

Tombo Ice Creams

Choose from Matcha green tea, Hojicha roasted tea or half & half

Soft Serve Ice Cream	4.85
Served in a waffle cone or cup.	
Tokio Sundae	6.60
Soft serve, mini mochi (shiratama), monaka wafer, azuki red bean, matcha brownie & granola and Kuromitsu black sugar syrup.	
London Sundae	6.60
Soft serve, miso caramel brownie, oreo cookie, choco stick, granola & chocolate sauce.	
Milkshake	5.80
With whipped cream, oreo cookie and choco sauce.	



TOPPINGS FOR ICE CREAM

Crushed Oreo	1.00
Flake	1.00
Miso Brownie Bites	0.80
Matcha Brownie Bites	0.80
Mochi	1.00
Chocolate sauce	0.20
Black sugar sauce	0.20



Cakes & Dessert

Purple Potato & Matcha Roll	4.85
Marble Sesame Cheesecake	4.85
Matcha Gateau NEW	4.85
Vegan Matcha Cheesecake 🌱	4.95
Matcha Brownie GF	3.60
Miso Caramel Brownie	3.60
Sakura Baked Cheesecake	4.85
Matcha & Chestnut Mont Blanc NEW	5.25
Yuzu Lemon Drizzle Cake	3.90
Mochi Daifuku 🌱 GF	3.50
Matcha or black sesame	



Matcha & Hojicha

Pick from Matcha or Hojicha (roasted, low caffeine tea).
Oat & Coconut milk available +0.40 🌱

Matcha Shot	3.00
Matcha Tea	3.00
Hot or Iced	
Latte (sweet or unsweet matcha or hojicha)	3.95
Hot or Iced	
Flat White	3.95
Pumpkin Spice NEW	4.15
Vanilla or Salted Caramel Latte	4.15
Hot or Iced	
Frappé	4.95
Matcha Mango Juice	4.40
Matcha only	



Green Tea

Award winning Tombo Teas straight from Shizuoka Japan.
ALL 3.40 / CUP

Zen Sencha Organic tea	Energizing classic deep steamed green tea
Bonsai Genmaicha Organic tea	Nutty taste with matcha – best seller
Sakura Kukicha Organic tea	Green tea with a hint of cherry blossom
Yuzu Kukicha Organic tea	Green tea with a hint of citrus
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
Iced Oolong Tea (330ml can)	A refreshing Chinese classic tea

OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL



Japanese Café

SOUTH KENSINGTON

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Beer, Saké & Soft Drinks







Asahi Lager	300ml Bottle 4.60
	500ml Bottle 6.95
Prosecco	200ml Bottle 8.95
Umeshu Plum Wine	100ml Glass 7.40
Cold Saké (Taruzake Junmai)	100ml Glass 5.60
	300ml Bottle 15.70
Hot Saké (Taruzake Junmai)	180ml Carafe 9.60
House White Wine	175ml Glass 6.60
	750ml Bottle 24.50
House Red Wine	175ml Glass 6.60
	750ml Bottle 24.50
Luscombe Apple Juice	3.80
Mango Juice	2.90
Coke & Diet Coke	2.90
Water Still or Sparkling	330ml Can 2.80
	750ml Bottle 4.40

FIND US ON INSTA

We love seeing all your Tombo pics!

@tombo_london

Small Plates & Soup

Miso Soup  GF	2.95
Edamame  GF	3.60
Spicy Edamame 	3.80
Kimchi GF	3.70
Veggie Gyoza 4pcs 	6.95
Steamed Prawn Dumplings 3pcs	5.65
Takoyaki 5pcs	7.95
Hijiki Black Seaweed  GF	4.95
Goma Wakame  GF	4.50
Prawn Dumpling Soup NEW	5.95



MISO SOUP



TAKOYAKI

Salmon Avo Sashimi Don	14.95
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Salmon sashimi slices, salmon caviar, avocado & edamame on a bed of sushi rice.



SALMON SASHIMI DON

Spicy Tuna Avo Maki Roll 6pcs	5.50
Spicy tuna tartare & avocado with spicy mayo	
Salmon Avo Maki Roll 6pcs	4.95
Salmon & avocado with bubu arare (toasted rice)	
Prawn Tempura Maki Roll 6pcs	5.50
Prawn tempura with furikake seasoning	
Cucumber Maki Roll 6pcs 	3.20
Avo Maki Roll 6pcs 	3.50
Salmon Sashimi Slices 5pcs	6.50

EXTRAS

Sushi Ginger  GF	1.20
Curry Sauce 	2.95
Wasabi  GF	0.30
Black & White Rice  GF	2.50
Black & White Sushi Rice  GF	2.80

ANY ALLERGIES? PLEASE LET OUR TEAM KNOW BEFORE ORDERING

GF = GLUTEN FREE,  = VEGAN

Poké Sushi

All poké fish is marinated in sesame tamari soy. Choose from a base of purple sushi rice, courgette noodles or half & half.

All pokés are garnished with edamame, spring onion, cucumber & radish.

Tokyo Classic GF	10.55
Salmon sashimi with sesame soy, sushi ginger and genmai roasted rice.	
Kyoto Kaisen	11.95
Salmon & tuna sashimi with citrus ponzu, avocado and crispy shallots.	
Osaka Fire	11.25
Salmon sashimi with spicy kimchi mayo, kimchi, shichimi spice, crispy shallots.	
Okinawa Green  GF	8.25
Fried tofu with sesame soy, pineapple, seaweed salad and sweet roquito peppers.	
Dragon Poké NEW  option available	11.95
Prawn tempura, avocado, tobiko caviar and furikake topped with spicy mayo & unagi sauce. Vegan option is with veggie tempura and sweet roquito peppers.	




TOKYO CLASSIC

TOPPINGS FOR POKÉ, DON & CURRY

Soy boiled egg (free range) NEW	2.30	Crispy shallots 	0.60
Ikura salmon caviar	2.95	Chilli corn  GF	0.80
Tobiko fish caviar GF	1.70	Sushi ginger  GF	0.70
Avocado  GF	1.35	Wasabi  GF	0.30
Pineapple  GF	1.10	Genmai roasted rice  GF	0.70
Kimchi GF	1.35	Sweet roquito peppers	1.00
Hijiki seaweed  GF	1.35	Spicy kimchi mayo	0.20
Goma wakame  GF	1.35	Sesame soy	0.20
Japanese pickles 	1.35	Teriyaki sauce	0.20
Veggie Tempura 	2.30	Ponzu citrus soy	0.20
Tempura crumbs	0.70	Unagi sauce	0.20
Furikake	0.50		

Katsu Curry

The iconic Japanese comfort food. A choice of chicken (halal) or pumpkin in crispy panko breadcrumbs, homemade curry sauce, black & white rice, red fukujinzuke pickles and cucumber & radish salad.


Chicken Katsu Curry	11.75
Pumpkin Katsu Curry 	10.95



PUMPKIN KATSU CURRY

Donburi

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

Teriyaki Chicken	9.95
Baked halal chicken thigh with teriyaki sauce, hijiki seaweed and cucumber & radish salad.	
Mapo Tofu Aubergine 	7.95
Spicy mapo aubergine and tofu stew with shiitake mushrooms and spring onions.	
Miso Salmon	12.75
Miso marinated baked salmon fillet, hijiki seaweed and cucumber & radish salad.	
Unagi	18.95
Grilled eel with unagi sauce and shredded Japanese omelette.	
Katsu Don (Chicken or Pumpkin) NEW	9.80
Katsu with Kewpie Japanese mayo (vegan mayo for pumpkin katsu), tonkatsu sauce, hijiki seaweed and cucumber & radish salad.	
Chilli Teriyaki Chicken NEW	9.95
Baked halal chicken thigh in a chilli sesame marinade, topped with teriyaki sauce, hijiki seaweed and cucumber & radish salad.	



MAPO TOFU AUBERGINE

Don't forget to add some toppings

Noodles

Tan Tan Chicken Ramen	10.95
Spicy miso broth with chilli chicken, kimchi, crispy shallots, spring onion & chilli threads.	
Tan Tan Tofu Ramen 	10.50
Spicy miso broth with fried tofu, bamboo shoots, crispy shallots, spring onion, wakame seaweed & chilli threads.	
Prawn Tempura Udon NEW	9.95
Udon noodles with a dashi broth, prawn tempura, spring onion and wakame seaweed and nori.	



TAN TAN RAMEN

TOPPINGS FOR NOODLES

Soy boiled egg (free range) NEW	2.30
Kimchi GF	1.35
Veggie Tempura 	2.30
Chilli corn  GF	0.80
Tempura crumbs	0.70