



*TSUKI*

## FUNCTIONS & EVENTS



## TOKO RESTAURANT



Toko

For over two decades Toko Restaurant has remained at the forefront of modern Japanese dining. Toko's style of dining is contemporary Japanese Izakaya, combining Australia's world-renowned fresh produce with a stunning interior design.

Toko's principles are based on the seamless integration of food, beverage, service and design. Most importantly Toko's management team have been working together for over two decades providing a superior dining experience.



PRIVATE DINING ROOM SEATS 16 PEOPLE



## FUNCTIONS & EVENTS



トコロ

At Toko, we are able accommodate a variety of functions and events. Our venue offers a private dining room seating 16 people, exclusive communal dining seating 24 people and exclusive venue hire for 100 people.

Our professional team will work closely with you during planning, to ensure your event runs smoothly and is memorable for all guests.

For all bookings of 8 guests or more we require the group to select one of our banquet menus: Entori, Gokana or Ishin.

For all inquiries please contact Louise, our Functions and Events manager at [info@tokorestaurant.com](mailto:info@tokorestaurant.com) for further information, pricing and availability.



## BANQUET MENUS

### Entori

\$95 per person

edamame  
*maldon salt*

salmon sashimi new style  
*pickle cucumber, sunomono dressing*

beef tataki  
*pickled onions, mizuna, garlic chips*

sashimi omakase  
*daily selection of seasonal raw fish*

toko signature maki  
*chef's selection of maki rolls*

spicy tofu  
*avocado salsa, barley miso*

moreton bay bug  
*tempura, yuzu koshou mayonnaise*

broccolini  
*goma dressing, sesame seeds*

chicken skewers  
*yakitori sauce, sichimi*

smoked king salmon  
*miso, pickled ginger*

dessert platter  
*chef's selection of toko desserts*

### Gokana

\$125 per person

edamame  
*maldon salt*

salmon tartare  
*ikura, wasabi miso dressing, rice cracker*

wagyu gyoza  
*white-soy mustard, truffle oil*

sashimi omakase  
*daily selection of seasonal raw fish*

toko signature maki  
*chef's selection of maki rolls*

softshell crab  
*wasabi mayonnaise*

wagyu croquette  
*spiced mayonnaise, avruga*

broccolini  
*goma dressing, sesame seeds*

smoked king salmon  
*miso, pickled ginger*

grain-fed scotch fillet  
*wafu sauce*

dessert platter  
*chef's selection of toko desserts*

### Ishin

\$155 per person

edamame  
*maldon salt*

yellowfin tuna tartare  
*caviar, yuzu, nori rice crackers*

wagyu gyoza  
*white-soy mustard, truffle oil*

sashimi omakase  
*daily selection of seasonal raw fish*

unagi nigiri  
*torched foie gras, umeboshi*

wagyu nigiri  
*seared wagyu beef nigiri, eschallots, chives*

scampi nigiri  
*foie gras, truffle, soy jelly*

zucchini flowers  
*tempura, tofu, feta*

lobster tempura  
*chili ponzu, yuzu koshou mayonnaise*

broccolini  
*goma dressing, sesame seeds*

saikyo miso black cod  
*pickles*

tajima wagyu striploin  
*marble score 9+*

dessert platter  
*chef's selection of toko desserts*

\*Chefs will endeavour to accommodate dietary requirements

## BEVERAGE



Toko

Toko's beverage menu features an extensive selection of the finest Japanese sake, an exclusive wide-range of Japanese whiskeys and a diverse selection of wines from around the world, which have been carefully selected to compliment the unique style of our cuisine.

Toko's cocktails are world class and Japanese inspired that cater to a wide range of cocktail enthusiasts.



EXCLUSIVE COMMUNAL DINING SEATS 24 PEOPLE



FUNCTIONS & EVENTS



*TOKO*

We look  
forward to  
hosting you







*TOKO*

[tokorestaurant.com](http://tokorestaurant.com)