

the tavern

LOUNGE ALL DAY MENU

selection of comfort food dishes, snacks & sweets

Est. 2014

SNACKS & BITES

lemon marinated olives & spicy nuts (GF) ✓	1,650
“crudités” beetroot & tofu dip (GF) ✓	1,870
truffle fries, truffle mayo (GF) (V)	2,090
devils egg salmon roe, lime, crouton	1,870

charcuterie board pickles, spicy mustard, garlic sourdough bread	4,990
artisan cheese plate (3 kinds) (V) chutney, nut, dried fruit bread	3,410
two tavern cheese sliders	2,640
fried chicken karaage wasabi mayo	1,980

APPETIZER & SOUP

caesar salad romaine, bacon, parmesan, croutons, anchovy dressing	1,870 / 2,970
green lentil salad (GF) (V) poached egg, carrot, toasted hazelnut, frisée, grain mustard dressing	1,870 / 2,970
hokkaido mozzarella salad (GF) (V) shiitake, bell pepper, endive, walnut, basil, balsamic vinegar	1,870 / 2,970
top it off with (GF) grilled kagoshima prawns (4 pcs) +2,310 grilled japanese chicken breast (120 gr.) +1,540 grilled japanese tuna steak (100 gr.) +2,970 grilled hokkaido scallop (each) +990	
shrimp cocktail (GF) avocado, grapefruit, shredded lettuce	3,740
“pistou” soup (V) provencale vegetable soup, bean, risoni, almond	1,790 / 2,890

JAPANESE CORNER

miso & tofu soup spinach, eringi, scallions	990
chirashi sushi rice, tuna, omelet, avocado, salmon roe, carrot, ginger, miso soup	2,640 / 4,400
shoyu ramen ramen noodle, soy marinated egg, pork belly, mizuna, bonito dashi	2,640
japanese vegetable curry (V) seasonal vegetables, curry sauce, steamed rice, pickled scallions	2,530
niku udon sliced beef, bonito kombu dashi, soy sauce, japanese spices	2,750

SANDWICHES

grilled vegetable wrap (V) rocket, hummus, herbs-yogurt, olives, cassis grain mustard	2,530
club sandwich grilled chicken breast, bacon, egg, tomato, lettuce	2,970
tavern cheese burger beef patty, cheddar, onion, cucumber, lettuce, egg tartare sauce	3,080
*with your choice of salad or french fries	

SWEETS (V)

apple tart “tatin” chantilly, vanilla ice cream, vanilla sauce	each 1,980
fig floating island meringue, fresh fruits, fig coulis	
citrus rum baba citrus, whipped cream	
“tiramisu” lady finger, mascarpone, vanilla, coffee sauce	
dark chocolate mousse (GF) honey ice cream, salty caramel sauce	
seasonal sliced fresh fruits plate (GF) ✓	2,640
ice cream or sorbet (per scoop) (GF)	580
chocolate box (GF)	4,950

MAINS

steak - frites (160 gr. or 240 gr.) (GF)	6,270 / 9,020
grilled australian grass fed sirloin, fries	10,340 / 16,280
upgrade: japanese A5 wagyu sirloin	
top it off with : béarnaise sauce, shallot red wine sauce or fresh harissa	
catch of the day (80 gr. or 140 gr.) (GF)	3,410 / 4,840
sauce vierge, lemon	
“linguine ai funghi e crema al tartufo” (V)	2,200 / 3,740
fresh linguine pasta, black truffle cream, japanese mushroom, garlic, aged parmesan	

CAFE GOURMAND

your choice of coffee or espresso served with 3 seasonal mini sweets treats (V)	1,870
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(V) vegetarian ✓ vegan (GF) gluten free
please ask our team for more plant-based options or
other special food request and let us know
as well if you have any food allergies.
the prices listed (tax included) are subject to 15%
service charge.