINGTON

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Beer, Saké & Soft Drinks

Asahi Lager 300ml Bottle 5.05

500ml Bottle 7.80

Prosecco 200ml Bottle 9.60

Umeshu Plum Wine 100ml Glass 8.10

Cold Saké (Junmai) 90ml Glass 6.25

300ml Bottle 17.10

Hot Saké (Junmai) 180ml Carafe 10.65

Yuzu Sparkling Sake 250ml Bottle 10.65

House White Wine 187ml Bottle 7.30

750ml Bottle 27.30

House Red Wine 187ml Bottle 7.30

750ml Bottle 27.30

Luscombe Apple Juice 4.05

Mango Juice 3.15

Coke & Diet Coke 3.10

Water Still or Sparkling 330ml Can 3.10

750ml Bottle 4.70

FIND US ON INSTA

We love seeing all your Tombo pics!

@tombo_london

Small Plates & Soup

Miso Soup  GF	3.40
Edamame  GF	3.95
Kimchi	4.95
Prawn Gyoza Dumplings NEW 3pcs	6.55
Veggie Gyoza Dumplings NEW 3pcs 	5.85
Vegan Takoyaki NEW 5pcs 	7.85
Hijiki Black Seaweed Salad  GF	6.40
Goma Wakame Salad 	6.40
Aubergine Agebitashi 	6.55



TAKOYAKI



Maki Sushi

Salmon Avo Sashimi Don  GF **New Recipe** 18.15
Salmon sashimi slices, tobikio caviar, avocado, edamame & koji soy sauce on a bed of sushi rice.

Spicy Tuna Avo Maki Roll 6pcs 6.90

Spicy tuna tartare & avocado with spicy mayo

Salmon Avo Maki Roll 6pcs GF 6.65

Salmon & avocado with bubu arare (toasted rice)

Prawn Tempura Maki Roll 6pcs 7.20

Prawn tempura with nori seasoning

Avo Maki Roll 6pcs  GF 4.75

Salmon Sashimi Slices 5pcs GF 8.10

Inari Sushi 2pcs  4.50



Gluten Free? Look for the GF sign and ask for Gluten Free Soy

Vegan? Look for the green leaf 

Udon Noodles



Prawn Tempura Udon 12.35
Udon noodles in a dashi broth, prawn tempura, nori, wakame seaweed & tempura crumbs.

Kitsune Udon 11.15
Udon noodles in a dashi broth, topped with inari tofu, tempura crumbs, nori and wakame seaweed. Non vegetarian.

Tan Tan Chicken Udon **NEW** 11.75
Udon noodles in a spicy miso broth topped with spicy mince, chilli corn and spring onion.

Tan Tan Vegan Udon  **NEW** 11.75
Udon noodles in a spicy miso broth topped with spicy mince, chilli corn and spring onion.

TOPPINGS FOR NOODLES

Soy boiled egg	2.60
Kimchi	1.80
Chilli corn  GF	1.10
Tempura crumbs 	1.10
Nori Seaweed	1.05
Prawn Tempura (1pc)	3.10

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 11.75

Salmon sashimi with sesame gf soy, sushi ginger and genmai roasted rice.

Kyoto Kaisen 13.45

Salmon & tuna sashimi with citrus ponzu, avocado and crispy shallots.

Osaka Fire 12.80

Salmon sashimi with spicy kimchi mayo, kimchi, shichimi spice, crispy shallots.

Seared Aburi Salmon  **NEW** 14.55

Seared salmon sashimi cubes topped with homemade koji aged soy sauce, genmai roasted rice, spring onion, wasabi and sushi ginger.

Okinawa Green  10.55

Fried tofu with sesame soy, pineapple, seaweed salad and sweet roquito peppers.

Aubergine Agebitashi Poké  11.75

Fried aubergine soaked in dashi sauce with genmai roasted rice, sweet roquito peppers, spring onion and homemade koji soy sauce.















Hokkaido Poached Salmon 13.75

Poached Salmon with a teriyaki glaze and avocado.

TOKYO CLASSIC



TOPPINGS FOR POKÉ, DON & KATSU CURRY

Soy boiled egg (free range)	2.60	Chilli corn  GF	1.10
Tobiko fish caviar	GF 2.30	Sushi ginger  GF	0.75
Avocado  GF	1.80	Wasabi  GF	0.40
Pineapple  GF	1.40	Genmai roasted rice  GF	0.80
Kimchi	1.80	Sweet roquito peppers  GF	1.05
Hijiki seaweed  GF	2.05	Spicy mayo	0.25
Goma wakame 	1.80	Koji Aged Soy  GF NEW	0.55
Japanese pickles 	1.60	Nori Seaweed  GF NEW	1.05
Tempura crumbs 	1.10	Prawn Tempura (1pc)	3.10
Crispy shallots 	0.70		

OUR DISHES ARE PREPARED IN AREAS WHERE SEVERAL ALLERGENS ARE PRESENT. ALL OUR DISHES MAY CONTAIN NUTS, SESAME, GLUTEN OR OTHER ALLERGENS.

PRICES SHOWN ARE INCLUSIVE OF 20% VAT

Donburi

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

Teriyaki Chicken 11.25

Baked chicken thigh with teriyaki sauce, hijiki seaweed and daikon radish & carrot salad.

Mapo Tofu Aubergine  9.05

Lightly spiced mapo aubergine and tofu stew with shiitake mushrooms and spring onions.

Miso Salmon GF 14.30

Miso marinated baked salmon fillet, hijiki seaweed and daikon radish & carrot salad.

Unagi 21.25

Grilled eel with unagi sauce and goma wakame seaweed salad.

Katsu Don Bowl (Chicken or Pumpkin)  11.25

Katsu with Kewpie Japanese mayo (vegan mayo for pumpkin), tonkatsu sauce, hijiki seaweed and daikon radish & carrot salad.

Beef Gyu Don **NEW** 14.95

Thinly sliced beef and onions cooked in dashi soy sauce with red ginger topping & shichimi spice.

Chilli Teriyaki Chicken 11.50

Baked chicken thigh in a chilli marinade, teriyaki sauce, hijiki seaweed and daikon radish & carrot salad.

Spicy Katsu Deluxe Don **NEW** 13.80

Chicken Katsu with spicy mayo, sriracha, kimchi, japanese pickles, sweet roquito peppers and daikon radish & carrot salad.



Don't forget to add some toppings

Katsu Curry

A choice of katsu with homemade curry sauce, black & white rice, red fukujinzuke pickles and daikon radish & carrot salad

Chicken Katsu Curry 13.20

Pumpkin Katsu Curry  12.35

EXTRAS

Sushi Ginger  GF	1.55
Curry Sauce 	3.70
Wasabi  GF	0.40
Black & White Rice  GF	2.75
Black & White Sushi Rice  GF	2.95

ANY ALLERGIES? PLEASE LET US KNOW BEFORE ORDERING

GF = GLUTEN FREE,  = VEGAN

OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

