

BEVERAGES

TEA <i>sencha / hojicha / earl grey / assam</i>	5
CANNED BOBA TEA <i>matcha green tea</i>	9
MATCHA LATTE <i>hot or iced</i>	6
COFFEE <i>hot or iced</i>	4
BOSS <i>canned coffee</i>	5
SPINDRIFT STRAWBERRY LEMONADE <i>sparkling water</i>	5
MOSHI SODA <i>red shiso & apple</i>	7
MEXICAN COKE	7
HOUSEMADE <i>mint yuzu-ade</i>	7
HOUSEMADE <i>ginger-miso soda</i>	7
DR. BROWNS <i>cream soda</i>	4

WINE

SPARKLING	GL/ BT
CAVA, BRUT CONQUILLA, SPAIN <i>lean bubbles, limestone, hay</i>	13 / 52
WHITE	
BIANCO ROSERTO MANZONE, ITALY <i>honey, apricot, peach</i>	13 / 52
ORANGE	
GRANACHE BLANC LES DUCS, FRANCE <i>tropical notes, exotic fruits, citrus</i>	13 / 52
RED	
BEAUJOLAIS DOMAINE SAINT CYR, FRANCE <i>strawberry, minerals, light acidity</i>	13 / 52

CANNED BEER

SAPPORO <i>rice lager</i>	8
SPINDRIFT <i>blood orange tangerine spiked seltzer</i>	7
ATHLETIC BREWING <i>golden ale non-alcoholic</i>	6
ROCKAWAY BREWING <i>"Hawaiian Pizza" IPA</i>	11

SAKE

NIGORI	GL/ BT
KATO SAKE WORKS HAZY NIGORI <i>fresh grass, white chocolate, late apples</i>	17 / 80 <i>750 ml</i>
JUNMAI	
KIREI SHUZO '92' NAMA GENSHU <i>fresh melon, pomelo, green herbs</i>	17 / 80 <i>750 ml</i>
OKA BREWERY GENSHU <i>melon, plum, mineral finish</i>	16 <i>200 ml</i>

FOOD

RICE

daily selection

ONIGIRI <i>rice ball</i>	6
<i>roasted salmon / spicy salmon avocado / tuna mayo caper / spicy tuna mayo caper / mentaiko mayo shiso/ umeboshi shiso / avocado kombu spam & egg / ikura / karaage</i>	+3
ONIGIRI + MISO SOUP COMBO	11+
ONIGIRI + MISO SOUP + KARAAGE	19+

DAILY BENTO 22

meal in a box

rice, assorted seasonal vegetables

choice of

salmon, karaage, tonkatsu, hambagu or teriyaki tofu

SAWA'S MAMA'S KARAAGE 10

japanese fried chicken, pickled peppers

SANDO

*all sando made on our housemade rakkenji bread**

ADD MISO SOUP OR FRIES + 5

EGG & CHEESE <i>(served until 4)</i> <i>cheddar, ketchup add wagyu pastrami +5</i>	12
TONKATSU <i>panko fried berkshire pork, katsu sauce</i>	17
VEGGIE DELUXE <i>miso marinated eggplant, zucchini, peppers, provolone, pesto</i>	15
WAGYU PASTRAMI <i>guldens mustard, caraway shokupan</i>	22
HAMBAGU PATTY MELT <i>house sauce, provolone, caramelized onions</i>	19

MISO SOUP 6

FURIKAKE FRIES 8

**Rakkenji is a sourdough starter developed by a Japanese monk. It is made from carrots, apples, Japanese mountain potato, and rice. It is unique, delicious and good for you!*

COCKTAILS START AT 5PM

*all cocktails **12 5-7 pm**
everyday!*

CLASSIC COCKTAILS

12

TOKIDOKI

*Tuesday-Sunday
10 am- 7 pm*

OLD FASHIONED

choice of rye or bourbon, demerara syrup, bitters

MANHATTAN

choice of rye or bourbon, sweet vermouth, bitters

MARTINI

*choice of gin or vodka
choice of dirty, dry, gibson, or vesper*

NEGRONI

*choice of gin, rye or bourbon, sweet vermouth,
campari*

MARGARITA

*tequila, citrus liqueur, lime juice, shiso-lime salt
can be made spicy or skinny*

ESPRESSO MARTINI

*choice of vodka or rum, coffee liqueur, cold brew, egg
whites, demerara syrup*

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