

## LUNCH SETS 午市定食

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Daily special 是日精選定食	127
Sakana robatayaki 日式燒魚定食	167
- Grilled catch of the day 照燒是日鮮魚	
Tempura 天婦羅定食	177
- Fresh shrimp and vegetable tempura 鮮蝦雜菜天婦羅	
Tori teriyaki 和風照燒雞定食	157
- Grilled chicken teriyaki 日式照燒雞肉	
Beef robatayaki 日式網燒牛肉定食	187
- Grilled Australian rib eye, cooked to your preference 網燒澳洲肉眼	
Sashimi set 刺身定食	197
- Seven kinds of sashimi 雜錦刺身七款	
Beef sukiyaki 日式牛肉小鍋定食	137
Eel teriyaki 蒲燒鰻魚飯	137
Chirashi assorted sliced sashimi on sushi rice 雜錦刺身壽司飯	137

The above sets include:

Daily appetiser, cold noodles, vegetable skewers,  
miso soup, steamed rice, pickles and dessert

以上定食均包括：

是日前菜、日式冷麵、雜菜串燒、麵豉湯、白飯、醃菜及甜品

## CHEF HIRAYAMA'S SPECIAL 平山隆典總廚推介

- Wafu set 和風定食** 197
- Sashimi, grilled fish, tempura, clam miso soup, steamed rice, pickles and dessert  
刺身、燒魚、天婦羅、蜆肉麵豉湯、白飯、醃菜及甜品
- Young set 飽餐定食** 127
- Choose one from: Kakiage jyu, katsu jyu, yakiniku jyu, salmon oyako don or ankake ishiyaki don  
自選一款：炸雜菜餅飯、日式豬扒蛋飯、牛肉飯、三文魚壽司飯或石燒中華野菜飯
  - Choose one from: Soba, udon or somen noodles (hot or cold)  
自選一款：蕎麥麵、烏冬或素麵 (熱食或冷食)
  - Dessert 甜品
- Sushi set 壽司定食** 187
- Seven kinds of sushi served with salad, vegetable skewers, hot or cold home-made udon noodles, tempura and dessert  
雜錦壽司七款、沙律、雜菜串燒、自家製烏冬 (熱食或冷食)、雜錦天婦羅及甜品
- Tokoro bento double decker Tokoro 雙層定食餐盒** 237
- Sashimi, crab meat and garden leaf salad, red miso soup with clams, home-made cold udon noodles, egg custard, grilled fish, beef and shrimp, assorted tempura, steamed rice and dessert  
雜錦刺身、蟹肉沙律、蜆肉麵豉湯、自家製冷烏冬、日式蒸蛋、燒物 (魚、牛肉、大蝦)、雜錦天婦羅、白飯及甜品

## SET DINNER 晚市定食 A

950 per person 每位

Japanese roasted duck breast and crab salad  
日式燒鴨胸及蟹肉沙律

Lobster tea pot soup  
龍蝦茶壺湯

Assorted sashimi  
雜錦刺身

- Prime tuna, sea urchin and yellowtail  
吞拿魚腩、海膽及油甘魚

Robatayaki platter  
爐端燒合盛

- Japanese scallop with cheese and vegetables,  
grade A5 Japanese wagyu beef skewer, goose liver skewer,  
river eel and Japanese vegetables  
燒芝士日本帆立貝伴雜菜、日本A5和牛串、法國鵝肝串、蒲燒鰻魚及日本雜菜

Deep-fried Alaskan crab legs, king prawn and  
Japanese sweet potato  
炸亞拉斯加蟹腳、大蝦及日本甜番薯

Cold or hot Inaniwa udon noodles  
稻庭烏冬 (可選冷或熱食)

Seasonal Japanese fruits  
時令日本水果

## SET DINNER 晚市定食 B

750 per person 每位

Japanese pork salad and mirin boshi dried fish  
日本黑豚肉沙律及燒雞泡魚乾

Clam tea pot soup  
蜆肉茶壺湯

Assorted sashimi  
雜錦刺身

- Japanese scallop, yellowtail and salmon  
日本帆立貝、油甘魚及三文魚

Robatayaki platter  
爐端燒合盛

- Japanese oyster with cheese and vegetables, silver cod fish with  
miso paste, king prawn, grade M9 Australian wagyu beef and  
Japanese vegetables  
雜菜芝士燒蠔、銀鱈魚西京燒、鹽燒大蝦、M9澳洲和牛及日本雜菜

Lamb, bacon and assorted vegetable hot pot  
煙肉羊肉雜菜鍋

Salmon roe with sushi rice  
三文魚子壽司飯

Tokoro sundae  
Tokoro雪糕新地

## SET DINNER 晚市定食 C

550 per person 每位

Grilled fish cake and daily salad  
燒魚餅及是日沙律

Pork and vegetable miso soup  
豚肉雜菜麵豉湯

Assorted sashimi  
雜錦刺身

- Tuna, salmon, yellowtail and sweet shrimp  
吞拿魚、三文魚、油甘魚及甜蝦

Robatayaki platter  
爐端燒合盛

- Silver cod fish, lamb chop, chicken and leek skewer and Japanese vegetables  
銀鱈魚西京燒、羊架、雞肉配大蔥串及日本雜菜

Deep-fried minced prawn and vegetable cracker  
炸蝦雜菜餅

Beef udon or soba noodles  
牛肉湯烏冬或蕎麥麵

Green tea cake with ice-cream  
綠茶蛋糕伴雪糕

## SET DINNER 晚市定食 D

450 per person 每位

Grilled Japanese stingray fin and daily salad  
燒魔鬼魚翅乾及是日沙律

Assorted sashimi  
雜錦刺身

- Tuna, salmon and amberjack fish  
吞拿魚、三文魚及章紅魚

Robatayaki platter  
爐端燒合盛

- Catch of the day, Australian beef, chicken and leek skewer, Japanese vegetables and asparagus rolled with bacon  
是日鮮魚、澳洲牛肉、雞肉配大蔥串、日本雜菜及煙肉露筍卷

Seafood and vegetable tempura  
海鮮雜菜天婦羅

Tokoro egg pocket with sushi rice, chicken, eel and shredded soy milk sheet, served with miso soup  
Tokoro 蛋包雞肉、鰻魚、腐皮及壽司飯，配麵豉湯

Ice-cream with red bean sauce and Japanese rice cake  
雪糕配紅豆醬及日本米餅

## SASHIMI 刺身拼盤

Combination of three kinds of sashimi 雜錦刺身(三款)	137
Tokoro combination of seven kinds of sashimi Tokoro 雜錦刺身(七款)	287
Roppongi combination of nine kinds of sashimi 六本木雜錦刺身(九款)	387

## SASHIMI À LA CARTE (TWO PIECES) 精選刺身(2件)

Norwegian salmon 挪威三文魚	37
Red snapper 赤鯿魚	37
Sweet shrimp 甜蝦	47
Yellow tail 油甘魚	47
Tuna 吞拿魚	57
Salmon roe 三文魚子	77
Prawn (Botan Ebi) 牡丹蝦	87/piece – 隻
Striped jack 深海池魚	97
Ark shell 赤貝	117/piece – 隻
Fresh Japanese scallop 鮮日本帶子	137/piece – 隻
Toro 吞拿魚腩	197
Sea urchin 海膽	200
Lobster (whole) 龍蝦(全隻)	market price 市價

## SUSHI 壽司拼盤

Combination of six pieces 雜錦壽司(六件)	137
Tokoro combination of 12 pieces Tokoro 雜錦壽司(12件)	287
Roppongi combination of 18 pieces 六本木雜錦壽司(18件)	387

## SUSHI À LA CARTE (TWO PIECES) 精選壽司(2件)

Norwegian salmon 挪威三文魚	47
Red snapper 赤鯿魚	47
Yellow tail 油甘魚	57
Crab roe 蟹子	67
Prawn (Botan Ebi) 牡丹蝦	87/piece – 隻
Sweet shrimp 甜蝦	97
Striped jack 深海池魚	107
Sea urchin 海膽	207
Toro 吞拿魚腩	207

## MAKI 卷物

California with crab, cucumber, avocado and crab roe 加州卷(蟹肉、青瓜、牛油果、蟹子)	87
Chopped onion and miso paste 青蔥麵豉卷	87
Chopped tuna and spring onion 青蔥吞拿魚卷	87
Soft shell crab 炸軟殼蟹卷	87
Grilled beef and goose liver 燒牛肉鵝肝卷	127

## FLAVOURS TO START 前菜

Home-made tofu in soy broth infused with spring onions, bonito flakes, seaweed and grated ginger 自家製冷豆腐	67
Japanese tomato and seaweed salad in yuzu sauce with bonito flakes 日本溫室番茄伴海藻沙律配柚子汁	67
Steamed egg custard with chicken, prawn and white fish 雞肉白魚蝦蒸蛋	97
Baby spinach with lobster and grilled shiitake mushrooms in sesame dressing 龍蝦菠菜苗沙律伴燒白菇	127

## BITES AND THE LIKES 日式小食

Sea moss in vinegar sauce 日式酸髮菜	37
Green leaf in bonito sauce 時令青菜冷食	47
Japanese edamame green beans 日式枝豆	47
Deep-fried ginkgo nut 炸日本銀杏	57
Assorted pickles 雜錦漬物	67
Soba noodle salad 蕎麥麵沙律	77
Grilled mirin boshi dried fish 燒雞泡魚乾	87

## LIQUID FLAVOURS 湯

Red miso soup with tofu, seaweed and spring onions 豆腐海藻赤麵豉湯	37
Miso soup with baby clams and bonito flakes 蜆肉麵豉湯	47
Dobin mushi with spring chicken, sea bass and fresh shrimp simmered in its broth, served in a teapot 日式茶壺海鮮湯	67
Abalone clear soup 鮑魚清湯	87

## NOODLES 麵

Cold somen noodles 日式冷素麵	87
Soba noodles (hot or cold) 蕎麥麵 (熱食或冷食)	87
Home-made udon noodles with beef, enoki mushrooms, spring onion and egg 金菇牛肉小鍋配自家製手打烏冬	97
Inaniwa udon noodles (hot or cold) 稻庭烏冬 (熱食或冷食)	107
Assorted tempura udon or soba noodles (hot or cold) 雜錦天婦羅配自家製烏冬或蕎麥麵 (熱食或冷食)	117
Beef udon or soba noodles 牛肉烏冬或蕎麥麵	117
Home-made udon noodles with poached lobster tail and light soy broth 龍蝦肉配自家製手打烏冬	157

## TEMPURA AND FRIED FLAVOURS 天婦羅及炸物

Assorted vegetable tempura 雜錦野菜天婦羅	77
Deep-fried chicken breast 日式炸雞	87
Fried home-made tofu served with Japanese salsa and baby trumpet mushrooms 炸自家製豆腐	87
Deep-fried shrimp wrapped in sweet potato and served with chilli-radish dashi sauce 炸甜番薯蝦卷配木魚汁	97
Deep-fried Hiroshima oysters with tonkatsa sauce 吉列廣島蠔配豬扒汁	107
Deep-fried shredded vegetables with scallop 炸帶子野菜餅	107
Tokoro tempura platter with shrimp, white fish, mushroom and sweet potato 雜錦天婦羅(蝦、白魚、鮮冬菇、甜番薯)	127

## RICE 飯

Grilled rice ball 燒飯團	27
Steamed rice 白飯	27
Kimchi vegetable fried rice 泡菜炒飯	87
Seafood fried rice 海鮮炒飯	97
Japanese beef fried rice 和牛炒飯	107
Grilled chicken and stir-fried egg with rice 日式雞肉蛋飯	127
Tokoro fried rice Tokoro 特色炒飯	127
Grilled steak rice served in a box 燒牛肉飯	167

## MORE FLAVOURS 更多選擇

Simmered fish head with sweet soy sauce 甜醬油煮魚頭	market price 市價
Grilled Japanese unagi river eel 蒲燒鰻魚	147
Seared beef tenderloin (200g) with eringi mushrooms and asparagus 燒牛柳(200克)伴日本雞髀菇及露筍	
- Australian beef 澳洲牛肉	227
- Wagyu beef 日本佐賀牛肉	787

All prices are subject to a 10% service charge 所有價目需另加一服務費

## WINE FLIGHTS

Three tastings

Try a 'flight' of three different wines that have something in common and taste the difference...

Sauvignon Blanc Flight	98
Mansion House Bay, Marlborough, New Zealand	
Mulderbosch, Paarl, South Africa	
Château La Petite Bertrande, Côte de Duras, France	
Chardonnay Flight	138
Paul Mas Cha Cah Cha, Chardonnay, Languedoc, France	
Louis Latour, Chablis, Burgundy, France	
Domaine de la Madone, Beaujolais-village, France	
Pinot Noir Flight	128
Highfield Estate, Marlborough, New Zealand	
Yering Station, Yarra Valley, Australia	
Chanson Pere et Fils, Burgundy, France	

## SPARKLING WINES AND CHAMPAGNE

	Glass	Bottle
Prosecco del Valdobriadese, Poggio delle Robinie, Treviso, Italy	78	338
Veuve Clicquot, Yellow Label brut, France	168	678
Moët & Chandon, Rosé Imperial, France		978

## DRY, LIGHT INTENSITY WHITE WINES

Mansion House Bay, Sauvignon Blanc, Marlborough, New Zealand	88	388
Grand Cru Praelatenberg, Gewurztraminer, Alsace, France		428

## DRY, MEDIUM INTENSITY WHITE WINES

Paul Mas Cha Cha Cha, Chardonnay, Languedoc, France	78	348
Château La Petite Bertrande, Sauvignon Blanc, Côte de Duras, France	88	388

## DRY, FULL INTENSITY WHITE WINES

Mulderbosch, Sauvignon Blanc, South Africa	88	398
Louis Latour, Chablis, Burgundy, France	98	488
Domaine de la Madone, Beaujolais-village, France	98	488

## LIGHT, FRESH AND UN-AGED RED WINES

Chanson Père et Fils, Pinot Noir, Burgundy, France	98	408
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## MEDIUM INTENSITY RED WINES

Yering Station, Pinot Noir, Yarra Valley, Australia	98	468
Highfield Estate, Pinot Noir, Marlborough, New Zealand	108	498

## DRY, ASSERTIVE AND POWERFUL FULL RED WINES

Hahn Yanyarrie, Shiraz, Barossa Valley, Australia	88	438
Kirrihill, Cabernet Sauvignon, Clare Valley, Australia	88	448

## SAKE - 300 ML

Okunomatsu, Fukushima, Ginjo 奥の松(福島・吟醸)	178
Yamatogawa Nigorizake Tsukiakari, Fukushima, Honjozo 大和川 - にごり酒 月あかり(福島・本醸造)	178
Kazeyomizuyohitoyo, Kanazawa, Junmai 風よ水よ人よ(金沢・純米)	268
Kuroobi "Yu Yu", Kanazawa, Tokubetsu Junmai 黒帯 - 悠々(金沢・特別純米)	268
Kagatobi Cho Karakuchi (Super Dry), Kanazawa, Junmai 加賀鳶 - 超辛口(金沢・純米)	268
Kagatobi Junmai Ginjo, Kanazawa, Junmai Ginjo 加賀鳶 - 純米吟醸(金沢・純米吟醸)	288
Satonohomare, Ibaraki, Junmai Ginjo 卿乃譽(茨城・純米吟醸)	288
Yashio Take, Tottori, Junmai Daiginjo 八潮 - 丈(鳥取・純米大吟醸)	358
Masumi Sanka, Nagano, Junmai Daiginjo 真澄 - 山花(長野・純米大吟醸)	388

## SAKE - 720 ML

Kikusui no Karakuchi, Niigata, Honjozo 菊水の辛口(新潟・本醸造)	428
Nanbubijin, Iwate, Tokubetsu Junmai 南部美人(岩手・特別純米)	548
Kazeyomizuyohitoyo Junmai Ginjo, Kanazawa, Junmai Ginjo 風よ水よ人よ(金沢・純米吟醸)	588
Kuroobi "Do Do", Kanazawa, Yamahai Junmai 黒帯 - 堂々(金沢・山廃純米)	668
Yashio Take, Tottori, Junmai Daiginjo 八潮 - 丈(鳥取・純米大吟醸)	698
Dewatsuru-Hishonomai, Akita, Daiginjo 出羽鶴 - 飛翔の舞(秋田・大吟醸)	888
Fukumasamune Yamadanishiki, Kanazawa, Junmai Daiginjo 福正宗 - 山田錦(金沢・純米大吟醸)	1098
Otokoyama, Hokkaido, Junmai Daiginjo 男山(北海道・純米大吟醸)	1688

## SAKE - 1.8L

Tenju Akitakomachi, Akita, Honjozo 天寿 秋田小町(秋田・本醸造)	688
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## SPARKING SAKE - 250 ML

Oozeki Hana Awaka 花泡香	158
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## SHOCHU - 720 ML

Beniotome - Goma, Fukuoka, sesame 紅乙女(福岡・胡麻)	478
Amami No Mori - Kokuto, Kagoshima, black sugar 奄美の杜(鹿児島・黒糖)	378

## PLUM WINE

Tenzan Umeshu 天山の梅酒 100ml	68
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## BEERS

Bottled beer - Asahi, Sapporo, Kirin, Yebisu	68
Draft beer - Asahi - 400ml	58

## SOFT DRINKS AND MINERAL WATER

Soft drinks: Coke, Diet Coke, Coke Zero, Sprite, Diet Sprite, cream soda, ginger ale, tonic water, cream soda light	50
Mineral Water	
Voss Artesian Water, Norway	
- Still / sparkling water - 375ml	48
- Still / sparkling water - 800ml	68

## NON - ALCOHOLIC COCKTAILS

Tokoro Fresh - raspberry, apple, green tea, lemon	58
Tokoro Life - ginger, pineapple, green tea, orange	58
Tokoro Colada - soy milk, coconut milk, pineapple	58
Akira (intelligent) - apple juice, green tea, lemon juice, shiso leave	58
Haru (born in spring) - orange juice, mango juice, coconut milk	58
Hiroshi (generous) - cranberry juice, peach tea, honey	58

## JAPANESE TEAS

Maruzen Takumi Genmai - green tea and brown rice	48
Japan Fancy Sencha	58

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