

APPETIZERS

ROCKET PRAWNS (S)(D)	72
Crispy prawns topped with spicy mayo sauce.	
EBI TEMPURA (S)(D)	72
Golden brown crunchy prawns served with tempura sauce.	
VEGETABLE TEMPURA (V)(D)	30
Variety of savoury fresh vegetable served with tempura sauce.	
VEGETABLE SPRING ROLL (V)	40
Authentic Thai vegetable spring roll dipped in sweet chili sauce.	
SALT AND PEPPER CALAMARI (S)(D)	38
Peppery seasoned calamari rings served with black pepper sauce.	
STEAMED GYOZA (V)	42
Homemade chicken or vegetable steamed dumplings served with Chinese vinegar.	
DIMSOMS (S)	48
Homemade steamed chicken or shrimp shumai served with Chinese vinegar.	
SATAY SKEWERS (N)(D)	
Skewers with authentic Thai peanut sauce:	
Prawns (S)	60
Chicken	40
EDAMAME BEANS (V)	35
Japanese blanched soy pods with rock salt or spicy kimchi sauce.	
YAM TALAY (S)	65
Thai style mixed seafood and green vegetable with spicy chili-garlic lemon sauce.	
GREEN PAPAYA SALAD (V)(N)(S)	35
Classic Thai street style papaya salad served with garlic, chill, tamarind and fish sauce.	
CRAB MEAT SALAD (S)(D)	55
Japanese crab sticks served with romaine lettuce and chef's special sauce.	

SOUPS

HOT AND SOUR	
Flavored Chinese style soup of your choice:	
Seafood (S)	45
Chicken	35
Vegetable (V)	30
TOM YUM KUNG (S)(D)	50
Thai soup cooked with chili paste and coconut milk.	
TOM KHA GAI (S)	35
Thai herbal coconut soup with chicken and galangal.	
MISO SOUP (S)	40
Japanese traditional soup with wakame and tofu.	

MAIN COURSES

All our main courses are served with steamed white rice

POULTRY

SWEET AND SOUR CHICKEN	65
Chinese style wok fried chicken with capsicum and pineapple.	
KUNG POA CHICKEN (N)	50
Stir fried chicken seasoned with soya and Chinese vinegar, topped with peanuts.	
WOK FRIED CHICKEN (S)	55
Wok fried sliced chicken with thai herb and hot basil leaf.	
PECKING DUCK	
Traditional Chinese style dish consisting of roasted duck wrapped in thin pancake with hoisin sauce.	
Whole duck	175
Half duck	100

BEEF

STIR FRY BEEF (D)	80
Wok fried Chinese style beef with capsicum in black pepper sauce.	
WOK FRY BEEF (D)	80
Hong Kong sliced beef tenderloin Cantonese style with broccoli and oyster sauce.	
THAI STYLE WOK FRY BEEF (S)(D)	80
Thai style herbal wok fried beef with hot or sweet basil leaf.	

CURRIES

RED OR GREEN CURRY (S)(D)	
Thai red or green curry rich in herbs with Thai-eggplants and sweet basil leaf.	
Prawns (S)	95
Beef (S)(D)	90
Chicken (S)(D)	90
Vegetable (S)(D)	75

SEAFOOD

SEA BASS (S)	140
Steamed or grilled sea bass fillet with ginger soya sauce and spring onions.	
KING PRAWNS (S)	140
Chinese jumbo Black tiger prawn with black pepper.	
CHARCOAL GRILLED PRAWNS (S)	140
Freshly grilled tiger prawns served with chili-garlic lime sauce and Asian coleslaw.	
SWEET AND SOUR PRAWNS (S)	130
Chinese inspired juicy prawns in plum sauce.	

RICE

FRIED RICE (D)	
Stir fried rice with eggs, green onions and your choice of:	
Prawns (S)	45
Chicken	40
Vegetable (V)	35
NASI GORENG (D)	60
Indonesian rice dish with beef satay, crispy chicken and vegetables topped with fried egg.	

NOODLES

PAD THAI NOODLES (S)(N)	
Signature Thai style wok fried rice noodle with tamarind sauce and your choice of:	
Prawns (S)	70
Chicken	65
Vegetables (V)	60
MEE GORENG (D)(N)	
Spicy fried noodles with egg, vegetables and tofu.	
Prawns (S)	70
Chicken	60
Vegetables (V)	50

SIDE ORDERS & VEGETARIAN

WOK FRIED PAKCHOY (V)(N)	30
Chinese stir fried bok choy with garlic and tofu.	
WOK FRIED MIX VEGETABLES (V)(N)	49
Fresh garden vegetables with oyster sauce topped with tofu.	
GARLIC FRIED RICE (V)	35
Wok fried garlic fried rice with soya sauce.	
EGG RICE (D)	39
STEAMED WHITE RICE (V)	12

TEPPANYAKI

Authentic Toshi signature grilled to perfection Japanese style with teriyaki sauce.	
MIXED SEAFOOD 200g (S)	199
BEEF TENDERLOIN 200g	199
BEEF RIB EYE 200g	179
FRESH TIGER PRAWNS 200g (S)	179
ROYAL HAMMOUR 200g	195
FRESH SALMON 200g	150
CHICKEN THIGH 200g	75
CHICKEN BREAST 200g	75

All Teppanyaki are served with steamed Japanese white rice. Grilled with garlic, butter, salt, pepper and soya sauce.

(V) Vegetarian (G) Gluten (D) Dairy (N) Nuts (S) Seafood (SS) Sesame Seeds
All prices are AED and inclusive of 5% VAT, 7% Municipality charge and 10% Service charge

SUSHI, SASHIMI & MAKI

NIGIRI SUSHI	6pcs
Sake (Salmon)	46
Maguro (Tuna)	46
Unagi (Eel)	74
Hata (Hammour)	65
Saba (Mackerel)	49
SASHIMI SUSHI	6pcs
Sake (salmon)	65
Maguro (Tuna)	69
Hata (Hammour)	82
Kani (Crabstick) (S)	55
Tako (Octopus) (S)	75

SUSHI SELECTION

NIGIRI SUSHI (S)	241
8 pcs sushi	
12 pcs sashimi	
8 maki rolls	

MAKI ROLLS	8pcs
CALIFORNIA ROLL (S)(D) (Crabmeat, cucumber, avocado and tobiko)	89
EBI TEMPURA (S)(D) Deep fried shrimp top with crunch spicy mayo & sweet chilli sauce.	90
GREEN DRAGON (S)(D) Crispy prawn topped with avocado, spicy mayo & sweet chilli sauce.	85
SPICY TUNA MAKI ROLL Spicy red tuna with tobiko spring onion, tonkarachi, topped with spicy mayo.	75
SPICY SALMON MAKI ROLL Salmon belly topped with tobiko, spring onion, spicy mayo.	90

All sushi and sashimi dishes are served with wasabi, pickled ginger and soya sauce.

DESSERTS

ICE CREAM (D) 2 scoops of your choice: Strawberry, Vanilla, Coconut or Chocolate.	35
THAI SWEET MANGO (D) Sweet sticky rice and coconut milk topped with mango.	45
LYCHEE AND SWEET MANGO TART (D) Light, creamy with lychee and mango top with coconut.	45
SEASONAL FRESH FRUIT PLATTER (V)	45
GREEN TEA ICE CREAM (D) Homemade Japanese green tea flavor.	35

KIDS MENU8pcs

GRILLED SALMON Served with steamed vegetable and egg rice	35
FISH FINGER Served with steamed vegetable and egg noodle	42
BATTERED FRY PRAWN Served with steamed vegetable and egg noodle	42
GRILLED CHICKEN BREAST Served with steamed vegetable and egg noodle	35
BREAD CRUMB CHICKEN Served with steamed vegetable and fries	30
CHOICE OF MILKSHAKE Vanilla, chocolate, strawberry	30
CHOICE OF JUICES Watermelon, orange, pineapple	
LEMONGRASS CRÈME BRÛLÉE (D) Watermelon, orange, pineapple	45