

# MENU

**ALL OUR STAFF SPEAK JAPANESE.**

全てのスタッフが日本語を話せます。



チップは頂きません。  
現在、月曜定休日。

**Currently Closed Mondays**

**Japanese style: we do NOT take tips.**

## Why “No Tipping”?

Tipping is not part of the culture in Japan. Paying extra for service is a foreign concept. Since Tokyo Diner first opened in 1992, tips have never been expected or accepted. Any money which is mistakenly left on tables goes to St. Martin-in-the-Fields' unit for the Homeless.

***If you have the slightest reason to be dissatisfied with any aspect of your meal***, please let us know **BEFORE** you pay. Or, if you prefer, you can e-mail your comments or suggestions to [service@tokyodiner.com](mailto:service@tokyodiner.com)

We hope that you really enjoy your meal at Tokyo Diner. If so, the most sincere way you can thank both the waiters and the chefs is to

**Please come again, and bring your friends!**

## ロンドンの中の日本

東京ダイナーはロンドンの中の日本になることを目指しています。しかもそれは料理だけではなく、店内の雰囲気、営業形態を含む総合的な意味での日本でなければならないのです。ですから当然チップも一切頂いておりません。時としてテーブルの上などに幾らか残されている事もありますが、そういった場合には、そのお客様の厚意が無駄にならないよう、全額ホームレス救済募金に寄付致しております。

**本日のお食事に関して何かご不満な点、お気付きになった点がございましたら、お会計を済まされる前に**従業員にお伝え下さい。又は、コメントをeメールして頂いても結構です。

アドレスは [service@tokyodiner.com](mailto:service@tokyodiner.com) です。皆様のご意見をぜひお聞かせ下さい。

お客様に又ご来店頂ける事、それが本日のお食事にご満足頂いた印と私たちは考えています。

**又お会い出来る日を店員一同楽しみに致しております。**

**Customers with Allergies - Please check with our staff before ordering your meal**

アレルギーをお持ちの方は注文する前にスタッフにお尋ねください

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## 丼物 **DONBURI**



KATSU DON



TOFU KATSU JŪ



SALMON DON

### ALL SERVED ON A HEARTY *DONBURI* OF RICE

玉子丼<sup>§</sup>

**TAMAGO DON** <sup>§</sup>

**£7.60**

A simple but subtle harmony of egg, onion, spring onion and konbu dashi (kelp stock). You will be surprised how satisfying it is.

*Served on top of a donburi-bowl of rice*  
**Veg.**

親子丼<sup>§</sup>

**OYAKO DON** <sup>§</sup>

**£12.90**

Pieces of chicken, served with soft-cooked egg, onion, spring onion and konbu dashi (kelp stock), in a large donburi-bowl of rice. In Japanese "Oyako" means "Parent and Child", which poses the question: which came first, the chicken or the egg?

*Served on top of a donburi-bowl of rice.*

カツ丼<sup>§</sup>

**KATSU DON** <sup>§</sup>

**£16.70**

チキンカツ丼<sup>§</sup>

**CHICKEN KATSU DON** <sup>§</sup>

**£16.70**

Pieces of ton katsu (pork cutlet) or chicken supreme, dipped into beaten egg, coated with crisp Japanese breadcrumbs and then fried in the lightest grade of vegetable oil. Served with soft-cooked egg, onion, spring onion and konbu dashi (kelp stock), in a large donburi-bowl of rice.

*Served on top of a donburi-bowl of rice.*

ソースカツ丼

**SAUCE KATSU DON**

**£15.50**

ソースチキンカツ丼

**SAUCE CHICKEN KATSU DON**

**£15.50**

Pieces of ton katsu (pork cutlet) or chicken supreme, dipped into beaten egg, coated with crisp Japanese breadcrumbs and then fried in the lightest grade of vegetable oil, served with rice on a garnish of shredded greens and topped off with a fruity, tamarind-based sauce.

*Served on top of a donburi-bowl of rice.*

サーモン丼

**SALMON DON**

**£15.50**

A donburi-bowl of warm rice, topped with cold salmon sashimi, cucumber and omelette and garnished with nori and white sesame. The heat from the rice gradually changes the colour, texture and flavour of the salmon sashimi. This, together with a hint of pungent wasabi-horseradish, makes for a truly Japanese experience.

*Served on top of a donburi-bowl of rice.*

牛丼

**GYŪ DON**

**£15.50**

Slices of best chuck beef and onion braised in a slightly sweet Japanese sauce and served on top of a donburi-bowl of rice. Beware of the strong beni-shoga (bright red salted ginger)!

*Served on top of a donburi-bowl of rice.*

豆腐カツ重

**TOFU KATSU JŪ**

**£15.50**

A rich and flavoursome vegetarian dish consisting of chunky slices of tofu coated with 'panko' breadcrumbs and topped with a thick, sweet, miso-based sauce. Don't let the purity of the ingredients fool you though, this dish is nothing if not filling.

*Served on top of a traditional Jū-bako box of rice.*  
**Veg.**

The dishes marked § are served Japanese-style with soft-cooked egg, as is standard in Japan. However, UK Govt. guidelines advise that the very young, old or infirm and mothers-to-be should avoid soft-cooked eggs.

**OPEN FROM 5 TILL 11 (Last orders 10.30). Currently Closed Mondays.**

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## 弁当定食 **BENTO BOX SET MEALS**



SALMON TERIYAKI BENTO



VEGETARIAN BENTO

### **A COMPLETE MEAL IN A BOX**

*These are complete meals, presented in Bento Boxes which are divided into compartments. There is no formality about these meals, you can eat them in any order you like.*

Beware of the little mound of Wasabi (strong green horseradish). Many people like to dilute it with soya sauce and then dip the Sashimi into the resulting mixture. The taste is unique.

#### ベジタリアン弁当

#### VEGETARIAN BENTO

**£18.95**

A vegetarian and vegan-friendly meal. We take chinese cabbage, bean sprouts, carrots, onions and peppers, etc. and stir-fry them in the lightest vegetable oil, together with our special sauce containing ginger, garlic, soya-sauce, saké...

*Served with rice, pickles, vegie-maki, Japanese greens, black 'hijiki' seaweed and vegetable nitsuke (fragrant simmered vegetables).  
Veg.*

#### チキンカツ弁当

#### CHICKEN KATSU BENTO

**£22.45**

#### トンカツ弁当

#### TON KATSU BENTO

**£22.45**

These dishes date from the Meiji era. They consist of chicken or pork ("Ton"), fried in crisp Japanese breadcrumbs. You can add Ton Katsu sauce, which is a mild Japanese version of brown sauce. "Katsu" means to win. Ton katsu is so popular that in Japan there are restaurants which serve nothing but this winning dish.

*Served with rice, pickles, salmon sashimi, Japanese greens, black 'hijiki' seaweed and vegetable nitsuke (fragrant simmered vegetables).*

#### 鶏照り焼き弁当

#### CHICKEN TERIYAKI BENTO

**£22.90**

#### 鮭照り焼き弁当

#### SALMON TERIYAKI BENTO

**£25.90**

"Teriyaki" means shining-cooked. The chicken or salmon is flambéed in Teriyaki sauce, which consists of Mirin (sweet cooking sake) and soya sauce. This produces a deep, dark glaze which imparts a rich, slightly sweet flavour. \*In Japan, this dish is usually made with chicken leg (with skin). If you do not like this, please ask for chicken breast (£1.10 extra).

*Served with rice, pickles, salmon sashimi, Japanese greens, black 'hijiki' seaweed and vegetable nitsuke (fragrant simmered vegetables).*

#### 鶏から揚げ弁当

#### CHICKEN KARA FRY BENTO

**£22.45**

Bite-sized pieces of chicken thigh marinated in a light soya-based sauce and dusted in cornflour before frying.

*Served with rice, pickles, salmon sashimi, Japanese greens, black 'hijiki' seaweed and vegetable nitsuke (fragrant simmered vegetables).*

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## 麺類 SOUP NOODLES



UDON



ZARU SOBA

### OUR MOST POPULAR LIGHT MEAL

*Don't be afraid to make a small slurping noise when eating! Use your chopsticks to get a few noodles from the bowl. As you suck, leave your lips slightly open so that you take in air with the noodles. This improves the flavour.*

Our soup noodles go well with a sprinkling of Shichimi or "seven flavoured condiment" (in the little red bottle). But be careful: of the seven ingredients, the main one is chilli powder...

そば **SOBA** **£9.80**

Soba noodles are thin and brown. Soba is made from buckwheat, which gives it a distinctive, nutty flavour. The taste is so good it can become an obsession: people travel all over Japan just to visit places where soba is made by hand.

*Noodle soup with a katsuo dashi (fish stock) base, topped with mange-tout, seaweed and spring onion.*

鶏肉入り **Garnished with chicken** **+ 90p**

うどん **UDON** **£9.80**

Udon noodles are thick and soft. They are made from plain white flour which gives them their doughy flavour and texture. If you've never had udon before, you will love the taste, but you might find that the noodles tend to slip off your chopsticks.

*Noodle soup with a katsuo dashi (fish stock) base, topped with mange-tout, seaweed and spring onion.*

鶏肉入り **Garnished with chicken** **+ 90p**

カレーうどん (そば) **CURRY UDON • CURRY SOBA** **£12.40**

Udon or Soba served with our vegetable curry.

*Noodle soup with a katsuo dashi (fish stock) base*

鶏肉入り **Garnished with chicken** **+ 90p**

ざるそば (うどん) **ZARU SOBA • ZARU UDON (cold)** **£9.20**

Chilled Soba (buckwheat flour) noodles or Chilled Udon (plain flour) noodles, garnished with nori (roasted seaweed) and served on a traditional zaru (bamboo basket). Mix the chopped spring onion and wasabi into the little bowl of chilled kaeshi (special chilled broth) according to taste, then take a few noodles and dunk them sparingly before eating. **Veg.**

きつねうどん (そば) **KITSUNE UDON • SOBA** **£10.30**

Kitsune Udon (meaning – 'fox udon') is a popular and tasty light meal consisting of noodles in broth topped with sheets of fried tofu or 'inari-age'. The name comes from the Japanese fox spirits' supposed love for these sweet and deliciously satisfying pieces of golden tofu.

*Noodle soup with a katsuo dashi (fish stock) base, topped with mange-tout, seaweed and spring onion.*

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## カレー JAPANESE-STYLE CURRY



KATSU CURRY

### OUR MOST POPULAR LARGE MEAL

*Perhaps it is because our curry is so mild that it is so popular with the Japanese. It is a bit like school food: an unashamed excuse for a large volume of rice!*

*At first our curry may seem a bit bland, but be warned: it is curiously addictive.*

野菜カレー Japanese curry made with onions, potatoes and carrots.	<b>DINER CURRY</b> <i>Served with a large portion of rice and a small salad garnish</i>	<b>£10.20</b> <b>Veg.</b>
カツカレー チキンカツカレー Diner Curry served with pieces of pork cutlet or chicken fried in crisp Japanese breadcrumbs.	<b>KATSU CURRY</b> <b>CHICKEN KATSU CURRY</b> <i>Served with a large portion of rice and a small salad garnish</i>	<b>£16.70</b>
豆腐カツカレー Diner Curry served with a thick slice of fried tofu in Japanese breadcrumbs.	<b>TOFU KATSU CURRY</b> <i>Served with a large portion of rice and a small salad garnish</i>	<b>£16.00</b> <b>Veg.</b>

## お刺身 SASHIMI



SASHIMI



SALMON TATAKI

お刺身セット This is the famous Japanese "Raw Fish" dish. It consists of a small quantity of the finest, freshest Salmon, Sea Bream and Sea Bass served with a garnish of grated Japanese radish and Japanese herbs.	<b>SASHIMI</b>	<b>£15.00</b>
サーモンたたき Salmon is lightly seared on the outside (leaving the inside rare), dusted with roasted black and white sesame and sprinkled with a little pepper. This is decorated with a garnish of Japanese radish, chives. It is dressed in ponzu (a tangy, citrus-based sauce).	<b>SALMON TATAKI</b>	<b>£16.70</b>

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# すし SUSHI



HOSO-MAKI



NIGIRI SET



INARI

## Sushi consists of seasoned rice with a variety of toppings

*Please remember that these dishes must be freshly prepared by a skilled sushi-chef in a different (cold) kitchen and are always subject to availability of very fresh ingredients. We usually only have one sushi chef, so these dishes may take as long as 15 minutes to prepare. We will try our best, but they may not always arrive at the same time as the rest of your order.*

Try eating sushi with your fingers, so that you can dip the topping (not the rice) into the little saucers of soya sauce. (Don't use too much or you will drown the flavour.) If you like Wasabi (green Japanese horseradish), mix a little in with the soya sauce. The thin slices of Gari (pink pickled ginger) are used to refresh your palate so that you can fully appreciate the flavours of different toppings.

サーモン(2貫)	<b>SALMON NIGIRI (2 pieces)</b>	<b>£5.70</b>
はまち(2貫)	<b>HAMACHI NIGIRI (2 pieces)</b>	<b>£6.60</b>
海老(2貫)	<b>PRAWN NIGIRI (2 pieces)</b>	<b>£5.60</b>
しめ鯖(2貫)	<b>MACKEREL NIGIRI (2 pieces)</b>	<b>£5.20</b>
いか(2貫)	<b>SQUID NIGIRI (2 pieces)</b>	<b>£4.90</b>
たまご(2貫)	<b>OMELETTE NIGIRI (2 pieces)</b>	<b>£3.90</b>

サーモンセット	<b>SALMON SET</b>	<b>£10.30</b>
Two pieces of salmon nigiri and six pieces of salmon hosomaki.		

にぎりセット	<b>NIGIRI SET</b>	<b>£18.00</b>
An assortment of sushi containing: 7 pieces of nigiri sushi - two pieces of salmon and one each of Hamachi, mackerel, prawn, squid, and omelette alongside six pieces of hosomaki.		

かつぱとお新香巻き	<b>VEGIE-MAKI</b>	
12個・12 rolls :	Six cucumber rolls and six rolls of takuwan (pickled radish).	<b>£6.80</b>

6個・6 rolls :	Three cucumber rolls and three rolls of takuwan.	<b>£3.70</b>
		Veg.

細巻き	<b>HOSO-MAKI</b>	
12個・12 rolls :	Six salmon rolls alongside with six veggie rolls – three of cucumber, three of pickled radish.	<b>£9.20</b>
6個・6 rolls :	3 salmon rolls alongside your choice of three cucumber rolls or 3 pickled radish.	<b>£5.10</b>

いなり	<b>INARI</b>	<b>£4.60</b>
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Two Pouches made from sweet 'abura-age' (thin slices of fried and marinated tofu) stuffed with sushi rice. Veg.

**We believe that our sushi sets are good value and that they will please as many people as possible. Please do not ask us to make alterations or substitutions.**

**We are happy to provide you with gluten-free soya sauce; but, because of the language barrier, please make quite sure that we have understood your request.**

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## 一品料理 SIDE DISHES



SPINACH GOMA



AGÉ-DASHI TOFU



BROCCOLI NI BITASHI



CHICKEN KARA-AGÉ

枝豆	<b>EDA MAMÉ</b>	<b>£3.45</b>
Japan's healthiest and most popular snack: whole soya beans. Just pop them out of their pods.	Veg.	
グリーンサラダ	<b>WAKAME GREEN SALAD</b>	<b>£5.70</b>
A mixed salad of lettuce, peppers and tomato, etc., together with wakame-seaweed.	Veg.	
ほうれん草胡麻和え	<b>SPINACH GOMA</b>	<b>£4.10</b>
A small quantity of spinach, lightly boiled and dressed with sesame sauce.	Veg.	
冷奴	<b>HIYA YAKKO</b>	<b>£5.80</b>
A five-ounce cube of pure, chilled tofu (Japanese bean curd). Garnished with spring onion and grated ginger. Totally vegan. Please ask if you would like this to be topped with Bonito-fish flakes.	Veg.	
茄子揚げびたし(冷製)	<b>AUBERGINE AGÉ BITASHI</b> (Served cold)	<b>£7.00</b>
Sautéed aubergines soaked in a slightly sweet broth. Garnished with slices of lotus root.	Veg.	
ブロッコリー煮びたし	<b>BROCCOLI NI BITASHI</b> (Served cold)	<b>£6.40</b>
Chilled (cooked) broccoli served in a slightly sweet broth.	Veg.	
揚げだし豆腐	<b>AGÉ-DASHI TOFU</b>	<b>£8.50</b>
A five-ounce cube of tofu (Japanese bean curd) coated in cornflour, fried in the lightest vegetable oil and served in a warm Japanese broth. Garnished with grated radish, spring onion and grated ginger.	Veg.	
鶏から揚げ	<b>CHICKEN KARA-AGÉ</b>	<b>£9.50</b>
Bite-sized pieces of chicken thigh, marinated in a light soya-based sauce and coated in cornflour before frying.		
鶏照り焼き	<b>CHICKEN TERIYAKI</b>	<b>£9.50</b>
"Teriyaki" means shining-cooked. The chicken is flambéed in Teriyaki sauce, which consists of Mirin (sweet cooking sake) and soya sauce. This produces a deep, dark glaze which imparts a rich, sweet flavour. <i>In Japan, this dish is usually made with chicken leg (with skin). If you do not like this, please ask for chicken breast (£1.10 extra).</i>		
漬物	<b>TSUKEMONO PICKLES</b>	<b>£3.60</b>
A small quantity of salted vegetables, pickled in the traditional Japanese way		
味噌汁	<b>MISO SHIRU</b>	<b>£1.40</b>
A small bowl of light soya-based broth. Use your chopsticks to stir up the Miso (soy bean paste) and then drink it straight from the cup. Miso shiru is recommended with any of our meals. It is particularly suitable with Sushi, since it turns a cold snack into a warm meal.		
ご飯	<b>PLAIN RICE</b>	<b>£2.30</b>

*Looking for an unusual and versatile present?*



Try our

**Tokyo Diner Gift Vouchers**

*Available in £5, £10, £20, £50\**

*\*Buy £50 and get **£5 FREE***

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# TOKYO DINER ALLERGY INFORMATION

Allergy information for **Gluten, Nuts & Seeds** and **Dairy** products in current menu items

(For all other allergies please ask our staff)

**Disclaimer:** Tokyo Diner makes every attempt to identify ingredients that may cause allergic reactions; however in a kitchen where various food items are handled there is always a small risk of contamination. Whilst every care is taken, we cannot guarantee any item to be totally free of allergens. The following information should be considered only as a guideline made in good faith: Tokyo Diner cannot accept liability for allergic reactions to food consumed.

**The below is guideline only. If you have allergies or special dietary requirements please make sure to check with our staff before ordering.**

**Please make sure that your question is clearly understood across the language barrier. In particular, please be aware that 'yes' and 'no' are reversed for negative questions in Japanese.**

## DAIRY PRODUCTS

Our Curry dishes (including Curry Udon and Soba) contain dairy products in the curry stock. There is also small amounts of lactose in the broth for our Soba, Udon, Kitsune Udon and Kitsune Soba dishes.

## NUTS & SEEDS

All the items on our menu are prepared in a kitchen where nuts & seeds are handled; it is therefore possible for any item on the menu to contain traces of nuts & seeds.

## GLUTEN CONTENT AND NUTS & SEEDS ITEM BY ITEM:

Gluten-containing soy sauce is used in our kitchen and despite our best attempts it is always possible that any dish may contain traces of gluten.

### DONBURI

DISH	GLUTEN CONTENT	ADDED NUTS & SEEDS
Salmon Don	Contains traces of wheat in soy sauce	Contains sesame seeds
Tofu Katsu Ju	Contains wheat	Contains sesame seeds
Katsu Don	Contains wheat	No added nuts & seeds
Chicken Katsu Don	Contains wheat	No added nuts & seeds
Sauce Katsu Don	Contains wheat	No added nuts & seeds
Sauce Chicken Katsu Don	Contains wheat	No added nuts & seeds
Oyako Don	Contains traces of wheat in soy sauce	No added nuts & seeds
Gyu Don	Contains traces of wheat in soy sauce	No added nuts & seeds
Tamago Don	Contains traces of wheat in soy sauce	No added nuts & seeds

### BENTO BOX SET MEALS

All bento box meals come with some side dishes which contain wheat in the soy sauce used to prepare the dishes, as well as sesame seeds and spices.

As for the main ingredients in the bento box set:

DISH	GLUTEN CONTENT	ADDED NUTS & SEEDS
Vegetarian Bento	Contains traces of wheat in soy sauce	Contains sesame seeds
Chicken Katsu Bento	Contains wheat	Contains sesame seeds
Ton Katsu Bento	Contains wheat	Contains sesame seeds
Chicken Teriyaki Bento	Contains traces of wheat in soy sauce	Contains sesame seeds
Salmon Teriyaki Bento	Contains traces of wheat in soy sauce	Contains sesame seeds
Chicken Kara Fry Bento	Contains traces of wheat in soy sauce	Contains sesame seeds

### SOUP NOODLES

DISH	GLUTEN CONTENT	ADDED NUTS & SEEDS
Soba	Contains wheat & buckwheat	Contains buckwheat
Udon	Contains wheat	No added nuts & seeds
Curry Udon / Curry Soba	Contains wheat / wheat & buckwheat	May contain peanuts
Zaru Soba / Zaru Udon	Contains wheat & buckwheat / wheat	No added nuts & seeds
Kitsune Udon / Soba	Contains wheat / wheat & buckwheat	No added nuts & seeds



## **JAPANESE STYLE CURRY contains dairy products**

<b>DISH</b>	<b>GLUTEN CONTENT</b>	<b>ADDED NUTS &amp; SEEDS</b>
Vegetable Curry	Contains traces of wheat in curry stock	May contain peanuts and sesame
Katsu/Chicken Katsu Curry	Contains wheat	May contain peanuts and sesame
Tofu Katsu Curry	Contains wheat	May contain peanuts and sesame

## **SUSHI**

Aside from Inari – which uses a marinade containing gluten, all of our sushi dishes are gluten free, however they may contain traces of sesame seeds. The soy sauce on the side also contains wheat (Gluten).

## **SASHIMI**

<b>DISH</b>	<b>GLUTEN CONTENT</b>	<b>ADDED NUTS &amp; SEEDS</b>
Sashimi Set	GLUTEN FREE (without the soy sauce)	May contain traces of seeds
Salmon Tataki	Contains traces of wheat in soy sauce	Contains sesame seeds

## **SIDE DISHES**

<b>DISH</b>	<b>GLUTEN CONTENT</b>	<b>ADDED NUTS &amp; SEEDS</b>
Eda Mame	GLUTEN FREE	No added nuts & seeds
Wakame Green Salad (optional salad dressing)	GLUTEN FREE (if ordered with no dressing)	No added nuts & seeds (if ordered with no dressing)
Wakame Green Salad	Contains traces of wheat in soy sauce	Contains sesame seeds
Spinach Goma Dare	Contains traces of wheat in soy sauce	Contains sesame seeds
Hiya Yakko	GLUTEN FREE	No added nuts & seeds
Aubergine Age Bitashi	Contains traces of wheat in soy sauce	No added nuts & seeds
Broccoli Ni Bitashi	Contains traces of wheat in soy sauce	No added nuts & seeds
Age-Dashi Tofu	Contains traces of wheat in soy sauce	No added nuts & seeds
Chicken Kara-Age	Contains traces of wheat in soy sauce	No added nuts & seeds
Chicken Teriyaki	Contains traces of wheat in soy sauce	No added nuts & seeds
Tsukemono Pickles	May contain a small amount of gluten	Contains sesame seeds
Miso Shiru	May contain a small amount of gluten	No added nuts & seeds
Plain Rice	GLUTEN FREE	No added nuts & seeds

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## 飲み物 DRINKS

Japanese tea is served free-of-charge. We are licensed **until 11.30pm**, but we are **prohibited by law** from serving alcohol to minors, to anyone who appears intoxicated, or to those who are not eating a meal. **Please do not ask us to break the law.**

日本茶	Japanese Tea	FREE
テムズ・ウォーター	Thames Water	FREE
サッポロ	Sapporo Lager (500ml)	£4.90
アサヒスーパードライ	Asahi Super Dry Lager (330ml)	£3.60
日本酒	Saké Hot (125ml)	£5.30
ワンカップ大関	Saké One cup Ozeki Cold (180ml)	£5.30
梅酒	Plum Wine (125ml)	£5.60
グラスワイン	House Wine (Red / White) (125ml)	£4.60
ボトルワイン	House Wine (Red / White) (750ml)	£17.90
コカコーラ	Coca-Cola (330ml)	£1.75
ダイエットコーラ	Diet Coke (330ml)	£1.75
スプライト / セブンアップ	Sprite / 7up (330ml)	£1.75
ファンタ / タンゴ	Fanta / Tango (330ml)	£1.75
オレンジジュース	Orange Juice (glass)	£1.75
ミネラルウォーター (ガスなし)	Mineral Water (Still) (500ml)	£1.75
(炭酸)	(Sparkling) (500ml)	£1.75



### ライス大盛りサービス実施中

おなかいっぱい食べたいあなたに・・・

丼物やカレー等のご飯をオーダー時のみ無料で大盛りサービスいたします。

オーダーの際お気軽にお申し付け下さいませ

**BIG** portions are **FREE** at Tokyo Diner !!

Extra hungry? Just ask for an "Ōmori" portion of rice

When you order with any set lunch, donburi, bento or curry dish.

Enjoy your meal - but please don't waste it !

*Looking for an unusual and versatile present?*



Try our

## Tokyo Diner Gift Vouchers

Available in £5, £10, £20, £50\*

\*Buy £50 and get **£5 FREE**



御会計はカードでお願いします

We do not accept American Express or Diner's cards.  
Card only.



チップは頂きません。  
月曜定休日。

**OPEN 365 DAYS A YEAR FROM 12 TILL 12**

**Japanese style: we do ~~not~~ take tips - Please come again and bring your friends !**

チップは頂きません。  
月曜定休日。