
TODO WOK

Menu in english

Allergy information:

Dear customers. Please bare in mind that in our kitchens we use various ingredients that may produce allergic reactions such as soy, peanuts, nuts, seafood, fish, eggs, wheat flour, sulfites, sesame, eggs, lactose and celery. Not all of the ingredients we use are listed in the description of our dishes. If you have any dietary requirements please don't hesitate to inform a member of staff and we will do our utmost to accommodate your needs.

Spice level

Please let us know how spicy you'd like your food.

Mild 
Medium  
Hot and spicy   



Since 2012,
in Wok we
have been
using eggs
that come 100%
from cage-free hens.

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Starters and sharing plates



Gyozas

Pan fried and steamed chinese style dumplings served with garlic and soy sauce infusion and toasted sesame oil.

Mushroom. (5 pieces) Filled with a mix of mushrooms, ginger, mirin and soy sauce. \$23.900

Chicken. (5 pieces) Filled with a mix of chicken breast, mushrooms, ginger and toasted sesame seeds. \$24.900

Beef. (5 pieces) Filled with a mix of beef, mushrooms, ginger and toasted sesame seeds. \$28.900

Mixed. 2 chicken gyozas, 2 beef gyozas and 2 yasai gyozas. \$29.900

Chili gyoza. You can order all of our gyozas to be cooked with a spicy chilli, garlic and soy sauce infusion.



Spring rolls

Vegetable spring roll. (2 pieces) Filled with a mix of vegetables, smoked tofu, shitake mushrooms, vermicelli noodles, soy sauce and sesame oil. Served with a sweet and sour dipping sauce. \$18.600

Thai spring rolls. (2 pieces) Filled with a mix of chicken breast and vegetables, with soy sauce. Served with a sweet and sour dipping sauce. \$19.600

Shrimp spring rolls. (3 pieces) Filled with shrimps, coriander and sesame. Served with a Cambodian style lime and pepper dipping sauce. \$19.600



Satays

Chargrilled asian style satay.

Chicken. (2 pieces) Chicken thighs marinated in a soy sauce infusion. Served with a peanut and coconut milk satay sauce. \$25.900

Lemongrass. (2 pieces) Aromatic ground beef satay with turmeric, lemongrass and nam-pla. Served with Cambodian lime and pepper dipping sauce. \$25.900

Chao Tom. (2 pieces) Aromatic shrimp sugar cane satay, served with a Vietnamese dipping sauce with nam-pla and peanuts. \$27.900

Beef. (2 pieces) Beef sirloin chargrilled on sugar cane sticks. Served with teriyaki sauce and toasted sesame seeds. \$29.900



Rice paper rolls

Vegetables. (6 pieces) Butternut squash, avocado, jicama with mayonnaise, lettuce and micro greens. Served with a soy infused dipping sauce (does not contain nam-pla). \$19.900



Trout. (6 pieces) Smoked trout with avocado, jicama with mayonnaise, lettuce, herbs and micro greens. Served with lime, chilli, nam-pla and peanut dipping sauce. \$27.900



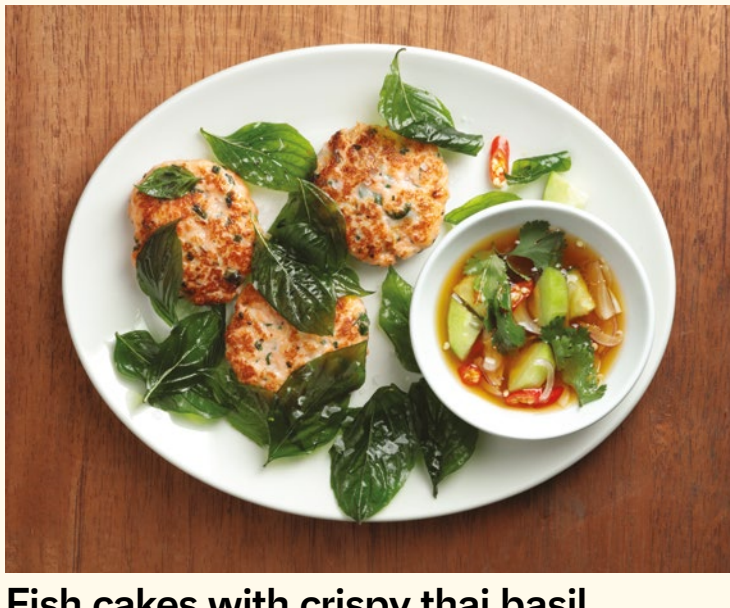
Laab

Chicken. Aromatic sautéed chopped chicken breast with lemongrass, coriander, lime, chilli, nam-pla and garlic chips. Served with crispy vermicelli pasta and lettuce. \$19.900

Portobello mushroom. Pan fried mushrooms, tossed in a soy sauce and lime dressing with dry chilli powder, coriander, long leaf coriander, mint, spring onion, shallots and roasted jasmine rice powder. \$23.900

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Southeast Asian starters



Fish cakes with crispy thai basil

(3 pieces) Served with sweet chilli sauce with cucumber, shallots and fresh coriander \$34.900



Thai squid 🔥

Chargrilled squid tossed in a citric dressing. We recommend that you order a portion of jasmine or brown rice to accompany this dish (not included in the price). \$35.900



Artisanal khmer sausages 🔥

(2 pieces) Cambodian style sausages filled with minced pork, coconut milk, lemongrass, peanuts chilli, nam-pla and coriander. Served with green mango salad and sweet

chilli sauce. \$29.900



Thai pomelo salad 🔥

Pomelo, shrimps, cashews, toasted coconut, chilli, micro greens and shallots tossed in a thai style nam-pla and lime

dressing. \$39.900



Banh mi 🔥

Vietnamese style baguette filled with lettuce, pickled carrot, cucumber, herbs, mayonnaise and sriracha sauce.

Omelette. 🌱 (contains soy sauce). \$21.900

Chicken. With chargrilled chicken thighs marinated in a soy and peanut oil infusion. \$27.900



Small soups 🌱

Carrot. Carrot, ginger, coriander and coconut milk. \$19.900

Miso. Miso with wakame, tofu and spring onion. \$11.900

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Starters and sharing plates from the sushi bar



Ponzu carpaccio 🍴🍣🚒

Seasonal sashimi, ponzu sauce, chipotle sauce, chives, shallots and coriander. \$29.900

With trout. \$26.900

Tuna tataki 🍣🚒

Seared tuna, sesame seeds, sweet soy sauce, chilli oil, leek and kombu puree, avocado, cucumber and yakumi.

\$29.900

Tosazu salmon 🍴🚒

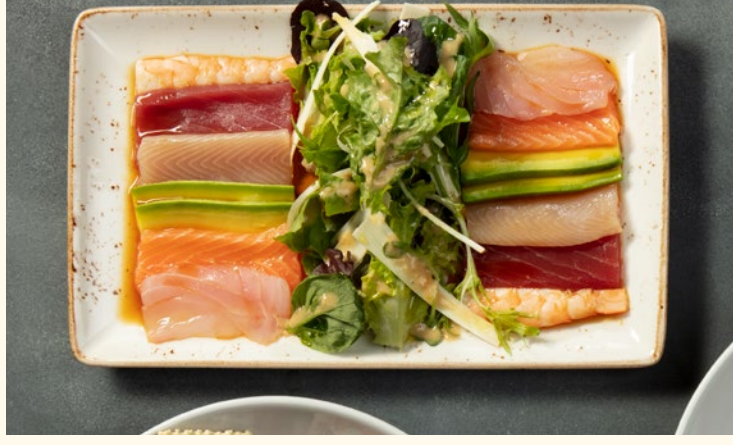
Seared salmon, dill infusion with sweet soy sauce, ikura, radish, ginger and Wok shichimi (blend of sesame seeds and spices). \$32.900

With trout. \$26.900



Ceviche nikkei 🍣🚒

Seasonal white fish cured in lime juice, with red onions, soy sauce, coriander, rocoto chilli and peruvian style leche de tigre (contains celery). \$39.900



Sashimi salad 🍴🍣🚒

Seasonal sashimi, shrimps, avocado, hearts of palm and organic salad greens, served with a ginger and ponzu dressing. \$36.900



Ebi izakaya 🚒

Shrimps served with homemade tomato sauce, coriander, cherry tomatoes, onion, rocoto chilli and lime. \$34.900



Temaki

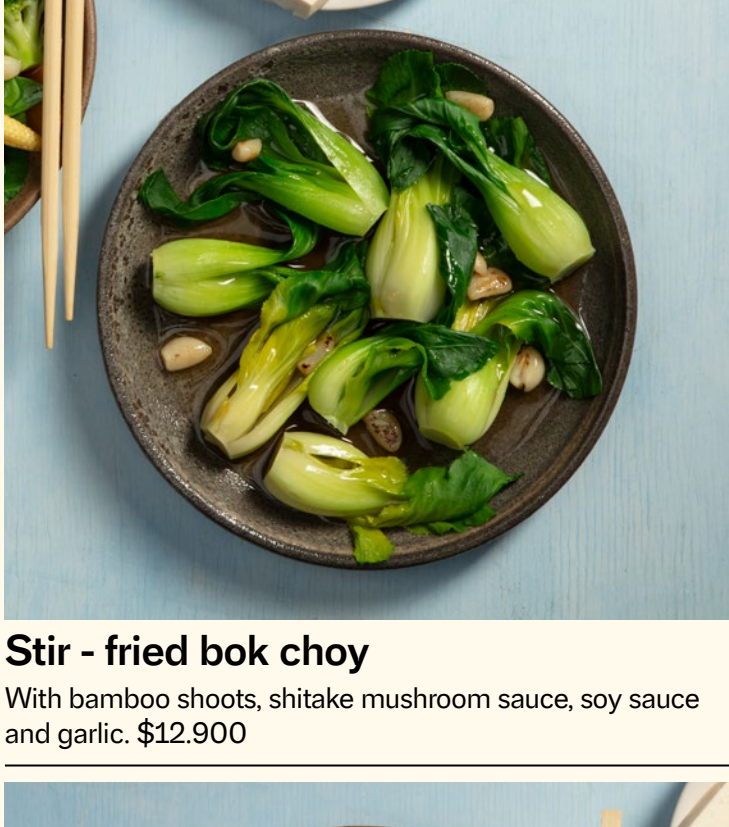
Ebi tempura. 🍴 (1 piece) Shrimp tempura, masago, avocado and miso mayonnaise. \$17.900

Salmon belly. 🍴 (1 piece) Grilled marinated salmon, avocado, carrot, micro greens and anago sauce. \$21.900

Spicy. 🍣🚒 (1 piece) Fish tartare, spring onion, avocado, miso mayonnaise and Wok shichimi (blend of sesame seeds and spices). \$19.900

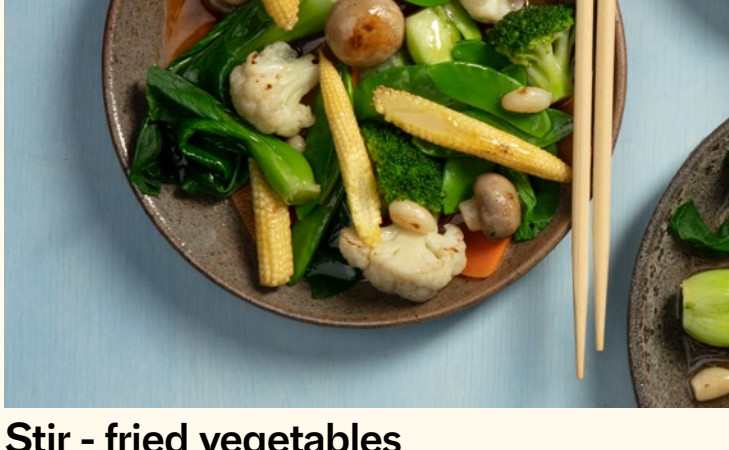
Dynamite. 🍴🍣🚒 (1 piece) Shrimps, kani sticks and scallops, masago, avocado, mayonnaise, spring onion, garlic, teriyaki sauce and Wok shichimi (blend of sesame seeds and spices). \$20.900 | Option wrapped in mamenori (soybean paper).

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Stir - fried bok choy

With bamboo shoots, shitake mushroom sauce, soy sauce and garlic. \$12.900



Stir - fried vegetables

With shitake mushroom sauce, soy sauce and garlic. \$20.900

With tofu. \$25.600



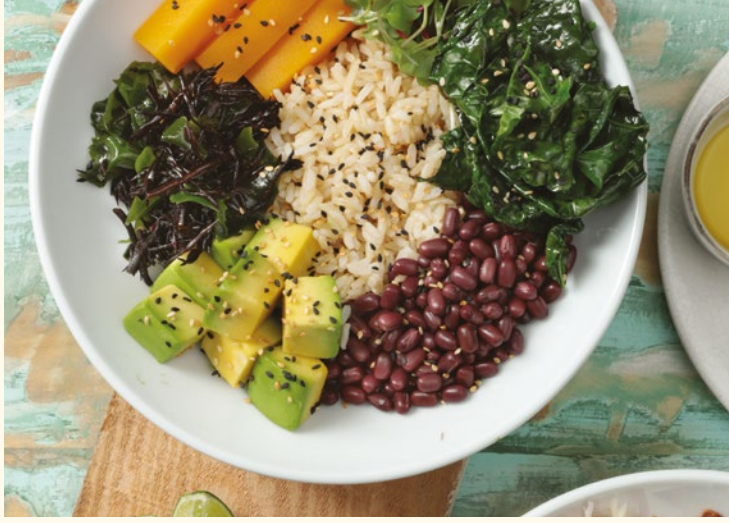
Salad with sea weed and avocado

Mix of organic salad leaves, avocado, hearts of palm, radish and seaweed, tossed in a ginger dressing. \$22.900



Wok salad

Mix of organic salad leaves with seasonal vegetables, smoked tofu, seaweed and sesame seeds. Served with a miso, tahini and ginger dressing. \$29.900



Macrobiotic bowl

Brown rice, butternut squash, kale, seaweed, avocado, micro greens and a sprinkling of sesame seeds. Served with a miso tahine dressing, olive oil and lime. \$27.900



Thai salad bowl

Jasmine rice cooked in an infusion of butterfly pea flowers, green papaya, bean sprouts, green beans, micro greens, lemongrass, crispy shallots, garlic chips, coriander, kaffir lime leaves and chilli. Served with a ginger and soy sauce dressing. \$21.900



Omelette thai

Omelette with vegetables, thai basil, coriander, wood ear mushrooms, chili and soy sauce. Served on a bed of jasmine or brown rice. \$18.900



Stir - fried mushrooms with tofu

Selection of mushrooms, tofu, baby bok choy, spring onion, thai basil, shitake mushroom sauce, soy sauce and garlic. Served with jasmine or brown rice. \$30.900



Thai style mushroom salad

Mix of mushrooms, cashews, shallots, chilli and celery leaves tossed in a soy and lime dressing. \$38.900

Stir - fried brown rice

Rice bowl sizes 🍚🍚



Khao pad 🍚

Stir fried brown rice with vegetables, egg, oyster sauce, soy sauce, lemongrass and sesame oil.

Oyster mushroom with Shitake sauce. ✅ \$20.900

Chicken breast. \$24.900

Pork. \$28.900



Stir - fried brown rice 🍚 ✅

With shitake mushrooms, carrots, green beans, egg, tofu, cashew nuts, galangal, kaffir lime leaves, lemongrass and yellow soy bean sauce. \$33.900

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Stir - fried rice

Rice bowl sizes 🍚🍚



Cantonese rice 🍚

Stir fried rice with chicken breast, apples, bok choy, vegetables, sesame oil, ginger, soy sauce, sesame seeds and lime. Served with brown or jasmine rice. \$27.900



Mandarin rice 🍚

Stir fried rice with vegetables, egg, sesame oil, nam pla, lemongrass and sesame seeds. Prepared with brown or jasmine rice.

With vegetables and shitake sauce (does not contain nam-pla). 🌱 \$26.900

With beef sirloin marinated in soy sauce. \$44.900

With jumbo shrimps. \$43.900



Nasi goreng 🍚🔥

Stir fried jasmine rice with vegetables, egg, soy sauce, celery leaves, turmeric, cashew nuts, peanut and shrimp oil. Served with crispy fried shallots, peanuts, toasted coconut and cucumber.

With tofu (without shrimp oil). 🌱 \$33.900

With beef sirloin marinated in soy sauce. \$44.900

With shrimps. \$43.900


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Donburis



Bamboo Wok

Chargrilled chicken breast served with stir fried vegetables with hoisin sauce, jasmine or brown rice, green mango and sesame seeds. \$36.900

With portobello mushrooms.  \$32.900



Lomo Wok

Chargrilled beef served with stir fried vegetables. teriyaki sauce, jasmine or brown rice, sesame seeds and japanese radish. \$44.900



Tori tatsuta age

Japanese style crispy caramelized chicken breast served with a vegetable and coconut milk red curry (contains dried shrimp paste) and jasmine or brown rice with sesame seeds and japanese radish. \$38.900



Trout donburi

Grilled trout (marinated with soy sauce, mirin and lemon) served with sushi or brown rice, vegetable slaw, mango, avocado, shichimi (blend of sesame seeds and spices) and poke sauce. \$34.900

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Southeast Asian



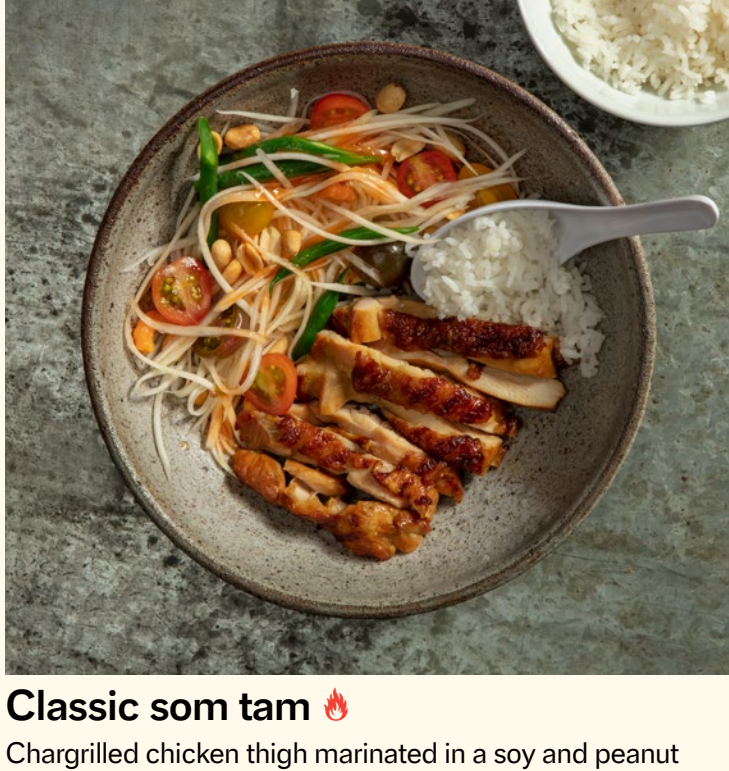
Thai basil stir - fry 🔥

Stir fried finely chopped chicken breast with chilli, garlic, thai basil and oyster sauce. Served with a fried egg and jasmine or brown rice. \$27.900



Chicken and cashew 🔥

Stir fried chicken breast with sugar snap peas, red onion, tamarind, nam-pla, oyster sauce, chilli, coriander and spring onion. Served with jasmine or brown rice. \$32.900



Classic som tam 🔥

Chargrilled chicken thigh marinated in a soy and peanut oil infusion, shredded green papaya, cherry tomatoes and peanuts with a chili, nam-pla, dried shrimp and lime dressing. Served with jasmine or brown rice. \$27.900

With smoked trout. \$29.900



Chicken with green mango salad 🔥

Chargrilled chicken thighs marinated in a soy and peanut oil infusion. Served with a green mango, cashew nut and herb salad and a sweet chilli dipping sauce. \$29.900

With trout. \$32.900



Lok lak

Cambodian style stir fried beef (marinated with nam-pla and sesame oil) with oyster sauce served with a tomato and cucumber salad, french fries and a Cambodian lime and pepper dipping sauce. \$39.900

With portobello mushrooms stir fried with shitake sauce and soy sauce. 🌱 \$33.900



Thai chimichurri 🔥

Tomato salad with fresh herbs, shallots and peanuts. With rump steak. Served with chimichurri sauce with thai basil, fresh coriander and chili.

With tofu. 🌱 \$28.700

With chicken. \$32.900

With rump steak. \$38.900



Khao mon gai 🔥

Slices of breaded chicken breast served on a bed of jasmine or brown rice, with a cucumber, shallot, chilli and coriander salad and a sweet soy and ginger dressing. Served with a chicken broth. \$33.900

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Ramen



Shoyu

Homemade wheat and egg based noodles served in a chicken and chashu (pork and soy sauce) broth with marinated soft boiled eggs, mitsuna, spring onion, hearts of palm and sesame oil.

With chicken thigh. \$33.900

With chashu (pork). \$36.900

Vegetable miso ramen 🍲 ✓

Wheat based noodles, smoked tofu, stir-fried vegetables, miso and vegetable broth, soy sauce, sesame seeds, spring onion, wakame and chili oil. \$25.900



Wonton ✓

Homemade wheat based noodles (egg free) served in a vegetable broth with tofu wontons, shiitake mushrooms, chives and sesame oil. \$32.900



Tan tan 🍲

Homemade wheat based noodles (egg free) with stir-fried chopped chicken with shiitake mushrooms and courgettes. Served in an aromatic chicken and tahine broth with szechuan peppercorn, sesame, chilli oil, garlic, spring onion, bok choy and chashu sauce (pork and soy sauce). \$37.900

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Soups



Vietnamese noodle soup with mushrooms

Vegetable broth with rice noodles, bean sprouts, soy sauce, spring onion and fresh coriander. Served with sriracha sauce and lime. \$23.900



Vietnamese noodle soup

With chicken. Chicken broth with rice noodles, bean sprouts, oyster sauce, nam-pla, spring onion and fresh coriander. Served with sriracha sauce and lime. With chicken \$29.900



With rump steak. Chicken broth with rice noodles, bean sprouts, oyster sauce, nam-pla, spring onion and fresh coriander. Served with sriracha sauce and lime. \$36.900



Tom yam

Aromatic seafood broth with mushrooms, lemongrass, kaffir lime leaves, coriander, galangal, chili and nam-pla. Served with rice (jasmine or brown) or with rice pasta.

With chicken breast. \$33.900

With jumbo shrimp. \$41.900

Fisher man's soup

Squid, shrimps, fish and rice pasta cooked in an aromatic tomato broth with lemongrass, chilli, ginger, star anise and thai basil. \$49.900


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Noodles



Phad thai

Stir fried rice noodles with bean sprouts, tamarind, spring onion, egg, nam-pla, soy sauce and peanuts.

With vegetables and tofu (without nam pla).  \$29.900

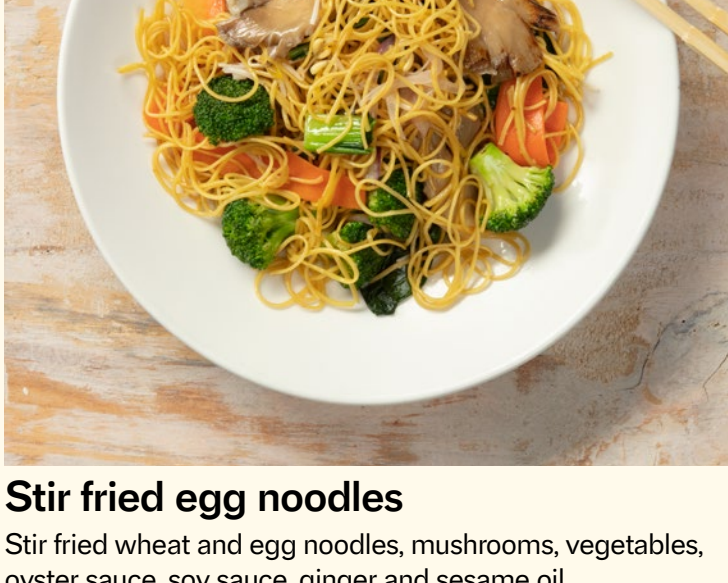
With chicken breast. \$34.900

With shrimp. \$39.900

With jumbo shrimp. \$41.900

With seafood (shrimp, squid and fish). \$45.900

Spicy Phad Thai.  Let your server know if you want your Pad Thai prepared with an added spicy kick of chilli.



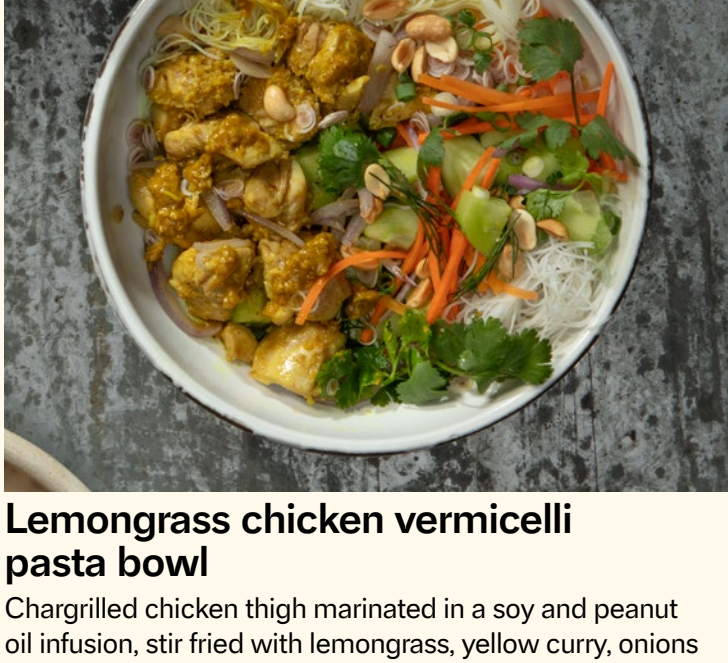
Stir fried egg noodles

Stir fried wheat and egg noodles, mushrooms, vegetables, oyster sauce, soy sauce, ginger and sesame oil.

With vegetables and shitake sauce. \$26.900

With chicken breast. \$33.900

With shrimp and chicken breast. \$36.900



Lemongrass chicken vermicelli pasta bowl

Chargrilled chicken thigh marinated in a soy and peanut oil infusion, stir fried with lemongrass, yellow curry, onions and nam-pla. Served with rice vermicelli pasta and a carrot, cucumber, fresh herb and peanut salad served with a Vietnamese sweet and sour fresh lime and nam-pla sauce.

\$33.900



Thai rice pasta bowl

Aromatic shrimp and fish balls served with rice pasta, herbs, bean sprouts, spring onion, garlic chips, peanuts and dried chilli powder served with a nam-pla and lime dressing.

\$34.900

With smoked tofu, avocado and egg, served with a soy and lime dressing (does not contain nam-pla).

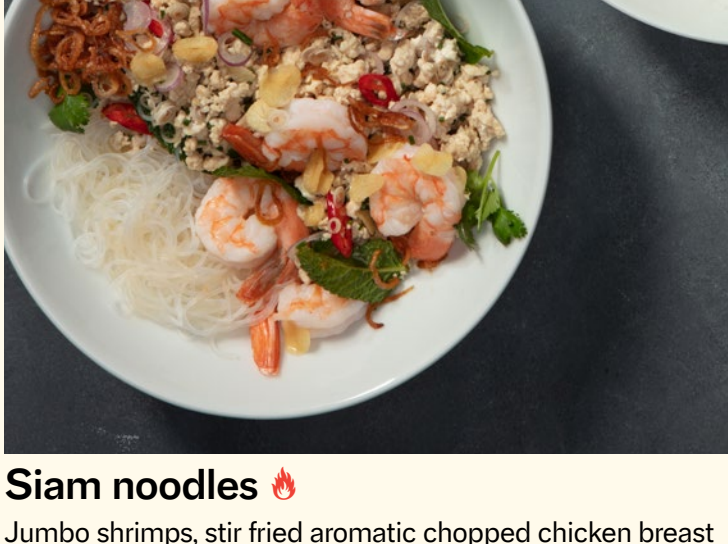
 \$23.900



Crispy noodles

Shrimps, poached chicken breast, vegetables, crispy vermicelli noodles, thai basil, mint and peanuts tossed in a nam-pla and lime dressing.

\$35.900



Siam noodles

Jumbo shrimps, stir fried aromatic chopped chicken breast and vermicelli noodles with lemongrass, coriander, mint, chilli and a piquant nam-pla and lime dressing.

\$38.900



Crispy hokkien noodles

Crispy fried wheat and egg based noodles with sirloin beef, vegetables, oyster sauce, soy sauce and ginger.

\$44.900



Vietnamese bowl

Chargrilled beef sirloin (marinated in nam pla and sesame oil), vegetable spring roll, bean sprouts, pickled carrots, herbs and peanuts, served with vermicelli rice noodles and a lime, soy sauce and chilli dressing with nam-pla.

With chargrilled portobello mushrooms and a soy and lime based dressing (does not contain nam-pla).

 \$33.900

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Curries



Green curry 🔥

Green curry with coconut milk, thai aubergines, hearts of palm, kaffir, lime leaves, thai basil, chilli, nam-pla and dried shrimp paste. Served with jasmine or brown rice.

With vegetables (without nam-pla). 🌱 \$29.900

With shrimps. \$39.900



Khmer 🔥

Cambodian style stir fried lemongrass curry with oyster mushrooms, carrots, cauliflower, green beans, holy basil, peanuts and nam-pla. Served with jasmine or brown rice.

With tofu (without nam-pla). 🌱 \$30.900

With chicken breast. \$33.900



Khao soi 🔥

Yellow chicken curry with coconut milk, nam-pla, shrimp paste, kaffir lime leaves, and thai basil with pasta (contains weath and egg), garlic chips, crispy shallots and coriander. Served with pickled bok choy, chilli sauce and lime. \$40.900

With tofu. \$35.900

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Wok fish



Fish with thai basil 🍴🚢🔥

Served with crispy thai basil, chilli and a sweet and sour sauce. \$54.900

Fish with oriental herbs 🍴🚢🔥

Served with a herb, chilli and shallot salad and a thai vinaigrette. \$54.900

Cambodian style fish 🍴🚢🔥

With green mango salad, herb and peanut salad and a khmer lime and pepper sauce. Served with jasmine or brown rice. \$54.900

Salmon thai 🍴🔥

Roasted salmon served with green mango salad, roasted red peppers, nam-pla, chilli, sesame seeds and sushi rice. \$56.900

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Nigiri and sashimi



Nigiri

Local 🇵🇪🇵🇪🇵🇪

Per piece. Snapper, tuna or sea bass. \$7.900

Trout. \$7.200

Pirarucú. \$7.900

3 pieces. \$20.900

6 pieces. \$35.900

Imported 🇺🇸

Per piece.

Salmon. \$7.900

Shrimp. \$9.000



Sashimi

Local 🇵🇪🇵🇪🇵🇪

One variety (5 pieces).

Snapper, tuna or sea bass. \$23.900

Trout. \$22.900

3 varieties (9 pieces). \$34.900

4 varieties (12 pieces). \$42.900

Imported 🇺🇸

One variety (5 pieces).

Salmon. \$29.900

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Tekka don 🍣🍣🍣

Tuna sashimi with a sweet soy dressing, shiso, chives, sesame seeds and nori. Served on a bed of sushi rice. \$35.900

Sake maguro don 🍣🍣🍣🔥

Tuna and salmon with poke sauce (contains sesame seed oil), seared avocado, green mango, cabbage, sesame seeds, edamame, coriander and Wok shichimi (mixture of sesame seeds and spices), served a bed of sushi rice. \$39.900

Chirashi don 🍣🍣🍣

Seasonal sashimi, shiso, avocado and tamago served on a bed of sushi rice. \$39.900

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Maki



Philadelphia 🍣

(8 pieces) Salmon, cream cheese and sesame seeds.

\$26.900

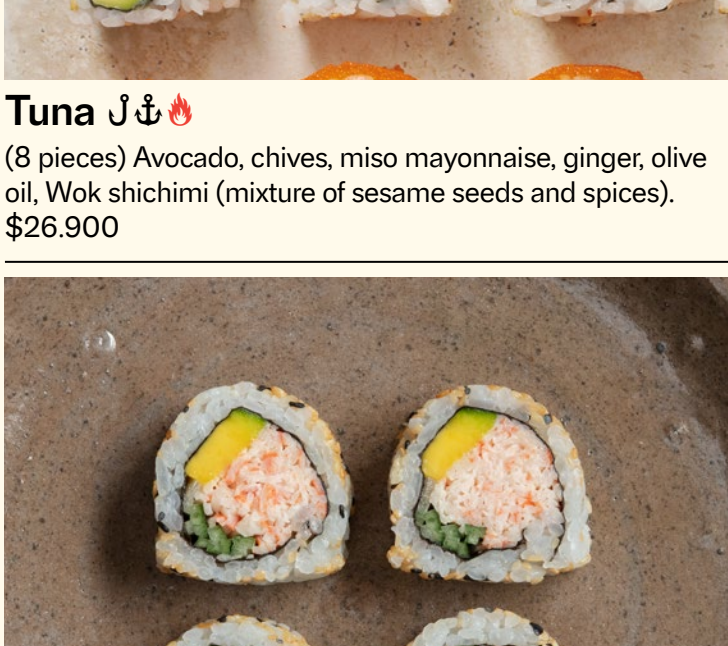
With trout. \$22.900



Salmon 🍣🔥

(8 pieces) Avocado, chives, miso mayonnaise, rocoto sauce, Wok shichimi (mixture of sesame seeds and spices).

\$28.900



Tuna 🍣🚢🔥

(8 pieces) Avocado, chives, miso mayonnaise, ginger, olive oil, Wok shichimi (mixture of sesame seeds and spices).

\$26.900



Classic california 🍣

(8 pieces) Kani stick, avocado, cucumber and sesame seeds. \$27.900



California

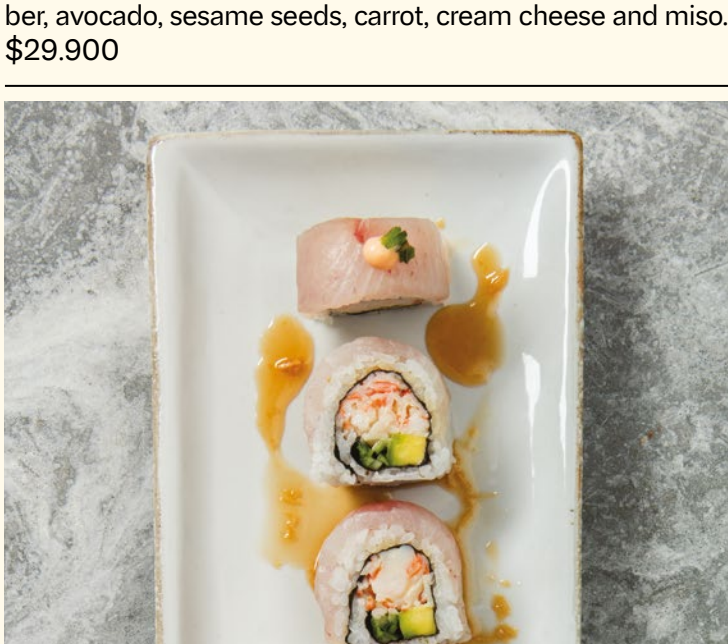
(8 pieces) Kani stick, avocado, cucumber and masago.

\$32.900



Jalapeño 🍣🚢🔥

(8 pieces) Tuna, avocado, jalapeño, coriander and rocoto sauce with sesame oil. \$38.900



Crazy 🍣

(8 pieces) Grilled salmon skin, radish, micro greens, cucumber, avocado, sesame seeds, carrot, cream cheese and miso.

\$29.900



Spicy roll 🍣🚢🚢🔥

(8 pieces) Shrimp, Kani stick, avocado and cucumber, rolled in sashimi slices, topped with jalapeño, spicy mayonnaise and tangerine sauce with soy and sesame seed oil.

\$37.800

With trout. \$34.800

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Maki



Trout maki 🍣

(8 pieces) Trout, asparagus, cucumber, shiso or yozu, served with sweet soy citric souce with dill and tamarind. \$29.900



Ebi maguro 🍣🍣🍣

(8 pieces) Tuna or salmon, shrimp, avocado, massago, cucumber, shiso and yuzu, wrapped in asian radish or cucumber. Served with ponzu and soy sauce. \$36.900



Bamboo 🍣

(8 pieces) Pirarucú, cream cheese, green mango and plantain, wrapped in avocado, topped with teriyaki sauce and sesame seeds. \$36.900

Veggie (without Pirarucú). \$19.900



Pirarucú maki 🍣

(8u) Pirarucú, cucumber, avocado, shiso, semame seeds and lemon zest. Served with anago sauce. \$28.900



Shime roll 🍣

(8 pieces) Cured salmon and trout, avocado, asparagus, knai stick, cucumber, cream cheese with dill, yuzu, and lemon zest, rolled in soy paper and sesame. \$32.900



Rainbow maki 🍣🍣🍣

(8u) Kani stick and avocado, rolled in salmon, trout, shrimp, avocado and sashimi. \$37.900



Sakana maki 🍣🍣

(8 pieces) Crispy panko crusted fish, avocado and green mango, with wasabi mayonnaise and dill, rolled in soy paper and sesame. \$33.900

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Maki



Wok maki salmón 🍣

(8 pieces) Kani stick, cream cheese and masago, rolled in salmon sashimi. \$38.900

With trout. \$34.900



Dynamite 🍣🍣🍣🔥

(6 pieces) Shrimp, kani stick and fish, masago, asparragus, avocado, with dynamite mayonnaise, spring onion, butter, garlic and teriyaki sauce. \$38.900



Salmon tempura ko 🍣

(8 pieces) Grilled marinated salmon, cucumber, avocado and cream cheese, served with crunchy tempura ko and teriyaki sauce with yuzu and miso. \$39.900



Wokn'roll 🍣🍣🍣🍣

(8 pieces) Kani sticks, shrimp tempura and cream cheese wrapped in fish and kani stick tartare with chives, coriander, teriyaki sauce and sesame sedes. \$39.900

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Maki



Bomba 🍣🔥

(8 pieces) Shrimp tempura roll with kani stick, avocado, chipotle sauce and teriyaki sauce. \$39.900



Tempura ko (ebi) 🍣

(8 pieces) Shrimp tempura, kani stick, cream cheese, cucumber and avocado, rolled in tempura ko, topped with teriyaki sauce and sesame seeds. \$38.900



Ceviche maki (acevichado) 🍣🍣🍣

(8 pieces) Panko fried shrimp and avocado, rolled in sashimi, topped with white onion, garlic, coriander and "leche de tigre" sauce (contains celery). \$39.900

Canoa Wok

A selection of seasonal nigiri (6 pieces) and sashimi (4 pieces) and one maki of your choice served on a traditional wooden canoe. \$98.900

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Veggie nigiri



Shitake with sesame oil and sesame seed, avocado, plantain, tomato or asparagus.

Per piece. \$3.700

3 pieces. \$10.900

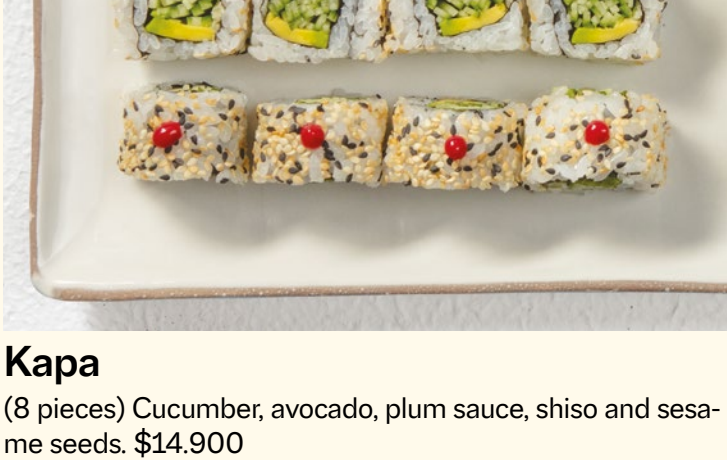
6 pieces. \$21.900

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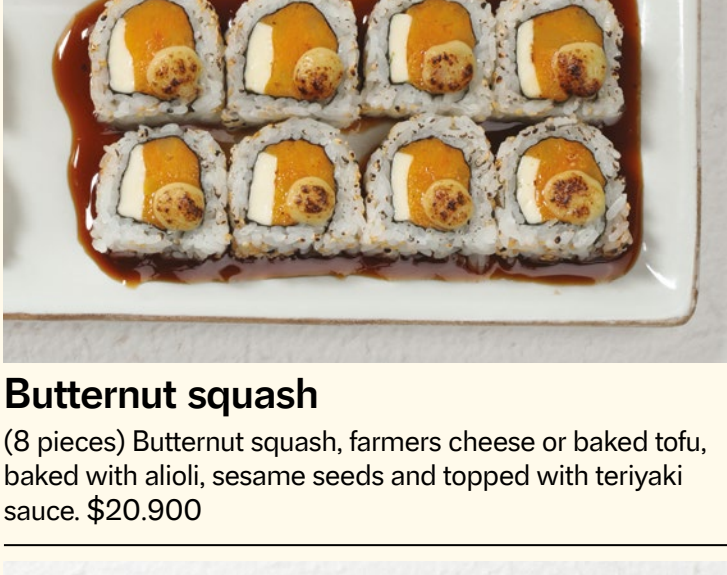
Shitake mushrooms

(8 pieces) Shitake mushrooms, sun dried tomatoes, spinach and asparagus, rolled in avocado, topped with lemon and citrus fruit puree. \$24.900



Kapa

(8 pieces) Cucumber, avocado, plum sauce, shiso and sesame seeds. \$14.900



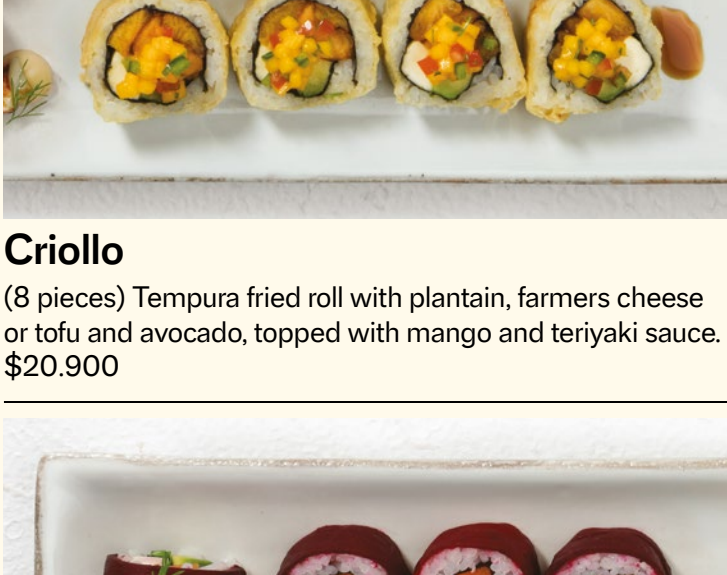
Butternut squash

(8 pieces) Butternut squash, farmers cheese or baked tofu, baked with alioli, sesame seeds and topped with teriyaki sauce. \$20.900



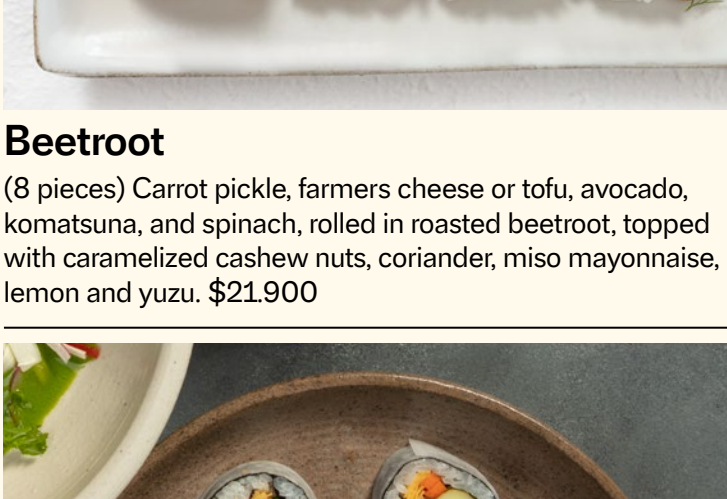
Crunchy shitake

(8 pieces) Shitake tempura, asparagus, avocado, hearts of palm, mayonnaise, sesame seeds, chives, sweet soy sauce and shiso powder. \$24.900



Criollo

(8 pieces) Tempura fried roll with plantain, farmers cheese or tofu and avocado, topped with mango and teriyaki sauce. \$20.900



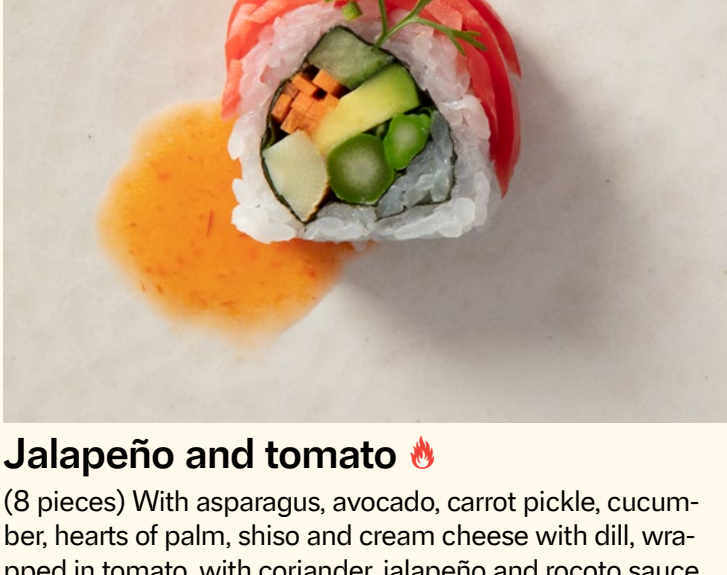
Beetroot

(8 pieces) Carrot pickle, farmers cheese or tofu, avocado, komatsuna, and spinach, rolled in roasted beetroot, topped with caramelized cashew nuts, coriander, miso mayonnaise, lemon and yuzu. \$21.900



Futo maki veggie

(8 pieces) Marinated shitake mushrooms, asparagus, hearts of palm, spinach, carrot pickle, tamago (Japanese omelette) and sesame seeds, wrapped in asian radish or cucumber. \$19.900



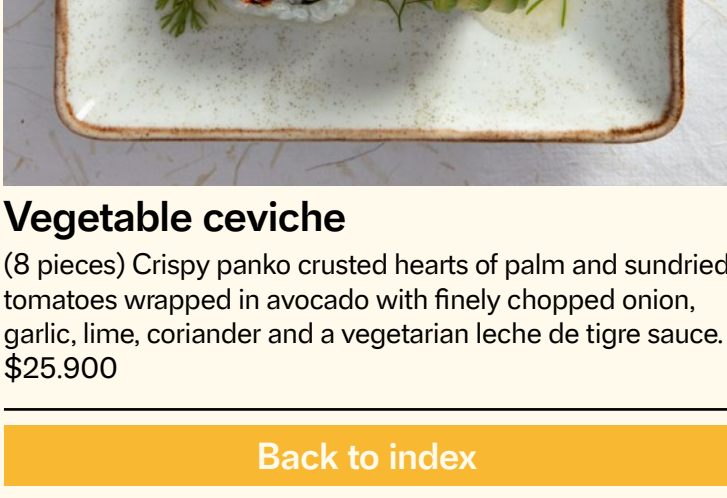
Jalapeño and tomato 🌶️

(8 pieces) With asparagus, avocado, carrot pickle, cucumber, hearts of palm, shiso and cream cheese with dill, wrapped in tomato, with coriander, jalapeño and rocoto sauce with sesame oil. \$21.900



Vegetable ceviche

(8 pieces) Crispy panko crusted hearts of palm and sundried tomatoes wrapped in avocado with finely chopped onion, garlic, lime, coriander and a vegetarian leche de tigre sauce. \$25.900



Wok in a glass



Juices

Mango. \$7.100

Purple passion fruit. \$7.600

Tamarind. \$7.900

Araza. \$7.600

Cupuazu. \$7.600

Golden passion fruit. \$7.100

Mandarin. \$8.900

Strawberry. \$7.900

Acai, mango and purple passion fruit. \$13.900

ABC. Araza, banana and mint. \$7.900

Strawberry and lychee. \$14.900

Mandarin, strawberry and banana. \$14.900

Ginger alert. Fresh apple and pear juice mixed with lime, ginger and ginger ale. \$12.900

Tropicana. Mango, mandarin, banana and purple passion fruit. \$12.300

Gili gili. Tamarind, pineapple, ginger and a syrup infused with spices. \$11.400

Mango lush. Mango, lemongrass, apple and ginger. \$13.400

Ping pong. Red grape, lychees, fresh lime and soda water. \$14.200



Lemonades

Raw sugar cane. \$5.600

Mint frappe. \$7.200

Traditional. \$5.800

Honey. \$8.700

Lemongrass. \$6.900

Sodas

Golden passion fruit. \$6.900

Tamarind. \$6.900

Purple passion fruit. \$6.900

Camu camu. \$7.600

Corozo. With lemon zest. \$7.600

Ice tea

Ice tea Wok. A blend of fruit tea, fresh orange and lime juice and a syrup infused with spices. \$13.900

Green Wok. A blend of local Colombian green tea with mint, guayusa and yacon. \$5.900

Hibiscus infusion. No added sugar. \$6.900

Cucumber with thai basil. Cucumber juice, thai basil and a ginger and lime syrup. \$11.200

Smoothies

Prepared with nut milk and honey.

Banana and cacao. Cacao nibs, banana, cinnamon, coconut and dates. \$14.500

Mixed berry. Mix of fresh berries, banana, cinnamon and mint. \$14.600

Freshly squeezed juices

Carrot, apple and ginger. \$12.400

Green juice. Apple, pear, lime and baby spinach. \$15.900

Others

Lychee water. \$19.900

Manantial mineral water (500ml). \$6.500

Sparkling manantial mineral water (300ml). \$5.900

Sodas (330ml). \$5.400

Ginger ale (300ml). \$6.900

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Beers

Club Colombia. (330ml). \$9.100

Heineken. Bottle (250ml). \$8.900

Blade - Draft. \$12.900

Corona. (355ml). \$12.900

Pola del pub. Witbier (330ml). \$13.400

India Pale Ale (IPA) (330ml). \$14.900

Ōtoro. Japanese style pilsen lager (330ml). \$15.900

Singha. Thailand (330ml). \$15.900

Wine

Cava

Glass

Bottle

Segura viudas reserva (Spain). \$144.900

Blanco

Flor de Crasto

(Portugal). \$26.900 | \$128.900

Altavista Torrontés

(Argentina). \$28.900 | \$131.900

M. Chapoutier Belleruche

(France). \$29.900 | \$160.900

Rosado

Protocolo tempranillo

(Spain). \$26.900 | \$128.900

Amalaya rosé

(Argentina). \$28.900 | \$131.900

Tinto

J. Bouchon Carmenere

(Chile). \$26.900 | \$128.900

Sierra cantabria crianza

(Spain). \$28.900 | \$131.900

Catena Malbec

(Argentina). \$29.900 | \$160.900

Prima San Román Toro

(Spain). \$30.900 | \$169.900

A glass of warm mulled wine. \$26.900

Sake

Lemon verbena sake. Sake, lemon verbena, ginger, lemon and sugar. \$18.900

Mix berry sakerinha. Sake, berry sugar syrup strawberries and blackberries. \$19.900

Chilled (glass)

Momokawa Organic.

Junmai Ginjo, light and fruity. \$34.900

Nigori (non filtered), creamy and tropical. \$34.900

Momokawa Diamond. \$34.900

Chilled jar

Momokawa Organic or Diamond. \$34.900

Bottle

Hana-kizakura (300ml).

Junmai Ginjo Japanese, light and with floral scent.
\$128.900

Momokawa Organic (750ml).

Junmai Ginjo, light and fruity. \$146.900

Nigori (non filtered), Junmai Ginjo, creamy and tropical.
\$146.900

Momokawa Diamond (750ml). \$146.900

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Dessert at Wok



Tapioca with mango

\$8.900



Wontons

Filled with cheese and caramel. Served with a blackberry compote. \$14.900

Banana tempura served with vanilla ice cream

\$14.900

Lemongrass creme brulee with coconut tuille biscuit

\$14.900

Coconut flan

\$12.300

Chocolate cake with blackberry compote

Flour free. \$15.900

With vanilla ice cream. \$21.200



Fresh soursop

Cupuazu ice cream and meringue with cashew nuts. \$17.900



Sticky toffee pudding

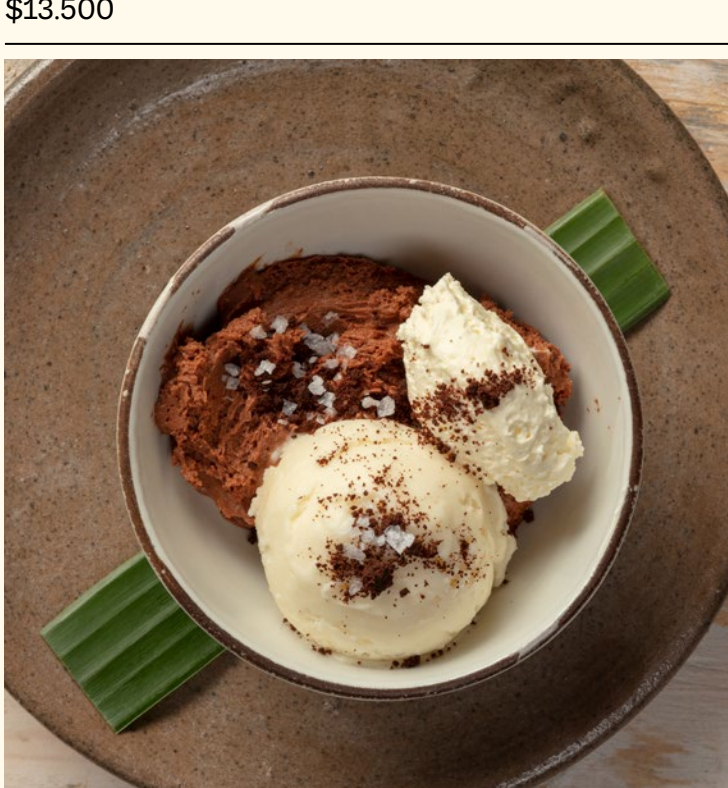
\$15.300

With vanilla ice cream. \$20.600



Jasmine tea pannacotta with sesame

\$13.500



Chocolate mousse

Served with purple passion fruit, cupuazu or vanilla ice cream, chocolate crumble, vanilla cream and sea salt. \$15.900



Matcha tea “tres leches”

Served with mix berry compote and vanilla cream. \$17.900

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Dessert at Wok



Mixed berries cheesecake

\$17.900



Chocolate and caramel tart

With vanilla ice cream and sea salt. \$17.900



Pavlova

Meringue with passion fruit coulis, vanilla cream, mango and fresh purple passion fruit. \$15.900



Chocolate tart

Nut, cacao, date and coconut crust filled with cashew, cacao and honey cream and topped with raspberries or blueberries depending on the season (Flour free and dairy free).

\$18.900



Acai bowl

Served with a selection of fresh fruits, coconut flakes, cashew nuts, cacao nibs and sugar cane syrup. \$20.900

A bowl of ice cream

Guaimaro and cacao nib, chocolate and vanilla ice creams. Served with chocolate crumble, caramelised bananas and cashew nuts. \$17.900

Purple passion fruit, lemongrass and cupuazu ice creams. Served with lime crumble, mixed berry compote, arequipe (caramel fudge) and caramelised cashew nuts \$19.900

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Coffee



Coffee. \$4.800

Espresso. \$4.200

Double espresso. \$5.400

Cappuccino. \$5.400

Latte. \$7.100

Macchiato. \$4.300



Vietnamise coffee

\$5.100

Cold. \$5.900

Both with condensed milk.



Affogato

Espresso with vanilla ice cream and miso caramel. \$7.900

All coffees can be ordered decaffeinated, with lactose-free milk and/or nut milk.

Tea (jar)

Japanese green. \$5.900

Jasmine. \$5.900

Genmaicha. \$5.400

Green Wok. A blend of Colombian green tea, mint, guayusa and yacon. \$5.900

Infusions

Ginger and honey. \$4.500

Apple, blackberry and fresh herbs. \$6.100

Turmeric and ginger. \$4.800

Hot chocolate

Prepared with 100% single origin Colombian chocolate from Arauca.

With water. \$5.900

With lactose - free milk. \$6.400

With nut milk with honey. \$7.200

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Kids menu



Vietnamese noodle soup

Chicken broth with rice noodles, bean sprouts, fresh coriander, oyster sauce and nam pla. \$19.900

Chicken tempura with honey

Tempura battered pieces of chicken breast. \$21.900

Satays

1 skewer and a side dish.

Chicken thighs marinated in soy sauce infusion and peanut oil. \$17.900

Beef tenderloin on a sugar cane stick with teriyaki sauce and sesame seeds. \$22.900

Side dishes:

- Stir fried rice with peas, egg, chives and sesame oil.
- Stir fried vegetables with soy sauce.
- Butterfly pea flower infused rice.

Mini bamboo Wok

Chargrilled chicken breast marinated in hoisin sauce, served with stir fried vegetables, jasmine or brown rice, green mango and sesame seeds. \$23.900

Mini stir fried egg noodles

Stir fried wheat and egg noodles, vegetables, oyster sauce, soy sauce, ginger and sesame oil.

With vegetables and shitake sauce. \$16.900

With chicken breast. \$20.900

Stir - fried rice

Stir fried with peas, egg, chives and sesame oil. \$10.900

With butterfly pea flower infused rice, peas, carrots, egg and sesame oil. \$11.700

Sushi balls

(4 pieces) Salmon and avocado. Shrimp tempura. Plantain with avocado, mango and cheese. Kani stick with avocado and masago. \$17.900

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Wok at home



Gyoza kit

Contains 9 frozen gyozas and a packet of soy infused dipping sauce.

Mushrooms. \$28.900

Chicken. \$28.900

Beef. \$31.900

Mixed. (3 mushroom, 3 chicken, 3 beef). \$31.900



Tan tan ramen kit

\$39.900

Tan Tan broth. Broth (chicken broth with tahini and Sze-chuan pepper).

Tan Tan chicken. Chopped chicken breast with shitake and courgette.

Vegetables. Sliced onion and bok choy.

Saporo style ramen pasta. Does not contain eggs.

Sesame seeds.

Preparation instructions.

WOK 

Territorio  **Redeban**

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