

















FOOD Se Drinks

All events will feature a legendary selection of TMK's dishes and drinks of our signature Mohawk Menu, designed for sharing and satisfying all of your guests. Please let us know if there are any particular requests or dietary requirements in advance and we will happily custom cater a menu package for you.

Drinks include a special selection of sake, draft beers and wines by carafe, we can also get the party going with a selection of open bar packages to accompany any meal.

Be a rockstar and let us take care of you!



(To share among the table)

PuNk 388 PP

Snacks

Edamame (v) / Steamed, sea salt

Karaage / Chicken thigh, spicy yogurt, coriander

Salmon Tataki / Wasabi ponzu, pickled daikon, red chilli, sesame seeds

Yaki \mathbf{s} oba (\mathbf{v}) / Japanese noodle, mixed veggies

SAshim I

Sa**s**himi Platter / Salmon, tuna, yellowtail

HANDROLLS

Spicy Tuna / Spicy mayo, scallion, crispy quinoa

Salmon Avocado / Yuzu mayo, crispy rice balls

Ebi Tempura / Prawn tempura, Yamagobo, asparagus, spicy mayo

DessErt

 ${\tt Poppin'} \ \, {\tt Ice} \ \, {\tt Cream} \ \, / \, {\tt Popcorn, vanilla, nori, extra virgin olive oil}$

ROILS 468 PP

Snacks

Edamame (v) / Steamed, sea salt

Fried Squid / Yuzu mayo, lime

Wagyu Tataki / Calamansi soy, hot ponzu oil, pickled shallots

Mentaiko Udon / Satay sauce, mentaiko crispy garlic, parmesan

TMK Cabbage Salad (v) / Yuzu mayo, curry tenkasu, sesame carrot

SusHi

Sushi Platter / Salmon, tuna, yellowtail

HANDROLLS

Tuna Hotdog / Tempura fried Kalifornia, spicy tuna topped

Soft Shell Crab / Wasabi mayo, cucumber, tobiko

Salmon Avocado / Yuzu mayo, crispy rice balls

Kalifornia / King crab, kani-mayo, tobiko, cucumber, avocado

Hamachi Tomato / Yuzu kosho, red onion, coriander

dessErt

Poppin' Ice Cream / Popcorn, vanilla, nori, extra virgin olive oil



Group DinnEr VegetARian Menu

298 PP

(To share among the table)

Snac Ks

Daikon Salad (v) / Pickled daikon, watermelon radish, green radish

Cabbage Salad (v) / Yuzu mayo, curry tenkasu, sesame carrot

Yakisoba (v) / Japanese noodle, mixed veggies

HAndRolls

(Choose 1 per person)

Spicy Potato (v) / Shichimi mayo, cucumber salad

Avocado & Quinoa (v) / Sriracha mayo, red onion, coriander, lime juice

dessErt

 ${\tt Fried}$ Banana / Spiced nuts, caramelised sauce

てつまれ

1011 3/15/8

Subject to 10% service charge



Group BevErAge Package

188 PP

(For 90 mins)

動物になりきって演技する生徒

Wines

Borsao, Macabeo / Campo de Borja, Spain

Borsao Clasico Tinto, Grenache / Campo de Borja, Spain

BeEr

Asahi Draught

sake

Ozeki, Futsushu, Hyogo

Soft Prinks selection

Coke, Coke Zero, Sprite, Soda water, Tonic water

10日多

プエスタIN

Subject to 10% service charge



Group Brunch Menu 298 PP

(To share among the table)

ShariNg

Edamame (v) / Steamed, sea salt

Wagyu Tataki / Calamansi soy, hot ponzu oil, pickled shallots

TMK Cabbage Salad (v) / Yuzu mayo, curry tenkasu, sesame carrot

Karaage / Chicken thigh, spicy yogurt, coriander

Potato Salad (v) / Carrot, pickled cucumber, Japanese mayo

Salmon Tataki / Wasabi ponzu, pickled daikon, red chilli, sesame seeds

SusHi & sAShimi

(2 pieces per person)

Sushi & Sashimi / Hamachi Maki, Salmon Aburi, Akami Zuke

HANDROLLS

Hamachi Tomato / Yuzu kosho, red onion, coriander

Spicy Tuna / Spicy mayo, scallion, crispy quinoa

Poppin' Tce Cream / Popcorn, vanilla, nori, extra virgin olive oil



Group Brunch VegetARian Menu

298 PP

(To share among the table)

Snaks

Edamame (v) / Steamed, sea salt

Potato Salad (v) / Carrot, pickled cucumber, Japanese mayo

Cabbage Salad (v) / Yuzu mayo, curry tenkasu, sesame carrot

Yakisoba (v) / Japanese noodle, mixed veggies

HAndRolls

(Choose 1 per person)

Spicy Potato (v) / Shichimi mayo, cucumber salad

Avocado & Quinoa (v) / Sriracha mayo, red onion, coriander, lime juice

Veg Hotdog (v) / Tempura fried Kalifornia, spicy veggie

dessErt

Fried Banana / Spiced nuts, caramelised sauce



Brunch BevErAge PaCkage 168 PP

(For 90 Mins)

動物になりきって演技する生徒

Wines

Borsao, Macabeo / Campo de Borja, Spain

Borsao Clasico Tinto, Grenache / Campo de Borja, Spain

BeEr

A**s**ahi Draught



Ozeki, Futsushu, Hyogo

そうま花

10日 多彩な

夏フェスタ! N

Subject to 10% service charge



Group LUnCh Menu

(To share among the table)

Snac Ks

Edamame (v) / Steamed, sea salt

Karaage / Chicken thigh, spicy yogurt, coriander

Edamame Hummus (v) / Nori crisp, shichimi pepper, furikake

Wagyu Tataki / Calamansi soy, hot ponzu oil, pickled shallots

(Choose 1 per person - pre-order required)

Fried pork cutlet, umami rice, fish sauce, fresh cabbage salad, edamame and shichimi Katsu San /

Marinated salmon, avocado, marinated tomato, West Coast coleslaw, crack tofu, pea shoots and cabbage

Super Tofu (v) / Crack tofu, shiitake rice, garlic, braised shiitake, umami rice, pea shoots and cabbage

Fried Banana / Spiced nuts, caramelised sauce



Group LUnCh VegetARian Menu

198 PP

Snaks

Edamame (v) / Steamed, sea salt

Cabbage Salad (v) / Yuzu mayo, curry tenkasu, sesame carrot

Yaki \mathbf{s} oba (\mathbf{v}) / Japanese noodle, mixed veggies

Eđamame Hummu**s** (v) / Nori crisp, shichimi pepper, furikake

BOWIS

Super Tofu (v) / Crack tofu, shiitake rice, garlic, braised shiitake, umami rice, pea shoots and cabbage

dessErt

Fried Banana / Spiced nuts, caramelised sauce

Subject to 10% service charge

そうま花

10日多彩な

夏フェスタIN



