

Tombo Ice Cream

Using our Organic Ceremonial Matcha Green Tea

Matcha Soft Serve Ice Cream 6.95

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

Tokio Sundae 7.95

Soft serve, mini mochi, wafer, azuki red bean, matcha brownie & rice crispies and kuromitsu black sugar syrup.

London Sundae 7.95

Soft serve, chocolate brownie bites, oreo cookie, choco stick, rice crispies & chocolate sauce.

Matcha Milkshake 7.15

Soft serve ice cream topped shake with whipped cream, oreo cookie and choco sauce.

Warm Waffle & Matcha Ice Cream NEW 8.15

Belgian waffle, matcha soft serve, strawberries, whipped cream, berry sauce and sugar crystal sprinkles.

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

Cakes & Dessert

Purple Potato & Matcha Roll 6.45

Black Sesame & Matcha Roll 6.45

Hojicha & Matcha Roll 6.45

Vegan Matcha Cheesecake 6.75

Matcha Brownie GF 4.95

Sakura Baked Cheesecake 6.75

Hojicha Burnt Cheesecake 7.15

Matcha Baked Cheesecake NEW 6.75

Matcha or Strawberry Dorayaki Pancake 4.95

Mochi 2pcs GF NEW 4.95

Choose from Matcha, Chocolate and Vegan Sesame Azuki



SOFT SERVE



LONDON SUNDAE



PURPLE POTATO & MATCHA ROLL



SAKURA CHEESECAKE

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 Mango Juice

4.95



MATCHA LATTE



HOJICHA LATTE



Japanese Café

SOUTH KENSINGTON

とんぼ

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

3.90

Coke & Diet Coke

3.25

Water Still or Sparkling

330ml Can 3.25

750ml Bottle 4.95

Green Tea

Award winning loose leaf 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 Banacha 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 (340ml Can)

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

Appetizers

Edamame GF	4.50
Mixed Rice Crackers GF	3.45
Nori Seaweed Crisps GF	3.45

Small Plates & Soup

Miso Soup GF	3.95
Prawn Dumpling Soup 3pcs	7.30
Kimchi GF	5.45
Steamed Prawn Dumplings 3pcs	7.20
Veggie Gyoza Dumplings 3pcs GF	6.25
Takoyaki Octopus Balls 5pcs	8.60
Hijiki Black Seaweed Salad GF	6.85
Goma Wakame Salad GF	6.85
Japanese Style Potato Salad GF	6.85
Nasu Dengaku Miso Aubergine GF	7.50



TAKOYAKI



Maki Sushi Roll

Spicy Tuna Avocado Maki 6pcs (with spicy mayo)	7.55
Salmon Avocado Maki 6pcs GF	7.30
Prawn Tempura Maki 6pcs	7.90
Avocado Maki OR Cucumber Maki 6pcs GF	4.95
Poached Salmon Cucumber Maki 6pcs GF	6.85
Salmon Sashimi Slices 5pcs GF	8.95

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

Udon Noodles

Prawn Tempura Udon	14.10
Dashi broth, prawn tempura, nori, wakame seaweed.	
Kitsune Udon	12.55
Dashi broth, topped with inari tofu, nori and wakame seaweed. Non vegetarian.	
Katsu Curry Udon	15.70
Curry broth topped with chicken katsu, wakame seaweed and chilli corn.	
Tan Tan Udon (Chicken or Vegan)	13.20
Spicy miso nutty broth, spicy chicken mine or soy mince, chilli corn and spring onion.	
Niku Beef Udon	16.65
Dashi broth. Thinly sliced beef, onions and spring onion.	
Tori Mince Udon	13.20
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 raw fish is marinated in sesame oil & gluten free soy.

Tokyo Classic GF	13.45
Salmon sashimi with sesame gf soy, sushi ginger and genmai roasted rice crispies.	
Kyoto Kaisen	14.65
Salmon & tuna sashimi with citrus ponzu, avocado and crispy shallots.	
Osaka Fire	14.45
Salmon sashimi with spicy mayo, kimchi, shichimi spice, crispy shallots.	
Seared Aburi Salmon GF	15.95
Seared salmon sashimi cubes topped with homemade koji aged soy sauce, genmai roasted rice, spring onion, wasabi and sushi ginger.	
Okinawa Green GF	12.45
Inari tofu with sesame soy, chilli corn, seaweed salad and roquito peppers.	
Hokkaido Poached Salmon	14.65
Poached Salmon with a teriyaki glaze and avocado.	
Salmon Avo Sashimi Don Bowl	19.90
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 GF	2.20
Prawn Tempura (1pc)	3.50
Japanese Pickles GF	1.70
Spicy Mayo	0.30

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

GF = GLUTEN FREE, GF = 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	12.55
Baked chicken thigh, teriyaki sauce, daikon radish & carrot salad and pickles.	
Miso Salmon Don GF	15.60
Miso marinated baked salmon fillet, daikon radish & carrot salad and hijiki seaweed.	
Katsu Don (Chicken or Pumpkin)	13.60 / 12.60 (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 GF	10.45
Lightly spiced mapo aubergine and tofu stew with shiitake mushrooms and spring onions.	
Beef Gyu Don	16.30
Thinly sliced beef and onions cooked in dashi soy sauce with red ginger topping.	
Spicy Katsu Deluxe Don	15.70
Chicken Katsu with spicy mayo, sriracha, kimchi, pickles, roquito peppers and daikon & carrot salad.	
Unagi Don	23.60
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	18.30
Miso Salmon Bento Set	20.95
Katsu Bento Set (Chicken or Pumpkin)	18.70 / 17.70
Unagi Bento Set	28.30
Nasu Dengaku Miso Aubergine Bento Set GF	17.50

Katsu Curry

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

Chicken Katsu Curry	15.30
Pumpkin Katsu Curry GF	14.30

