

Tombo Ice Cream

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

Soft Serve Ice Cream 4.95

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

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, black sugar syrup, 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
Kuromitsu Black sugar syrup	0.20



Cakes & Dessert

Purple Potato & Matcha Roll 4.95

Marble Sesame Cheesecake 4.95

Matcha Gateau NEW 4.95

Vegan Matcha Cheesecake 5.35

Matcha Brownie GF 3.85

Miso Caramel Brownie 3.85

Sakura Baked Cheesecake 4.95

Matcha & Chestnut Mont Blanc NEW 5.95

Hojicha Burnt Cheesecake NEW 5.95

Mochi Daifuku GF (Matcha or Black Sesame) 3.85



Matcha & Hojicha

Pick from our Organic 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

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 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 (330ml can)



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	3.55
Kimchi GF	4.45
Steamed Prawn Dumplings 3pcs	5.95
Takoyaki 5pcs	7.95
Hijiki Black Seaweed Salad  GF	5.95
Goma Wakame Salad  GF	5.95
Aubergine Agebitashi NEW 	5.95
Prawn Dumpling Soup	6.20



MISO SOUP



TAKOYAKI

Maki Sushi

Salmon Avo Sashimi Don	16.75
Salmon sashimi slices, salmon caviar, avocado & edamame on a bed of sushi rice.	
Spicy Tuna Avo Maki Roll 6pcs	5.95
Spicy tuna tartare & avocado with spicy mayo	
Salmon Avo Maki Roll 6pcs	5.95
Salmon & avocado with bubu arare (toasted rice)	
Prawn Tempura Maki Roll 6pcs	6.35
Prawn tempura with furikake seasoning	
Avo Maki Roll 6pcs 	4.20
Salmon Sashimi Slices 5pcs	7.15



SALMON SASHIMI DON

EXTRAS	
Sushi Ginger  GF	1.30
Curry Sauce 	3.20
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

OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

Poké Sushi Bowls

Choose from a base of purple sushi rice, courgette noodles or half & half.
All pokés are garnished with edamame, daikon radish & carrot salad.
All poké fish is marinated in sesame gluten free soy.

Tokyo Classic GF	10.75
Salmon sashimi with sesame gf soy, sushi ginger and genmai roasted rice.	
Kyoto Kaisen	11.95
Salmon & tuna sashimi with citrus ponzu, avocado and crispy shallots.	
Osaka Fire	11.80
Salmon sashimi with spicy kimchi mayo, kimchi, shichimi spice, crispy shallots.	
Seared Aburi Salmon NEW	13.15
Seared salmon sashimi cubes topped with homemade koji aged soy sauce, genmai roasted rice, spring onion, wasabi and sushi ginger.	
Okinawa Green  GF	9.55
Fried tofu with sesame gf soy, pineapple, seaweed salad and sweet roquito peppers.	
Aubergine Agebitashi Poké NEW 	10.75
Fried aubergine soaked in dashi sauce with genmai roasted rice, sweet roquito peppers, spring onion and homemade koji soy sauce.	
Dragon Poké  option available	13.15
Prawn tempura, avocado, tobiko caviar and furikake topped with spicy mayo & unagi sauce. Vegan option is with veggie tempura, sweet roquito peppers, vegan mayo.	
Hokkaido Poached Salmon NEW	12.60
Poached Salmon with a teriyaki glaze and avocado.	
Soboro Teriyaki Chicken NEW	10.75
Minced chicken cooked in light dashi topped with teriyaki glaze.	



TOKYO CLASSIC

TOPPINGS FOR POKÉ, DON & KATSU 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	1.95	Sushi ginger  GF	0.70
Avocado  GF	1.50	Wasabi  GF	0.30
Pineapple  GF	1.20	Genmai roasted rice  GF	0.70
Kimchi GF	1.50	Sweet roquito peppers  GF	1.00
Hijiki seaweed  GF	1.35	Spicy kimchi mayo	0.20
Goma wakame  GF	1.35	Sesame soy  GF	0.20
Japanese pickles 	1.35	Teriyaki sauce	0.20
Veggie Tempura 	2.50	Ponzu citrus soy 	0.20
Tempura crumbs	0.70	Unagi sauce	0.20
Furikake	0.50	Koji Aged Soy  NEW	0.50

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 daikon radish & carrot 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 daikon radish & carrot salad.	
Unagi	18.95
Grilled eel with unagi sauce and goma wakame seaweed salad.	
Katsu Don (Chicken or Pumpkin )	9.80
Katsu with Kewpie Japanese mayo (vegan mayo for pumpkin katsu), tonkatsu sauce, hijiki seaweed and daikon radish & carrot salad.	
Chilli Teriyaki Chicken	9.95
Baked halal chicken thigh in a chilli marinade, topped with teriyaki sauce, hijiki seaweed and daikon radish & carrot salad.	



MAPO TOFU AUBERGINE

Don't forget to add some toppings

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 daikon radish &

Chicken Katsu Curry	11.95
Pumpkin Katsu Curry 	10.95



PUMPKIN KATSU CURRY

Noodle

Prawn Tempura Udon	9.95
Udon noodles with a dashi broth, prawn tempura, spring onion, wakame seaweed and nori.	

TOPPINGS FOR NOODLES	
Soy boiled egg (free range) NEW	2.30
Kimchi GF	1.50
Veggie Tempura 	2.50
Chilli corn  GF	0.90
Tempura crumbs	0.90