

TOKO RESTAURANT

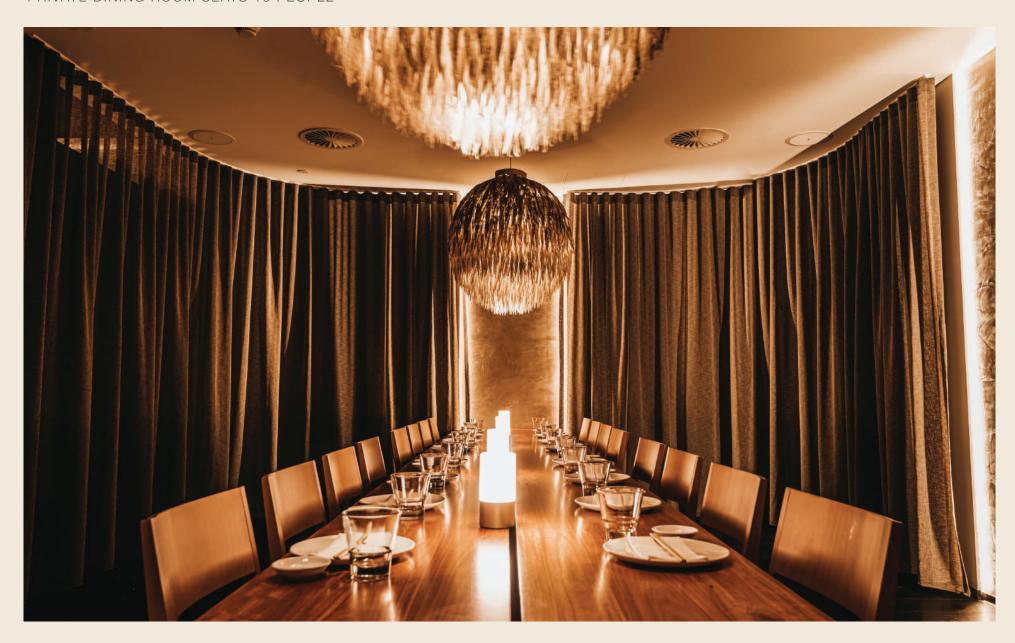


For over two decades Toko Restaurant has remained at the forefront of modern Japanese dining. Toko's style of dining is contemporary Japanese Izakaya, combining Australia's world-renowned fresh produce with a stunning interior design.

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



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** for further information, pricing and availability.



Entori

\$95 per person

edamame maldon salt

kingfish truffle ponzu, pickled daikon, chives

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 sesame seeds

smoked miso king salmon pickled ginger

lamb cutlets spiced miso, pickles

dessert platter chef's selection of toko desserts

Gokana

\$125 per person

edamame maldon salt

yellowfin tuna tartare caviar, yuzu, sweet potato chips

wagyu gyoza white-soy mustard, truffle oil

sashimi omakase daily selection of seasonal raw fish

toko signature maki chef's selection of maki rolls

miso eggplant sesame seeds, shallots

softshell crab wasabi mayonnaise

broccolini sesame seeds

saikyo miso black cod pickles

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 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

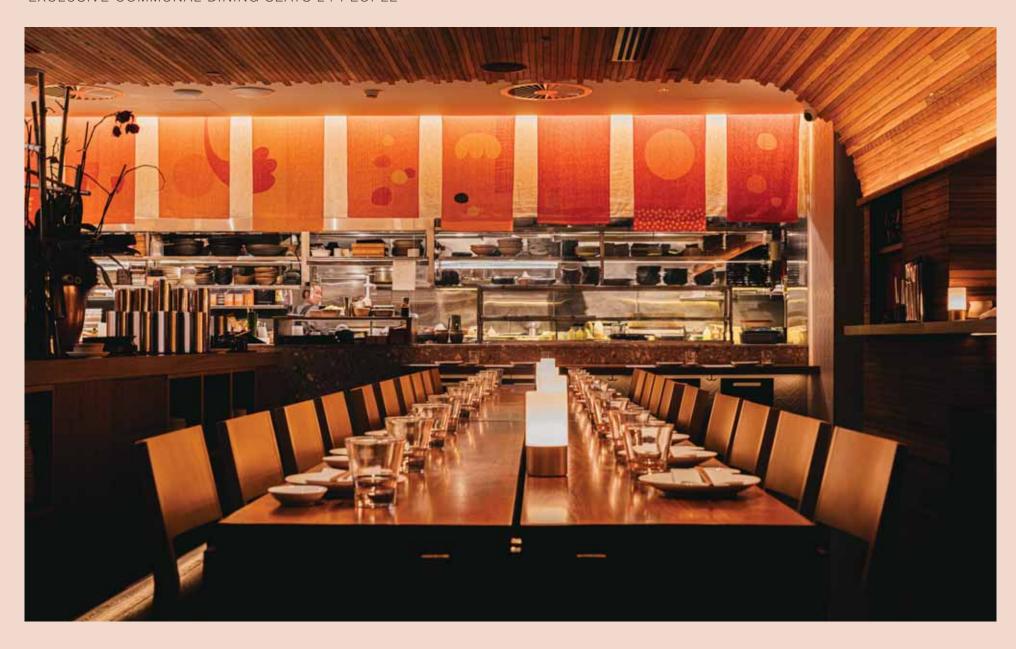
BEVERAGE



Toko'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.







We look forward to hosting you





tokorestaurant.com