

**Tokyo Club, Ponsonby Central,
is little Tokyo. Here we present
urban cuisine from Tokyo-
Japan's busiest city.**

We are a "Yokocho" styled bar, offering laneway dining. The Yokocho market place originates from the alleys between two main streets, where the black markets once traded. Today, they are packed with Izakaya & food stalls serving gastronomic delights, with a home-cooked ambience that customers find inviting.

Tokyo Club focuses on fresh local ingredients, required to produce the amazing tastes of teppanyaki, okonomiyaki and sushi.

While dining in, please try our privately brewed sake – "Sarasa"- named after the boss, of course. This sake has been brewed exclusively for Tokyo Club by the sake master of Kawatsuru Sake Brewery on Shikoku Island. The blue bottle reflects the colours of the ocean around this island.

Master chef Hideharu Shimura, head chef of Michelin star Tokyo restaurants, combines with chef Keiko Yoshida, offering Tokyo dining, urban style.



All prices include GST.

Lunch

11.00 am until 5.00 pm

\$9 **Otsumami** おつまみ

Japanese light snack style menu items

-**Duck Dumplings 'Shumai'**- (3 pc)

-**Chicken Karaage & Mayo**-

-**Chicken & Vegetable Spring Roll 'Harumaki'**- (3pc)

-**Crispy Squid Legs**-

-**Fried 'Ebi' Prawn Balls**- (7 pc)

Winter Warmers

Japanese Hot Pot 'Toban-yaki'

Fresh market ingredients pot roasted with a succulent, sweet miso sauce

\$18 –**Vegetables & Tofu**-

\$24 –**Seafood, Scallop & Prawn**-

\$13 **Sushi Rolls** 寿司

Freshly rolled specialties from the Tokyo Club chefs

-**Teriyaki Sesame Chicken - Salmon Caviar - Crunchy Panko Prawn** –

Izakaya Beverages 居酒屋

\$9.50 –**Asahi Super Dry Draft Beer 400ml Glass**-

\$9.00 –**Sapporo Black Label Draft Tap Beer 400ml Glass**-

\$27 –**'Sarasa Sake'**. Exclusively brewed for Tokyo Club. Chilled 250ml-

\$14 –**'White Hot' Hakugin. Smooth & Warm. Dry Style Sake 250ml**-

More beer, sake & wine selections at the back of the menu.



Lunch

11.00 am until 5.00 pm

\$15 **Okonomiyaki** お好み焼き

Delicious, grilled Japanese Pizza, made with a blended savoury batter base and served with a tangy okonomiyaki sauce and mayonnaise.

Seafood

Scallop & Prawn

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Okonomi-combo

Grilled Chicken & Pork

\$15 **Donburi** 丼ぶり

Your selection of freshly prepared ingredients served with premium grade steamed rice

Teriyaki Chicken

Karaage Fried Chicken

Teriyaki Angus Beef Scotch Fillet

Salmon 'Wild Akaroa'

Tofu, Shiitake & Asian Greens

\$15 **Sashimi Plate** お刺身

A daily selection of tuna, salmon & fresh white fish from the morning market

\$20 **Tokyo Two Step**

Choose **one** of the above dishes
& select **two** sides to complement

Dressed mixed green salad

Rice premium grade steamed

Miso soup

or \$3 per additional selection

Edamame beans

Seaweed salad 'Hiyashi Wakame'



Dinner

5.00pm until late

Winter Celebration Special

\$34 Wagyu Eye Fillet 'Sukiyaki' すき焼き

Premium Hawke's Bay, marbled beef fillet. Grilled & finished in a hot pot of sweet & salty dressings, Asian vegetables, fried tofu & udon noodles.

Teppanyaki 鉄板焼き

Fine ingredients grilled at specific temperatures on our hand-made grill top.
All Teppanyaki dishes are served with fresh market vegetables.

Teppanyaki dishes are traditionally accompanied by the chef's special recipe dipping sauces.

-Sesame shio koji - Tokyo Club special BBQ sauce - Sudachi ponzu sauce -

\$24 -Teppanyaki Chicken & Vegetables-

\$24 -Seared Seafood Trio-

Scallops, Fresh Market Fish & Prawns

\$31 -Salmon Fillet 'Wild Akaroa' -

\$26 -Scotch Fillet-

Premium Angus aged beef

\$28 -'Tokyo Mixed Grill' -

Grass fed scotch beef fillet, grilled chicken thighs & 1st Class Canterbury lamb

Side Dishes 前菜

-Miso Soup-\$3

\$5 -Edamame Beans-

-Steamed Premium Rice-\$3

\$6 -Seaweed Salad 'Hiyashi Wakame' -

\$8 -Mixed Green Salad-

Tokyo Club's special dressing

Dessert デザート

\$5 -Homemade Yuzu Citrus Ice Cream-

\$5 -Homemade Green Tea Ice Cream-



Dinner

5.00pm until late

'Wakeru' 分ける **Share style menu** – order a selection to share

\$9 **Agemono** 揚げ物

Light fried share izakaya small plates

-Chicken Karaage & Japanese Mayo-

-Crispy Squid Legs-

-Fried 'Ebi' Prawn Balls- (7 pc)

-Agedashi Tofu-

...more share style small plates

-Duck Dumplings 'Shumai'- (3pc)

-Springrolls 'Harumaki'- (3pc)
Chicken & Asian vegetable-chilli sauce

-Chicken Yakitori 'Tsukune'- (3pc)
Grilled skewers of Japanese seasoned chicken

\$12 **-Grilled Prawn Skewers-** (2pc)
Eight flash grilled skewered prawns.
Japanese wasabi mayo, homemade
tomato dressing & tobiko caviar.

\$13 **Sushi Rolls** 寿司

Freshly rolled specialties

-Teriyaki Chicken & Sesame Roll-

-Salmon Caviar Roll-

-Crunchy Panko Prawn Roll-

-Spicy Tuna 'Tekka' Roll-

Sashimi Plates お刺身

Tokyo Club sashimi selection

\$30 **-Large Assorted Sashimi Plate-**(15pc)

Yellow fin tuna, salmon, market fresh
white fish, scallop & sweet sashimi
grade prawn cutlets

\$14 **-Sashimi Small Plates-**

-Akaroa Salmon- (7pc)

-Tuna Yellow Fin- (7pc)

-Mixed Sashimi- (7pc)

-'Nigiri' Salmon- (4pc)

\$20 **-Beef 'Tataki' Platter-**

Seared premium rare beef. To eat-complement slices with ginger, garlic, chives & tataki sauce

\$22 **-Teriyaki Chicken-**

Tokyo Club's special sweet chicken recipe

Japanese Hot Pot 'Toban-yaki'

Fresh market ingredients pot roasted with a succulent, sweet miso sauce

\$18 **-Vegetable Toban-** Fresh Asian vegetables & tofu bake

\$24 **-Seafood Toban-** Scallops, Prawns & fresh seafood bake



Wine List ワイン

\$ \$

-Bubbles-

13	Veuve du Vernay NV Brut Methode 200ml	Bordeaux
13	Veuve du Vernay NV Brut Rosé Methode 200ml	Bordeaux
69	Cloudy Bay Pelorus N/V Brut	Marlborough
125	Moet & Chandon NV Brut	Champagne
150	Veuve Cliquot Rosé NV	Champagne
24	Shochikubai Mio 'Shooting Star' Sparkling Sake for 2 300ml	Kobe Japan

-White-

9	40	Spy Valley Sauvignon Blanc 2012	Marlborough
10	46	Vavasour Pinot Gris 2012	Marlborough
	46	Domaines Schlumberger Pinot Blanc 2011	Alsace
	49	Domaine Alsace Willm Riesling 2011	Alsace
10	48	Milton River Point Vineyard Gewurztraminer 2010	Gisborne
10	42	TW Estate Gisborne Chardonnay 2012	Gisborne

-Red-

	40	Wild Earth Rosé 2012	Central Otago
	35	Redwood Pass Pinot Noir 2011	Marlborough
	42	The Miner's Daughter Reserve Pinot Noir 2011	Waipara
12	62	Aurum Wines Pinot Noir 2011	Central Otago
	40	Wild Rock Angels Dust Syrah 2008	Hawke's Bay
11	48	Corizon Wines Syrah 2010	Hawke's Bay
10	44	Te Mata Estate Merlot Cabernet 2010	Hawke's Bay
	55	Domaines Barons de Rothschild	Bordeaux
		Lafite Spec. Reserve Bordeaux Rouge 2010	

Beer ビール

9.50/20/38	Asahi Super Dry Draft Tap Beer	400ml Gl /Sm/Lg Jug
9/19/36	Sapporo Black Label Draft Tap Beer	400ml Gl /Sm/ Lg Jug
8	Kirin Lager	334ml Bottle
8	Kirin 'Ichiban' Shibori	334ml Bottle
8	Sapporo 'Yebisu' Premium Traditional	334ml Bottle
9	Suntory Premium Malt	500ml Can
11	Suntory 'All Malt' Beer	500ml Bottle
7	Amstel Light Beer 2.4%	330ml Bottle



The Club List ワイン

Tokyo Club's Fine Wine Selections

200	Laurent Perrier Millesime Brut Vintage 2004	Champagne
68	Greywacke Wild Sauvignon (oak) 2010	Marlborough
61	Seresin Pinot Gris 2010	Marlborough
49	Palliser Estate Pinot Gris 2011	Martinborough
58	René Muré Signature Dry Riesling 2009	Alsace
63	Johanneshof Gewurztraminer 2011	Marlborough
150	Vinoptima Gewurztraminer 2007	Gisborne
68	Foxes Island Chardonnay 2009	Marlborough
90	Ata Rangi Craighall Chardonnay 2011	Martinborough
98	Kumeu River Mate's Chardonnay 2010	Kumeu
82	Cape Mentelle Zinfandel 2011	Margaret River
90	Carrick Bannockburn Pinot Noir 2010	Central Otago
88	Q Estate Waitaki Pinot Noir 2011	Waitaki Valley
118	Rippon Vineyard Mature Vine Pinot Noir 2010	Wanaka
185	Bilancia La Collina Syrah 2010	Hawke's Bay
95	Man O' War Dreadnought Syrah 2010	Waiheke
72	Te Mata Estate Awatea Cabernet Merlot 2010	Hawke's Bay
138	Leewin Art Series Cabernet Sauvignon 2010	Margaret River Australia
103	John Duval Entity Shiraz 2009	Barossa
58	Famille Perrin Reserve AOC Cote du Rhone Rouge 2010	Rhone Valley

Cocktails カクテル

15	Mulled Winter Plum Brandy Hot Japanese Umeshu Plum Brandy Cocktail
15	Ruby Nights Japanese Vodka, Ruby Grapefruit, Yuzu Citrus Liqueur & Ginger
12	Peach Chu-Hi Shochu Vodka, Peach & Soda
12	Lychee Chu-Hi Shochu Vodka, Lychee & Soda
9	Plum Wine served chilled over a frozen Japanese Umeshu Plum
9	Ume & Soda Umeshu Plum & Soda

Japanese Whisky

30ml	60ml	
12	24	Suntory Hibiki Aged 12 years Blended Whisky
14	28	Suntory Yamazaki Aged 12 years Single Malt
22	44	Nikka 'Yoichi' Aged 15 years Single Malt
25	50	Suntory 'The Yamazaki' Black Label Aged 18 years Single Malt



Sake – Nihonshu 酒

These varieties are recommended served slightly chilled

\$ 25 Platter SAKE TASTING BOARD: Five 40ml sake tasters showing differing styles, regions & sake masters, with attached tasting notes for you to discuss. Great to share and learn about the differing qualities of sake.

**Small-Large
150ml - 250ml**

Nama-chozo-Chilled-Made as the signature sake by master sake brewers. As it is not over pasteurized, the flavour is fresher, more lively and zingier.

16 27 **'Sarasa'** Exclusive brew for **Tokyo Club** by Kawatsuru. Special Sake. **Kagawa**
\$ 14- 180ml Bottle **'White Deer'** Hakushika Ginjo Nama 14% Light fresh & fruity **Nara**

Junmai Daiginjo-shu-Chilled-The fine rice is polished down to 50% or less. This is the pinnacle of the brewers' art. Light, complex & fragrant.

22 36 **'Good Signs'** Zuicho 16.5% Dry, fragrant, super premium rice sake **Hyogo**

Daiginjo-shu

22 36 **'The Boss'** Ozeki Oosakaya Chobei 15% Refined & Complex **Hyogo**

Junmai Ginjo-shu

22 36 **'Snow Water'** Ippongi Denshin Yuki 15.6% Calm fragrance & dry taste **Fukui**

19 34 **'Whale Rider'** Suigei Kouiku 16% Fresh citrus, mellow flavour. Clear. **Kochi**

17 28 **'Mirror of Truth'** Karakuchi Masumi Miyazaka 15.5%. Dry & Smooth **Nagano**

16 27 **'Elephant Sake'** Kotsuzumi Nishiyama 15.5%. Dry, rich, full body **Hyogo**

13 22 **'Pretty Boy'** Bishonen 16% Fresh fruity fragrant **Kumamoto**

Ginjo-shu-Chilled-Is made from white rice, milled so that 60% or less of the grain remains. It is characterised by a fruity, floral bouquet & clear crisp flavour.

20 33 **'Rice Crane'** Kawatsuru Ginjo 15% Very dry smooth rice flavour **Kagawa**

16 27 **'Gold Flakes'** Kawatsuru Kinpaku 15% Medium Dry Premium Sake **Kagawa**

Tokubetsu (Special) Junmai-shu

20 33 **'Special'** Kozaemon Tokubetsu 16.8% Balanced and fragrant. Pure. **Gifu**



Sake – Nihonshu 酒

These varieties are recommended served chilled *or* warmed

Small \$-Large \$

150ml - 250ml		House Sake Warm	
14		'White Hot' – Kawatsuru Hakugin 14% Smooth & Warm. Dry Style	Kagawa
		Junmai-shu -Chilled/Warm-Made only from rice, koji & water it has a mellow bouquet & rich smooth flavour. No brewing alcohol is added.	
\$23 - 180ml Bottle		'Raccoon' Gokyo Tanuki 16.1% Dry clear mineral finish	Yamaguchi
14	23	'Seven Laughs' Nanawarai 15% Rich, full bodied & dry	Nagano
13	21	'Mountain Man' Otokoyama 16% Dry	Hokkaido
16	26	'Devil Killer' Onigoroshi 15% Medium, light dry flavour. Nice warm.	Gifu
		Genshu -Chilled/Warm- A variety with higher alcohol as it has been pressed & not diluted with water. Genshu is rich in flavour. Alcohol content is high. 17-20%	
18	31	'Original Old Style' Kawatsuru Genshu 20% Dry & full unfiltered Genshu	Kagawa
		Honjozo-shu -Warm-Sake made from rice polished to 70% or less. It is known for its mild, unobtrusive bouquet & crisp flavour.	
13	21	'Lucky Lady' Ofuku Masamune 15% Medium dry	Nigata
14	23	'1000 Dreams' Kubota Senju 15.5% Med dry bold full flavour	Nigata
		Futsu-shu -Warm- Is the most generic everyday drinking sake. Polished to 70%	
16	26	'Dancing Crane' Kawatsuru Joto-sho 14% Mild & fragrant. Balanced	Kagawa
\$20-	300ml Bottle	'Oriental Sake Feast' Tohu Shuraku 14% Medium dry	Tochigi
\$22-	180ml Bottle	'Old Fisherman' Aburi Iriko 13% Gold medal fish sake. Sold only by us	Kagawa
		Nigori -Chilled-Sake that is milky white & sweet. The mash is only lightly filtered using a coarse textured cloth, giving the sake a succulent taste	
\$24-	300ml Bottle	'Cloudy Sake' Hakutsuru 'Sayuri' Junmai-Nigori 13% Sweet & succulent	Nara
		Sparkling Sake -Chilled-Carbonated sake, with a mouth feel reminiscent of champagne	
\$ 24-	300ml Bottle	'Shooting Star' Shochikubai Mio 5% New age, refreshing sparkling sake	Kobe



\$15 Kids Menu お子様メニュー

-Teriyaki Sweet Grilled Chicken-

-Teppanyaki Beef-

-Grilled Fresh Fish-

All dishes served with steamed rice and a scoop of your choice of ice cream

-Green Tea Ice cream-

-Citrus 'Yuzu' Ice cream-

Soft Drinks ソフトドリンク

\$9 Bottled Water 750ml

Otakiri Reserve Still Spring Water

Filtered Water FREE

\$4 Ice Drinks

Japanese Green Ice Tea (no sugar)

Pokka Chilled Oolong Tea

Japanese Ice Coffee

\$4.50 Phoenix Drinks

Ginger Beer, Lemonade, Cola, Organic Orange & Mango Juice

\$2 Green Tea

Japanese Green Tea Cup

Japanese Genmaicha Tea Cup (Green tea with Roasted Rice)

