

Tombo Ice Cream

Choose flavours of Organic Matcha Green Tea, Hojicha Roasted Tea 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, chocolate brownie bites, oreo cookie, choco stick, granola & chocolate sauce.

Milkshake 5.95

With whipped cream, oreo cookie and choco sauce.

TOPPINGS FOR ICE CREAM

Flake	1.20
Matcha Brownie Bites	1.00
Mochi	1.20
Chocolate sauce	0.40



Cakes & Dessert

Purple Potato & Matcha Roll 5.95

Black Sesame & Matcha Roll **NEW** 5.95

Marble Sesame Cheesecake 6.20

Matcha Gateau 6.20

Vegan Matcha Cheesecake  6.35

Matcha Brownie GF 4.65

Sakura Baked Cheesecake 6.20

Hojicha Burnt Cheesecake **NEW** 6.95

Matcha Mochi Daifuku  GF 4.65

Matcha Dorayaki Pancake 4.65



Matcha & Hojicha

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

Oat & Coconut milk available +0.40 

Matcha Shot 3.60

Matcha Tea 3.60

Hot or Iced

Matcha Latte (sweet or unsweet) 4.35

Hot or Iced

Hojicha Latte (sweet or unsweet) 4.35

Hot or Iced

Flat Green (matcha) 4.35

Vanilla or Salted Caramel Latte 4.65

Hot or Iced. Matcha or Hojicha

Matcha Mango Juice 4.65

Matcha Apple & Ginger Juice 4.95



Green Tea

Award winning Tombo Teas straight from Shizuoka Japan.

ALL 3.95 / 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 Banacha *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 330ml Bottle 5.30

500ml Bottle 7.95

Heineken Alcohol Free Lager 330ml Bottle 5.30

Prosecco 200ml Bottle 9.95

Umeshu Plum Wine 100ml Glass 8.50

Cold Saké (Junmai) 90ml Glass 6.55

300ml Bottle 17.95

Hot Saké (Junmai) 180ml Carafe 11.20

Yuzu Sparkling Sake 250ml Bottle 11.20

House White Wine 187ml Bottle 7.65

750ml Bottle 28.50

House Red Wine 187ml Bottle 7.65

750ml Bottle 28.50

Folkingtons Apple Juice 4.25

Kombucha Pomegranate & Blueberry **NEW** 250ml Can 3.65

Mango Juice 3.35

Ramune Original Japanese Soda **NEW** 3.25

Coke & Diet Coke 3.25

Water Still or Sparkling 330ml Can 3.25

750ml Bottle 4.95

FIND US ON INSTA








We love seeing all your Tombo pics!

@tombo_london

DUE TO THE SMALL SIZE OF OUR KITCHEN, OUR DISHES ARE PREPARED IN AREAS WHERE SEVERAL ALLERGENS ARE PRESENT AND CROSS CONTAMINATION IS HIGH. ALL OUR DISHES MAY CONTAIN NUTS, SESAME, GLUTEN OR OTHER ALLERGENS.

OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL
PRICES SHOWN ARE INCLUSIVE OF 20% VAT

Small Plates & Soup

Miso Soup  GF	3.70
Edamame  GF	4.20
Kimchi GF	5.20
Steamed Prawn Dumplings 3pcs	6.85
Veggie Gyoza Dumplings 3pcs 	5.95
Takoyaki Octopus Balls 5pcs	8.20
Hijiki Black Seaweed Salad  GF	6.55
Goma Wakame Salad 	6.55
Japanese Style Potato Salad  NEW	6.55
Nasu Dengaku Miso Aubergine  NEW	6.85



TAKOYAKI



Maki Sushi

Spicy Tuna Avo Maki Roll 6pcs	7.20
Spicy tuna tartare & avocado with spicy mayo	
Salmon Avo Maki Roll 6pcs GF	6.95
Salmon & avocado with bubu arare (toasted rice)	
Prawn Tempura Maki Roll 6pcs	7.55
Prawn tempura with veggie furikake (rice seasoning)	
Avo Maki Roll 6pcs  GF	4.85
Inari Sushi 2pcs 	4.85
Cucumber Maki Roll 6pcs 	4.85
Salmon Sashimi Slices 5pcs GF	8.55



SALMON AVO MAKI

Udon Noodles

Prawn Tempura Udon	12.85
Dashi broth, prawn tempura, nori, wakame seaweed.	
Kitsune Udon	11.65
Dashi broth, topped with inari tofu, nori and wakame seaweed. Non vegetarian.	
Katsu Curry Udon NEW	13.95
Curry broth topped with chicken katsu, wakame seaweed and chilli corn.	
Tan Tan Udon (Chicken or Vegan )	11.95
Spicy miso nutty broth topped with spicy chicken or soy mince, chilli corn and spring onion.	

TOPPINGS FOR NOODLES

Soy boiled egg	2.80
Kimchi	1.95
Chilli corn  GF	1.20
Nori Seaweed	1.20
Prawn Tempura (1pc)	3.30

TOPPINGS FOR POKÉ, DON & KATSU CURRY

Soy boiled egg (free range)	2.80	Crispy shallots 	0.85
Tobiko fish caviar	2.50	Chilli corn  GF	1.20
Avocado  GF	1.95	Sushi ginger  GF	0.85
Pineapple  GF	1.50	Wasabi  GF	0.40
Kimchi GF	1.95	Spicy mayo	0.30
Hijiki seaweed  GF	2.20	Koji Aged Soy  GF	0.60
Goma wakame 	1.95	Prawn Tempura (1pc)	3.30
Japanese pickles 	1.70		

EXTRAS

Sushi Ginger  GF	1.65
Curry Sauce 	3.90
Wasabi  GF	0.40
Black & White Rice  GF	2.95
Black & White Sushi Rice  GF	3.20

GF = GLUTEN FREE,  = VEGAN

ANY ALLERGIES? PLEASE LET US KNOW BEFORE ORDERING

Poké Sushi Bowls

Choose from a base of purple sushi rice, cabbage salad or half & half.

All pokés comes with edamame beans, daikon radish & carrot salad.

All poké fish is marinated in sesame oil & gluten free soy.

Tokyo Classic GF

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

Kyoto Kaisen

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

Osaka Fire

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

Seared Aburi Salmon GF **NEW**

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

Okinawa Green

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

Hokkaido Poached Salmon

Poached Salmon with a teriyaki glaze and avocado.

Salmon Avo Sashimi Don Bowl (New Recipe)

Salmon sashimi slices, tobiko caviar, avocado, & koji soy sauce.



SEARED ABURRI SALMON

Don Bowl & Bento Box

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

Bento box comes with black & white rice, 3 Japanese style salads, pickles and a miso soup.

Teriyaki Chicken Don

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

Miso Salmon Don GF

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

Katsu Don (Chicken or Pumpkin)

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

Mapo Tofu Aubergine Don

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

Beef Gyu Don

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

Spicy Katsu Deluxe Don

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

Unagi Don

Grilled eel with unagi sauce and goma wakame seaweed salad.

Teriyaki Chicken Bento Set **NEW**

Miso Salmon Bento Set **NEW**

Katsu Bento Set (Chicken or Pumpkin) **NEW**

Unagi Bento Set **NEW**

Nasu Dengaku Aubergine Bento Set **NEW**

Baked aubergine with miso sauce.

Katsu Curry

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

Chicken Katsu Curry

Pumpkin Katsu Curry

MAPO TOFU AUBERGINE

