

Tombo Ice Cream

Using our Organic Ceremonial Matcha Green Tea

- Matcha Soft Serve Ice Cream** 6.75
Served in a waffle cone or cup. Check out toppings below!
- Tokio Sundae** 7.85
Soft serve, mini mochi, wafer, azuki red bean, matcha brownie & rice crispies and kuromitsu black sugar syrup.
- London Sundae** 7.85
Soft serve, chocolate brownie bites, oreo cookie, choco stick, rice crispies & chocolate sauce.
- Matcha Milkshake** 6.95
With whipped cream, oreo cookie and choco sauce.
- Warm Waffle & Matcha Ice Cream NEW** 7.85
Waffle, matcha soft serve, strawberries, whipped cream, berry sauce and sugar crystal sprinkles.



SOFT SERVE



LONDON SUNDAE

Cakes & Dessert

- Purple Potato & Matcha Roll** 6.25
- Black Sesame & Matcha Roll NEW** 6.25
- Hojicha & Matcha Roll NEW** 6.25
- Marble Sesame Cheesecake** 6.50
- Vegan Matcha Cheesecake** 6.55
- Matcha Brownie GF** 4.75
- Sakura Baked Cheesecake** 6.50
- Hojicha Burnt Cheesecake NEW** 6.95
- Matcha Mochi Daifuku GF** 4.65
- Ube & Matcha Chestnut Mont Blanc NEW** 6.95
- Matcha Dorayaki Pancake** 4.75
- Strawberry Dorayaki Pancake** 4.75
- Matcha Mochi Donut GF NEW** 4.75
Baked mochi donut with matcha and dark chocolate chips

TOPPINGS FOR ICE CREAM

- Flake 1.20
- Matcha Brownie Bites 1.00
- Mochi 1.20
- Chocolate sauce 0.40
- Azuki 1.00
- Berry Sauce 0.40
- Oreo Cookie 1.20

Matcha & Hojicha

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

- Matcha Shot** 3.95
- Matcha Tea** 3.95
Hot or Iced
- Matcha Latte (sweet or unsweet)** 4.50
Hot or Iced
- Hojicha Latte (sweet or unsweet)** 4.50
Hot or Iced
- Flat Green (matcha)** 4.50
- Vanilla / Salted Caramel** 4.85
Hot or Iced. Matcha or Hojicha
- Matcha or Hojicha Hot Chocolate NEW** 4.95
White hot chocolate with whipped cream and marshmallows
- Matcha Mango Juice** 4.95

Green Tea

Award winning Tombo Teas straight from Shizuoka Japan.
ALL 3.95 / CUP 300ml

- Zen Sencha Organic tea**
Energizing classic deep steamed green tea
- Bonsai Genmaicha Organic tea**
Nutty taste with matcha – best seller
- Sakura Kukicha Organic tea**
Light green tea with a hint of cherry blossom
- 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



MATCHA LATTE



HOJICHA LATTE



Japanese Café

SOUTH KENSINGTON
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Beer, Wine & Saké

- Asahi Lager** 330ml Bottle 5.45
- 500ml Bottle 8.45
- Asahi 0% Alc. Free Lager** 330ml Bottle 5.45
- Prosecco** 200ml Bottle 9.95
- Umeshu Plum Wine** 100ml Glass 8.95
- Cold Saké (Junmai)** 90ml Glass 6.75
- 300ml Bottle 19.50
- Premium Cold Sake (Junmai Ginjo)** 180ml Can 12.95
- Hot Saké (Junmai)** 180ml Carafe 12.50
- Yuzu Sparkling Sake** 250ml Bottle 11.45
- House White Wine** 187ml Bottle 7.85
- 750ml Bottle 29.50
- House Red Wine** 187ml Bottle 7.85
- 750ml Bottle 29.50

Soft Drinks

- Folkingtons Apple Juice** 250ml 4.25
- Kombucha Raspberry NEW** 250ml Can 3.75
- Mango Juice** 3.50
- Ramune Original Japanese Soda NEW** 3.80
- Coke & Diet Coke** 3.25
- Water Still or Sparkling** 330ml Can 3.25
- 750ml Bottle 4.95

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







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.



Appetizers

Edamame  GF	4.30
Mixed Rice Crackers 	3.30
Nori Seaweed Crisps 	3.30

Small Plates & Soup

Miso Soup  GF	3.80
Prawn Dumpling Soup NEW	6.95
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 	6.55
Nasu Dengaku Miso Aubergine 	6.85



TAKOYAKI



Maki Sushi Roll

Spicy Tuna Avocado Maki 6pcs	7.20
Salmon Avocado Maki 6pcs GF	6.95
Prawn Tempura Maki 6pcs	7.55
Avocado Maki OR Cucumber Maki 6pcs  GF	4.85
Poached Salmon Cucumber Maki 6pcs NEW GF	6.55
Salmon Sashimi Slices 5pcs GF	8.55

All maki rolls are made with Tombo's purple sushi rice

Udon Noodles

Prawn Tempura Udon	13.45
Dashi broth, prawn tempura, nori, wakame seaweed.	
Kitsune Udon	11.95
Dashi broth, topped with inari tofu, nori and wakame seaweed. Non vegetarian.	
Katsu Curry Udon NEW	14.95
Curry broth topped with chicken katsu, wakame seaweed and chilli corn.	
Tan Tan Udon (Chicken or Vegan )	12.45
Spicy miso nutty broth, spicy chicken mine or soy mince, chilli corn and spring onion.	
Niku Beef Udon NEW	15.85
Dashi broth. Thinly sliced beef, onions and spring onion.	
Tori Mince Udon NEW	12.45
Dashi broth. Chicken mince, shredded omelette, wakame and spring onions.	

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	12.75
Salmon sashimi with sesame gf soy, sushi ginger and genmai roasted rice crispies.	
Kyoto Kaisen	13.95
Salmon & tuna sashimi with citrus ponzu, avocado and crispy shallots.	
Osaka Fire	13.70
Salmon sashimi with spicy mayo, kimchi, shichimi spice, crispy shallots.	
Seared Aburi Salmon GF	15.25
Seared salmon sashimi cubes topped with homemade koji aged soy sauce, genmai roasted rice, spring onion, wasabi and sushi ginger.	
Okinawa Green 	11.45
Inari tofu with sesame soy, chilli corn, seaweed salad and roquito peppers.	
Hokkaido Poached Salmon	13.95
Poached Salmon with a teriyaki glaze and avocado.	
Salmon Avo Sashimi Don Bowl	18.95
Salmon sashimi slices, tobiko caviar, avocado, & koji soy sauce.	



TOPPINGS FOR NOODLES, DONS, CURRY AND POKES

Soft Poached Egg (Onsen Tamago)	2.80
Avocado  GF	1.95
Crispy shallots 	0.85
Kimchi GF	1.95
Tobiko fish caviar	2.50
Chilli Corn  GF	1.20
Hijiki seaweed  GF	2.20
Goma Wakame 	2.20
Prawn Tempura (1pc)	3.50
Japanese Pickles 	1.70



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

GF = GLUTEN FREE,  = VEGAN

ANY ALLERGIES? PLEASE LET US KNOW BEFORE ORDERING

Don Rice Bowl



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

Teriyaki Chicken Don	11.95
Baked chicken thigh, teriyaki sauce, daikon radish & carrot salad and pickles.	
Miso Salmon Don GF	14.85
Miso marinated baked salmon fillet, daikon radish & carrot salad and hijiki seaweed.	
Katsu Don (Chicken or Pumpkin )	12.95 / 11.95 (pumpkin)
Katsu with mayo (vegan mayo for pumpkin), tonkatsu sauce, daikon radish & carrot salad and pickles. We koji marinate our chicken breast for extra flavour!	
Mapo Tofu Aubergine Don 	9.95
Lightly spiced mapo aubergine and tofu stew with shiitake mushrooms and spring onions.	
Beef Gyu Don	15.55
Thinly sliced beef and onions cooked in dashi soy sauce with red ginger topping.	
Spicy Katsu Deluxe Don	14.95
Chicken Katsu with spicy mayo, sriracha, kimchi, pickles, roquito peppers and daikon & carrot salad.	
Unagi Don	22.50
Grilled eel with unagi sauce and goma wakame seaweed salad.	



Bento Box

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

Teriyaki Chicken Bento	17.45
Miso Salmon Bento Set	19.95
Katsu Bento Set (Chicken or Pumpkin )	17.80 / 16.85
Unagi Bento Set	26.95
Nasu Dengaku Miso Aubergine Bento Set 	15.95

Katsu Curry

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

Chicken Katsu Curry	14.55
Pumpkin Katsu Curry 	13.55

