

(In-tok-oooo) means good things done in secret.
We believe that every aspect of our food creation is important and our dishes are prepared with love & passion.

INTOKU

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INTOKU'S FAMOUS PLATTERS



Artisian Sushi Handmade with love



URAMAKI <small>Traditional Sushi (10 pcs)</small>			
Salmon Dragon	15.95		
<small>Flamed Salmon Slices Prawn Katsu Avocado</small>			
Hamachi Yellowtail	16.95		
<small>Flamed Hamachi Slices Prawn Katsu Avocado</small>			
Spicy Seabass	15.50		
<small>Flamed Sea Bass Slices Prawn Katsu Avocado</small>			
Red Dragon	15.50		
<small>Tuna Slices Prawn Katsu Avocado</small>			
Rainbow Roll	15.35		
<small>Salmon Tuna Sea Bass Prawn Nigiri Julien Cucumber Avocado Mango</small>			
Goma Mango Roll	14.50		
<small>Kaiso Salad Mango Avocado Fan</small>			
Vegan Lover Roll <small>vg</small>	12.50		
<small>Mix Bell Pepper Julienne Cucumber Avocado Fan</small>			

SASHIMI <small>(5 pcs)</small>			
Salmon	10.95	Hamachi	12.95
Tuna	11.50		
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NIGIRI <small>(Set of Two)</small>			
Salmon	5.50	Prawn	5.60
Tuna	6.90	Hamachi	6.90

HOSOMAKI ROLL <small>(Traditional roll in 8 pcs)</small>			
Salmon	6.80	Salmon & Avocado	6.90
Cucumber	5.80	Tuna	6.80
Avocado	5.90		

Special*			
Sushi Taco (2pcs)	9.75		
<small>Salmon & Tuna Slice Avocado Salsa Orange Tobiko Teriyaki & Japanese Mayo Sauce.</small>			
Poke Bowls	11.95		
<small>Salmon & Tuna Slice Pickled Veg Mango Slice Avocado & Goma Dressing.</small>			
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JAPANESE SALAD			
Kimchee Chicken Salad	10.95		
<small>Marinated Chicken Green Mix Leaves Mango Slice Crab Sticks & Goma Dressing.</small>			
Crispy Tofu Salad <small>vg</small>	9		
<small>Deep Fry Tofu Green Mix Leaves Mango Slice Pickled Onion & Goma Dressing.</small>			

Famous Platters <small>Bringing a smile to your table, together with family & friends.</small>			
Shoku Platter (66 pcs)	95	Kokoro Platter (38 pcs)	53.95
<small>30 Premium Uramaki 8 Blossom Roll 8 Hosomaki 10 Assorted Nigiri 10 Assorted Sashimi</small>			
Itsumo Platter (44 pcs)	65	Premium Sashimi Selection	33.50
<small>10 Premium Uramaki 16 Blossom Roll 8 Hosomaki 4 Assorted Nigiri 6 Assorted Sashimi</small>			
<small>10 Premium Uramaki 8 Blossom Roll 8 Hosomaki 6 Assorted Nigiri 6 Assorted Sashimi</small>			
<small>3 Scottish Sashimi 2 Tuna 3 Sea Bass 2 Prawn Nigiri 2 Hamachi</small>			

Hot Food Mains <small>Accompanied with traditional side and explosive flavours</small>			
Unagi Don	19.50	Tofu, Cauliflower & Broccoli Tempura <small>vg</small>	17.30
<small>Japanese Grilled Eel with Ramen Egg and Steamed Rice. Mixed Vegetable with Curry and Steam Rice.</small>			
Surf & Turf Yakidon	19.95	Chicken Leg Inasal	18.95
<small>Tiger Prawns, Lean Beef, Squid, Stir Fry Veg and Udon Noodles. Filipino Style Barbecue Grilled with Pickled Mix Veg and Steamed Rice.</small>			
Sirloin Steak	21.85		
<small>Sirloin Steak, Tender Broccoli and Furikake Fries.</small>			

Donburi Mains <small>Composed of rice bowls with variety of flavours & sauces</small>			
Traditional Curry Sauce	13.85	Katsu Don Sauce	16.95
<small>Japanese Java Curry and Pickled Ginger. Egg Omelette with Spanish Onion & Katsudon Sauce. Choose: Kara-Age, Breaded Katsu Chicken, Prawn Katsu or Crunchy Tofu. <small>vg</small></small>			
Spicy Siracha Sauce	16.60	Teriyaki Style	17.40
<small>Togarashi Spice & Japanese Mayonnaise. Teriyaki Sauce and Ramen Egg. Choose: Kara-Age, Breaded Katsu Chicken, Prawn Katsu or Crunchy Tofu. <small>vg</small></small>			

Sides			
FRY		STEAMED	
Prawn Tempura (3pcs)	8.30	Chicken Gyoza (3pcs)	6.30
Crispy Squid	8.10	Vegetable Gyoza (3pcs) <small>vg</small>	5.90
Takoyaki (3pcs)	7.90	Edamame Salted	5.20
Soy Glaze Aubergine	8.50	Garlic Pakchoy <small>vg</small>	6.20
Japanese Buffalo Wings	8.75		

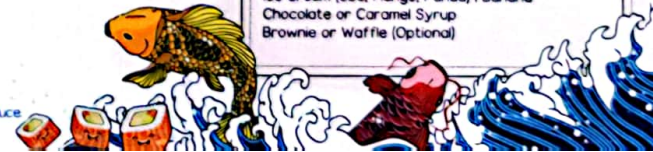
Buns & Bao <small>(1 pc)</small>			
<small>Bao Buns Filled with Different Meat or Veg & Homemade Pickled Veg.</small>			
Ka-arage Chicken	8.50		
Kimchee Salmon	8.00		
Panko Tofu <small>vg</small>	7.30		
Beef Garlic	8.30		
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Extras			
Plain Rice	4.50	Fried Egg	3
Plain Noodle	4.50	Sushi Ginger	2
		Sushi Wasabi	2

Desserts	
Intoku Waffles	10.85
<small>Waffles Vanilla Ice Cream Mochi</small>	
Mango Mochi	3.85
Strawberry Mochi	3.85
Coconut Mochi	3.85
Chocolate Ganache	3.85
Doriyaki Pancake	3.85
<small>Strawberry Vanilla Ice Cream Rice crispy</small>	
Custard	6.5
Chocolate	6.8
Matcha	6.65
Halo-Halo	9.5
<small>Plantain Red Bean Purple Yam Jackfruit Pandan Gelatine Coconut Strips Leche Flan Kaong (Palm Fruit) Ube Ice Cream Evaporated Milk</small>	
Banana Split	9.5
<small>Ice Cream (Ube, Mango, Pandan) Banana Chocolate or Caramel Syrup Brownie or Waffle (Optional)</small>	



Try our Bubble Tea
TURN OVER

A discretionary service charge of 12.5% will be added to your bill. Price is inclusive of VAT at the current rate. Some dishes may contain nuts or other allergens which are highlighted in bold. Please advise our staff if you have any allergies or concerns. Menus are subject to change due to seasonality and produce.



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DELICIOUS!

Bubble Teas

- Choco Divine 6.5**
Health benefits of cocoa include decreased inflammation, improved heart and brain health, blood sugar and weight control and healthy teeth and skin. Its nutritious and easy to add to your diet in creative ways.
- Buko Pandan 6.5**
Pandan leaves have a naturally sweet taste and soft aroma. Its flavour is strong, described as grassy with hints of rose, almond and vanilla, verging on coconut.
- Ube YUMI 6.5**
Commonly referred to as purple yam, ube, violet yam & water yam. This tuberous root vegetable originates from southeast asia and is often confused with taro root, An indigenous of the Philippines, It's now cultivated and enjoyed worldwide.

- Classic Tea Delight 6.5**
Milk mellows and smooths out the flavours of tea, particularly some of the bitter notes found in black tea. Milk tea is enjoyed throughout the world as both a hot and cold beverage.
- Matcha Precious 6.5**
Stone-ground Chinese-style green tea. Made from finely powdered dried tea leaves. It has a slightly bitter, vegetal taste and a vibrant green color that results from the leaves high chlorophyll levels.
- Oreo Supreme 6.5**
Jasmine tea leaves, milk, Chocolate syrup & crushed up pieces of oreo. This drink tastes like a blend of ice tea & oreo milkshake.

MARIAGE FRÈRES

- Earl Grey Imperial 4.5**
Black Tea & Bergamot.
- Wedding Imperial 4.6**
Black Tea, notes of Chocolate & Caramel.
- Sakura Sakura 4.2**
The taste of blooming Cherry trees.
- Marco Polo 5.5**
Fruity & Flowery Black Tea
- Rouge Bourbon 4.1**
Caffeine free notes of Vanilla Red Tea, perfect for the kids also.
- Fujiyama TheVert 5.5**
Green tea grown on the slope of Mount Fuji.
- Milky Blue 4.6**
Blue tea and milky flavour.
- Classic Tea**
 - English Tea 3.3
 - Jasmine Tea 3.45

Soft Drinks

- Coke Zero 3**
- Coke 3**
- Diet Coke 3**
- Fanta Orange 3**
- Sprite 3**
- Apple Juice 3**
- Orange Juice 3**
- San Pellegrino Limonata 3.5**
- San Pellegrino Aranciata 3.5**
- Maple Iced Coffee 4.5**
- Bottled Water Still | Sparkling 2.8**

Beer

- Asahi Beer Bottle 6.95**
- Asahi Draught Pints 6.95**
- Kirin Beer 7.50**
- Sapporo Silver Can 8**

Artisian Cocktails

- Old Fashioned 9**
Bourbon Whiskey | Sugar | Bitter
- The God Father 9**
Blended Scotch Whiskey | Disaranno
- Espresso Martini 8.5**
Vodka | Coffee Liqueur | Espresso
- Classic Mojito 8.5**
Rum | Mint Leaves | Sugar | Lime | Soda
- Margarita 8.5**
Tequila | Contreau | Lime | Salt Rim
- Long Island Iced Tea 8.5**
Rum | Vodka | Gin | Tequila | Contreau | Sugar | Lemon Juice
- Japanese Mojito 10**
Rum | Midori | Mint Leaves | Sugar | Lime Lemonade
- Ichigo Caipirinha 10**
Vodka | Strawberry | Sugar | Lime
- Tokyo Iced Tea 10**
Rum | Vodka | Tequila | Gin | Midori | Sugar | Lemon Juice
- Japanese Slipper 10**
Midori | Contreau | Lemon | Cherry
- Intoku Delight 10**
Vodka | Bailey's | Strawberry | Milk Cream

White Wine

- Sauvignon Blanc (Chile) 175ml 250ml Bottle**
- Pinot Grigio (Italy) 8.95 11.50 32**
- Gavi di Gavi (Italy) 8.95 11.50 32**

Rose Wine

- Pinot Grigio Blush (Italy) 175ml 250ml Bottle**
- 8.95 11.50 32**

Red Wine

- Sangiovese (Italy) 175ml 250ml Bottle**
- Shiraz (New Zealand) 8.95 11.50 32**
- Pinot Noir (Italy) 8.95 11.50 32**

Prosecco & Champagne

- Prosecco Extra Dry (Italy) Glass Bottle**
- Moet & Chandon Imerial Brut Champagne (France) 7.30 30 75cl Bottle 80**

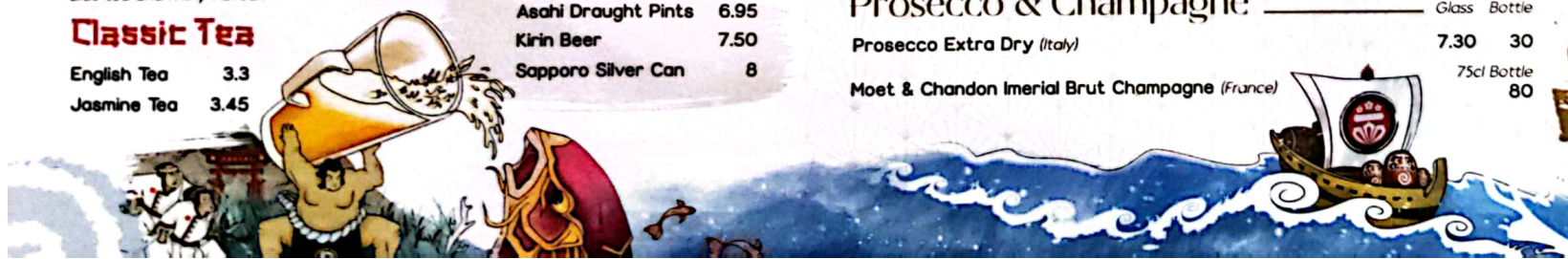
Mocktails

- Elderflower Breeze 6.5**
Elderflower Cordial | Sugar | Mint Leaves Lemonade | Lime
- Ichigo Crush 6.9**
Strawberry | Lemon Juice | Sugar
- Shirley Temple 7**
Cocktail Cherry | Limonata | Grenadine
- Strawberry Daiquiri 5.5**
Strawberry | Lime | Sugar | Pineapple
- Virgin Mojito 5.5**
Juice | Mint Leaves | Sugar | Lime | Lemonade
- Sunrise 7**
Orange | Pineapple | Lemon

Spirits

- Haku Vodka 25ml 4.3**
100% Japanese Craft Rice Vodka
- Reyka Small Batch Vodka 3.8**
Handcrafted in Iceland
- Roku Japanese raft Gin 4.5**
With 6 Unique Japanese Botanicals
- Taki Suntory Whiskey 4.6**
Blended Japanese Whiskey
- Woodford Reserved 4.2**
Kentucky Straight Burdon Whiskey
- Johnny Walker 4.2**
Blended Scotch Whiskey
- Optional Mixers 1.5**
Coke, Diet Coke, Lemonade, Juice or Tonic

Have you visited Intoku Windsor?
Pan Asian & Sushi Cafe



INTOKU



SUSHI • BOWLS • DRINKS



SOY GLAZED AUBERGINE RAMEN

RAMEN NOODLES WITH MISO BROTH, SOY GLAZED AUBERGINE, PAK CHOY, SHIMEJI MUSHROOMS AND BEAN SPROUTS.

£12.95

MISO LAMB RAMEN

RAMEN NOODLES WITH MISO BROTH, LAMB CHOPS, SHIMEJI MUSHROOMS, BROCCOLI AND BEAN SPROUTS.

£16.95



SPICY SEAFOOD RAMEN

RAMEN NOODLES WITH A KIMCHI MISO BROTH, KATAIFI PRAWNS, NARUTOMAKI (FISHCAKES), TENDER STEM BROCCOLI AND BEAN SPROUTS.

£14.50



INTOKU Bento Box Set Meals - €13.95



Katsu curry bento:

- Chicken katsu with curry sauce
- Salmon and avocado futomaki, 4 pcs
- Chicken gyoza, 2pcs
- Kaiso salad

Siracha bento:

- Chicken katsu with siracha and mayo
- Salmon and avocado futomaki, 4pcs
- Chicken gyoza, 2pcs
- Kaiso salad



Katsudon bento:

- Chicken katsu with katsudon sauce
- Salmon and avocado futomaki, 4pcs
- Chicken gyoza, 2pcs
- Kaiso salad



Teriyaki bento:

- Chicken katsu with teriyaki sauce
- Salmon and avocado futomaki, 4pcs
- Chicken gyoza, 2pcs
- Kaiso salad

