

TOKYO 居酒屋 DRIFT

Tokyo Drift is our interpretation of a Japanese Izakaya and is inspired by our Chef's travels to Tokyo and its diverse culture. Our cocktails and food menu are inspired by the umami-packed Japanese flavours, particularly the back alleys of *Tokyo by night*.

**TUNA TOSTADA**

KES 950

*Lemon Soy Dressing, Avocado, Chives*

**WAGYU SLIDERS**

KES 1100

*Miso Onion Cream, Tempura Onions*

**PORK BELLY SLIDERS**

KES 1200

*Kimchi Mayonnaise, red Cabbage Slaw, Soy Gochujang Glaze*

**CHICKEN WINGS**

KES 1200

*Sake Miso Tare, Cauliflower Velouté*

**GRILLED CHICKEN THIGHS**

KES 1200

*Miso Cauliflower Puree, Orange Kosho Glaze*

**SALMON RICE BOWL**

KES 1700

*Koshikari Rice, Carrot and Cashew Veloute, Soy Reduction*

**(V) SPICED BROCCOLI**

KES 800

*Pumpkin Puree, Furikake*

**PANKO BREADED CALAMARI**

KES 1100

*Wasabi and Lime, Mayonnaise*

KES 1200

**SHORT RIB RICE BOWL**

KES 900

*Caramelized Onion, Pumpkin Veloute*

**(V) CAULIFLOWER RICE BOWL**

KES 1500

*Leeks, Leeks Velloute, Togarashi*

The menu