

Matcha Drinks

抹茶のお飲み物

Made with the highest quality Japanese organic matcha.
Oat & Coconut milk available +0.40 🌱

MATCHA LATTE
Hot or Iced 3.95
Unsweetened
available on request



HOJICHA LATTE
Hot or Iced 3.95
Unsweetened
available on request



MATCHA SHOT
3.00



ICED MATCHA MANGO
4.15

FLAT GREEN
Less milk, more matcha flavour

3.95

SALTED CARAMEL HOJICHA LATTE 4.15
Hot or Iced

VANILLA MATCHA LATTE
Hot or Iced

4.15

ICED MATCHA PINEAPPLE 4.15

SALTED CARAMEL MATCHA LATTE
Hot or Iced

4.15

MATCHA YUZU LEMONADE 4.15

MATCHA TEA
Hot or Iced

3.00

ICED MATCHA ALOE 4.15
MATCHA FRAPPÉ 4.70
HOJICHA FRAPPÉ 4.70

Ice Cream

ソフトアイス



MATCHA SOFT SERVE ICE CREAM
Served in a Cone or Cup.
3.95 out / 4.70 in



MATCHA MILKSHAKE
With whipped cream, oreo cookie and chocolate sauce.
4.80 out / 5.75 in

TOKIO SUNDAE

Soft serve, mini mochi (shiratama), monaka, azuki, matcha brownie, granola, date syrup. 5.50 out / 6.50 in



LONDON SUNDAE

Soft serve, miso caramel brownie, oreo cookie, choco stick, granola, date syrup. 5.50 out / 6.50 in



Desserts

デザート



PURPLE POTATO & MATCHA SWISS ROLL
Sponge with purple potato from Japan – new super food! 4.15 out / 4.95 in



VEGAN MATCHA CHEESECAKE
Matcha, coconut cream, tofu, oat milk and cornflowers. 4.35 out / 5.20 in

MARBLE CHEESECAKE
NY style rich cheesecake with sesame base and matcha marble on top. 4.15 out / 4.95 in



SAKURA BAKED CHEESECAKE NEW
Baked cheesecake with purple potato and cherry blossom. 4.15 out / 4.95 in



STRAWBERRY SHORT CAKE
Matcha sponge cake with strawberry & cream. 4.15 out / 4.95 in

YUZU LEMON DRIZZLE CAKE
Classic drizzle cake with a Japanese twist. 3.20 out / 3.85 in

MATCHA TART
Tart with shaved white chocolate on top. 4.35 out / 5.20 in

MATCHA TIRAMISU NEW 4.35 out / 5.20 in

MATCHA BROWNIE GF 3.10 out / 3.70 in

MISO CARAMEL BROWNIE 3.10 out / 3.70 in

MATCHA DORAYAKI 3.10 out / 3.70 in

MATCHA MOCHI GF 2.40 out / 2.90 in

SESAME MOCHI GF 2.40 out / 2.90 in

Tombo Matcha



MATCHA GIVES YOU GOOD ENERGY

- › Tea leaves are shade grown, hand picked and ground into a rich green powder
- › Caffeine and L-theanine in the leaf combine to give you all buzz no jitters, unlike coffee
- › One matcha has the goodness of ten green teas

**ALL BUZZ,
no j-j-jitters.**

Green Tea

日本茶

Our award winning Tombo Teas come from Shizouka, Japan.
You can also buy packs of Tombo Tea online at tombomatcha.com.

ALL 3.20 / CUP *Low caffeine

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
Relaxing roasted tea with ginger

3 YEAR BANCHA*
Organic and macrobiotic

JASMINE
Jasmine infused Chinese green tea

ICED ZEN SENCHA
Energizing classic deep steamed green tea

ICED OOLONG Can 300ml
Roasted and sweet – a Chinese tea classic

Drinks

お飲み物

JAPANESE BEERS

ASAHI LAGER Bottle 330ml 4.40
Large bottle 500ml 6.95

MUSASHINO CRAFT BEER Bottle 300ml 4.95

APERITIF

YUZU CITRUS SPARKLING Bottle 200ml 9.50

UMESHU PLUM WINE Glass 100ml 7.20

PROSECCO Bottle 200ml 8.80

WINE

HOUSE WHITE Glass 175ml 6.40
Bottle 750ml 24.00

HOUSE RED Glass 175ml 6.40
Bottle 750ml 24.00

SAKÉ

COLD SAKÉ Glass 100ml 5.40
Bottle 300ml 15.50

Rich, dry saké aged in cedar barrels.

HOT SAKÉ Carafe 180ml 9.40
Taruzake

KIKUSUI Bottle 300ml 23.00
Light, dry, premium saké.

NAMA GENSHU Can 200ml 9.20
Rich, full-bodied, fruity flavours with a clean finish.

JAPANESE WHISKY

FUJISAN WHISKY Glass 50ml 7.20

SOFT DRINKS

APPLE JUICE 3.60

MANGO JUICE 2.70

PINEAPPLE JUICE 2.70

ALOE VERA 2.70

KOMBUCHA 4.50

COKE & DIET COKE 2.70

WATER Still or Sparkling Can 330ml 2.65
Large Bottle 750ml 4.20

FIND US ON INSTA

We love seeing all your Tombo pics!
[@tombo_london](https://www.instagram.com/tombo_london)



Japanese Café

SOUTH KENSINGTON

Small Plates & Soup

小皿と汁物

EDAMAME GF	2.95 out / 3.60 in	PRAWN DUMPLING SOUP 3 PCS	5.30
KIMCHI GF	3.30 out / 3.95 in	Prawn dumplings, wakame, spring onion in a seafood broth.	
JAPANESE SLAW GF	3.10 out / 3.70 in	OKONOMIYAKI POPS NEW	6.55
GOMA WAKAME GF	3.85 out / 4.60 in	Japanese savoury pancake classic on skewers.	
HIJIKI SEAWEED GF	4.15 out / 4.95 in	TAKOYAKI	7.70
CHICKEN GYOZA 4 PCS NEW	6.95	Japanese street food 'Octopus Balls.'	
VEGGIE GYOZA 4 PCS NEW	6.55	SASHIMI SET	8.75 out / 10.50 in
STEAMED PRAWN DUMPLINGS 3 PCS	4.85	Salmon sashimi, Tuna tartare, avocado.	
NASU DENGAKU AUBERGINE GF	6.50		
TERIYAKI CHICKEN	6.95		
MISO SOUP GF	2.95		



Sushi Sliders

寿司スライダー



SALMON SASHIMI 2 PCS	4.15 out / 4.95 in
YUZU SALMON AVO 2 PCS	4.15 out / 4.95 in
SPICY TUNA 2 PCS	4.25 out / 5.10 in
PRAWN TEMPURA 2 PCS	4.50 out / 5.40 in
PRAWN & TOBIKO ROE 2 PCS	4.15 out / 4.95 in
AVO & HIJIKI INARI 2 PCS GF	3.50 out / 4.20 in
SUSHI SLIDER SET 4 PCS	8.30 out / 9.95 in

Ramen & Udon

ラーメンとうどん



CHICKEN YUZU RAMEN
Light broth with yuzu citrus, chicken thigh, wakame, spring onion and bamboo shoots. **10.50**



PAITAN RAMEN WITH CHAR SIU PORK NEW
Umami rich seafood broth topped with char siu pork, charred paprika corn, bamboo shoots, wakame and spring onion. **11.50**

TAN TAN CHICKEN RAMEN NEW
Spicy miso broth with chilli chicken, kimchi, crispy shallots, spring onion, bamboo shoots and chilli threads. **10.95**



UDON NOODLE
Udon noodle with vegetable tempura, wakame, tempura crumbs, spring onions and shichimi in a light dashi broth. **10.55**



PAITAN RAMEN WITH PRAWN DUMPLINGS NEW
Umami rich seafood broth topped with prawn dumplings, charred paprika corn, bamboo shoots, wakame and spring onion. **11.50**

TAN TAN TOFU RAMEN NEW
Spicy miso broth with chilli fried tofu, crispy shallots, spring onion, bamboo shoots and chilli threads. **10.55**

PORK YUZU RAMEN NEW
Light broth with yuzu citrus, char siu pork, wakame, spring onion and bamboo shoots. **10.95**

TOPPINGS FOR NOODLES	
Free range poached egg	1.90
Kimchi GF	1.10
Bamboo shoots	1.00
Charred paprika corn GF	0.70
Tempura crumbs	0.50

Katsu Curry

カツカレー

The iconic Japanese dish. A choice of meat, seafood or vegetables coated in crispy panko bread crumbs, homemade curry sauce, black & white rice, Japanese slaw & red fukujinzuke pickles.



CHICKEN KATSU CURRY	11.50	PUMPKIN KATSU CURRY NEW GF	10.95
PORK KATSU CURRY	11.50	AUBERGINE KATSU CURRY GF	10.95
EBI PRAWN KATSU CURRY NEW	11.50		

Donburi

どんぶり

Donburi is a traditional Japanese dish, a warm bowl of black & white rice topped with a hearty portion of meat, fish or vegetables. Comfort in a bowl.

MISO AUBERGINE & TOFU DON
Spiced miso aubergine stew with tofu, shiitake mushrooms and spring onions. **7.95**



TERIYAKI CHICKEN DON
Baked chicken thigh with teriyaki sauce and Japanese slaw. **9.95**



MISO SALMON DON
Miso marinated baked salmon with Japanese slaw. **GF 12.50**

BEEF SUKIYAKI DON
Sukiyaki beef with dashi simmered veg, zero noodles, fried tofu, shichimi spice and Japanese slaw. **11.95**

Signature Poké

ポケ寿司

Sushi salad bowls served with edamame, spring onion and Japanese slaw. Choose between a base of sushi rice or courgette noodles. Feeling hungry? **Add extra main +2.50.**



TOKYO CLASSIC
Salmon sashimi with sesame soy, genmai roasted rice and sushi ginger. **GF 8.70 out / 10.40 in**

KYOTO KAISEN
Salmon & tuna sashimi with citrus ponzu, avocado, and crispy shallots. **9.95 out / 11.95 in**

OSAKA FIRE
Salmon sashimi with spicy mayo, kimchi, shichimi spice and crispy shallots. **9.15 out / 10.95 in**

TERIYAKI SALMON
Poached salmon with teriyaki glaze and crispy shallots. **8.95 out / 10.75 in**

OKINAWA GREEN NEW RECIPE
Fried tofu with sesame soy, seaweed salad, sweet roquito peppers and pineapple. **GF 6.95 out / 8.35 in**

YUZU SALMON AVO
Poached salmon with citrus soy glaze, avocado and tobiko fish roe. **9.15 out / 10.95 in**

TOFU CHILLI CRUNCH NEW
Fried Tofu with crispy chilli sauce, charred paprika corn and crispy shallots. **GF 6.95 out / 8.35 in**

TOPPINGS - Add me to your Poké, Donburi & Katsu Curry			
Free range poached egg	1.90	Tempura crumbs	0.50
Ikura salmon roe	2.95	Furikake	0.50
Tobiko fish roe GF	1.70	Crispy shallots	0.50
Avocado GF	1.25	Charred paprika corn GF	0.70
Pineapple GF	1.10	Sushi ginger GF	0.60
Kimchi GF	1.10	Wasabi GF	0.30
Hijiki seaweed GF	1.20	Genmai roasted rice GF	0.50
Goma wakame GF	1.25	Sweet roquito peppers	1.00
Japanese pickles	1.20		

House Specials

とんぼスペシャル

SALMON SASHIMI DON
Salmon sashimi, salmon roe, avocado, edamame on Tombo sushi rice. **13.30 out / 15.95 in**



UNAGI GRILLED EEL DON
Hitsumabushi style. Grilled eel on Tombo rice and shredded omelette. Served with a hot dashi broth and condiments. Eaten 2 ways, start as a rice bowl, finish as a rice soup. **21.50**



CURRY UDON WITH TAKOYAKI NEW
Udon noodles in a warming dashi curry broth with takoyaki, spring onion, wakame and charred paprika corn. **10.95**



CURRY UDON WITH PUMPKIN KATSU NEW
Udon noodles in a warming dashi curry broth with pumpkin katsu, spring onion, wakame and charred paprika corn. **GF 10.95**



Bento

お弁当

Healthy balanced meal on a platter served with three Japanese style salads and black & white rice.

TERIYAKI CHICKEN
Baked chicken thigh with teriyaki sauce. **13.95**

MISO SALMON
Baked miso marinated salmon. **GF 14.95**

NASU DENGAKU
Baked aubergine, miso sauce and lotus root crisps. **GF 13.50**

UNAGI
Japanese grilled eel with soy BBQ sauce. **21.50**

SASHIMI
Salmon sashimi, tuna tartare and avocado. **14.95 out / 17.95 in**



NO CARBS BENTO
All the above available without rice for **1.00** less.

Extras

Sushi ginger GF	1.00
Fukujinzuke pickles GF	1.00
Curry sauce	2.95
Wasabi GF	0.30
Black & white rice GF	2.20
Black & white sushi rice GF	2.60



TOMBO LOVES VEGAN

Look out for the leaf icon to find all our vegan items on the menu. We're passionate about giving our customers more healthy vegan choices so we hope you like them as much as we do.