

Tombo Ice Cream

Choose flavours of Matcha Green Tea, Hojicha Roasted Tea or Half & Half

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|---|------|
| 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

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



Cakes & Dessert

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|--|------|
| 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 |
| Sakura Baked Cheesecake | 5.90 |
| Hojicha Burnt Cheesecake NEW | 6.75 |
| 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 🌿

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|---|------|
| Matcha Shot | 3.40 |
| Matcha Tea | 3.40 |
| Hot or Iced | |
| Matcha Latte (sweet or unsweet) | 4.20 |
| Hot or Iced | |
| Hojicha Latte (sweet or unsweet) | 4.20 |
| Hot or Iced | |
| Flat Green (matcha) | 4.20 |
| Vanilla or Salted Caramel Latte | 4.55 |
| Hot or Iced. Matcha or Hojicha | |
| 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

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| 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

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|---------------------------------|--------------------|
| 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 |
| Steamed Prawn Dumplings 3pcs | 6.55 |
| Veggie Gyoza Dumplings 3pcs  | 5.85 |
| Takoyaki 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 veggie furikake (rice 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

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|---|-------|
| 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

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|--|------|
| 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.

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|---|-------|
| 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. | |



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| Seared Aburi Salmon GF 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 New Recipe  | 10.55 |
| Inari 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. | |

TOPPINGS FOR POKÉ, DON & KATSU CURRY

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|---|------|---|------|
| 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.

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| 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 shitake mushrooms and spring onions. | |
| Miso Salmon GF | 14.30 |
| Miso marinated baked salmon fillet, hijiki seaweed and daikon radish & carrot salad. | |



Don't forget to add some toppings

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|--|-------|
| 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. | |
| Spicy Katsu Deluxe Don NEW | 13.80 |
| Chicken Katsu with spicy mayo, sriracha, kimchi, japanese pickles, sweet roquito peppers and daikon radish & carrot salad. | |

Katsu Curry

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

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|---|-------|
| Chicken Katsu Curry | 13.20 |
| Pumpkin Katsu Curry  | 12.35 |

EXTRAS

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|---|------|
| 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