

# 東京ランドリー

## TOKYO LAUNDRY

### BOOKINGS

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The Gateway Plaza (Circular Quay)  
Level 1, 03-04  
1 Macquarie Place, Sydney, NSW 2000

### Chef's Tasting Menu

\$58

(minimum of 2 people and full table must participate)

- 1 Kingfish
- 2 Wagyu beef tataki
- 3 Popcorn shrimp
- 4 Agedashi tofu
- 5 Tokyo salad
- 6 Lamb cutlet
- 7 Chef's selection maki and nigiri
- 8 Miso soup
- 9 Dessert platter with seasonal fruit

### ## PLEASE NOTE##

Booking of 8 people and more will incur a 10% surcharge,  
and must order the Chef's selection menu for all guests.

<b>MAME</b>		
<b>Edamame</b> - maldon edamame salt	GF/V	<b>\$6.20</b>
<b>Spicy Edamame</b> - chilli garlic, fried shallot	GF/V	<b>\$7.20</b>
<b>ZENSAI</b>		
<b>Fresh Oyster 6pc</b>	GF	<b>\$25.20</b>
wakame dressing, basil oil		
<b>Snapper</b>		<b>\$16.20</b>
light soy dressing, pickled watermelon, micro herbs, lime		
<b>Kingfish</b>	GF	<b>\$16.80</b>
yuzu kosho relish, chives, ito togarashi		
<b>Salmon Tartare</b>	GF	<b>\$17.20</b>
honey miso dressing, sesame senbei, micro herbs		
<b>Beef Tataki</b>		<b>\$17.80</b>
aojiso soy, truffle oil, sesame seeds		
<b>Spicy Nori Taco</b>	V	<b>\$18.80</b>
chirashi, sushi rice, avocado, mayo, bonito flakes		
<b>Cha Soba Salad</b>	V	<b>\$15.80</b>
poached chicken, pistachio, yuzu wasabi dressing		
<b>Tokyo Salad</b>	GF/V	<b>\$12.80</b>
mixed green, heirloom carrot, pickled cucumber, tomato, apple soy		
<b>Bulgogi Beef Bao</b>		<b>\$13.80</b>
Japanese pickled ginger, wasabi mayo, avocado		
<b>AGE</b>		
<b>Popcorn Shrimp</b>		<b>\$16.20</b>
kimchi mayo		
<b>Agedashi Tofu</b>	GF/V	<b>\$12.80</b>
mushroom ankake, negi		
<b>Salt Pepper Squid</b>	GF	<b>\$14.80</b>
sansho nori salt, coriander, green chilli, lime		
<b>Chicken Gyoza</b>		<b>\$14.80</b>
leek, house ponzu, chilli oil		
<b>T.F.C.</b>		<b>\$15.20</b>
chicken karaage, fresh cabbage, gochu jang, pickled daikon		
<b>Vege Tempura</b>	V	<b>\$14.80</b>
seasonal vegetable, matcha maldon salt		
<b>NIKU</b>		
<b>Wagyu Rump Steak MB5+ 200g</b>	GF	<b>\$32</b>
amiyaki sauce, negi, house pickle		
<b>Wagyu Scotch Fillet Steak MB6+ 500g</b>	GF	<b>\$84</b>
Bernaise sauce, house pickle		
<b>SOEMONO SIDE</b>		
Rice	GF/V	<b>\$4</b>
Miso soup		<b>\$4</b>
***Any Items listed with GF (Gluten Free) /V (Vegetarian) Can be made so upon Request. Please advise wait staff of any dietary requirments before ordering.		

<b>NAMA</b>	<b>Sashimi 4 slices</b>	<b>GF</b>	<b>Nigir 2pc</b>
Tuna	<b>\$12.80</b>		<b>\$8.80</b>
King fish	<b>\$10.20</b>		<b>\$8.20</b>
Salmon	<b>\$9.20</b>		<b>\$7.80</b>
Snapper	<b>\$10.80</b>		<b>\$8.40</b>
Scallop	<b>\$12.20</b>		<b>\$9.60</b>
Eel			<b>\$9.60</b>
Salmon roe			<b>\$10.80</b>
<b>OMAKASE</b>		GF	
<b>Tokyo Yon</b>			<b>\$36.60</b>
chef's selection 4 kinds of sashimi, himalayan pink salt			
<b>Tokyo Hachi</b>			<b>\$29.60</b>
traditional style chef's selection nigiri sushi 8 pieces			
<b>MAKI</b>		GF	
<b>California Maki</b>			<b>\$17.20</b>
blue swimmer, prawn, celery, avocado, tobiko, sesame seeds			
<b>Spicy Tuna Maki</b>			<b>\$16.80</b>
gochu jang, takuan, sesame seeds			
<b>Ebi Maki</b>			<b>\$16.80</b>
prawn, avocado, cucumber, spicy yuzu mayo, crunch			
<b>Watarigani Maki</b>			<b>\$17.20</b>
crab, avocado, cucumber, green papaya, coriander, daikon skin			
<b>YAKI</b>			
<b>Yakitori Chicken 2pc</b>		GF	<b>\$10.80</b>
negi, tare, shichimi			
<b>Sweet Corn 2pc</b>		GF / V	<b>\$10.20</b>
miso butter, parmesan			
<b>Lamb Cutlet 3pc</b>		GF	<b>\$22.80</b>
mugi miso, English mustard, eggplant puree			
<b>Pork Belly 2pc</b>			<b>\$14.60</b>
apple wasabi, sweet soy			
<b>Pork Ribs 4pc</b>			<b>\$16.80</b>
black bean BBQ, sansho, negi			
<b>Broccolini</b>		GF / V	<b>\$13.20</b>
cauliflower puree, kara miso dressing			
<b>Confit Chicken</b>		GF	<b>\$18.20</b>
creamed corn, leek, green tea nori salt			
<b>Black Cod</b>			<b>\$36.80</b>
saikyo miso, beurre noisette, house made pickle			
<b>KANMI</b>			
<b>Compressed Watermelon</b>		GF / V	<b>\$12.80</b>
pearl barley, sweet cucumber granita, lime, olive oil			
<b>Soy Milk Blanc Manger</b>			<b>\$9.80</b>
coconuts milk custard, mixed grain, brown sugar syrup			
<b>Green Tea Ice Cream</b>			<b>\$7.80</b>