

# TORO



**SUSHI • TEPPANYAKI • SEAFOOD**

**Toro is the term for the fatty part of the tuna,  
found in the belly part of the fish.**

**Toro is an authentic Seafood, Teppanyaki, Steak and Sushi restaurant in Port Elizabeth.  
Choose from a variety of dishes, Seafood, Steak and mouth-watering sushi to eat at  
the restaurant or to Take-Away if you would like to eat a delicious meal in the  
privacy of your own home.**

**Preparing delicious meals with the freshest ingredients takes time, and we thank you  
for your patience. If you are remotely unsatisfied with your meal or dining experience,  
please bring it to our attention.**

**Thank you for choosing to join us for a unique experience.  
We trust you will enjoy your visit here.**

## **SUSHI ETIQUETTE**

- 1. The pickled ginger serves as a palate refresher,  
the taste is quite strong, and these are only meant to be taken in small doses between  
the dishes.**
- 2. Soy sauce dipping: Mix just enough soy to use. Soy sauce add a touch of flavor.  
It is also good manners to only use the sauce on the fish part of your sushi and not the  
rice.**
- 3. Try to eat all the food that is ordered, as it is considered bad manners to waste food.**
- 4. It is generally considered best form to eat sushi in one bite.**
- 5. Use the wasabi sparingly. Used originally in the 19th century to kill parasites in the sushi  
fish, it is a common misconception that wasabi is a Japanese horseradish.**
- 6. Sushi is finger food. You may use chopsticks to pick up the sushi pieces,  
but they may be clumsy tools. Using your fingers in this case is perfectly acceptable.**

**Our salmon is of the finest export quality and 100% Norwegian salmon.  
This means we only use the fresh salmon that has never been frozen and is  
always air freighted in from Norway.**

**Efficiency, quality, service, warm welcome and a child friendly environment  
is what you will expect from us. Please feel free to engage with management at any time,  
with ideas or suggestions.**

## **SIGNATURE APPETIZERS**

### **FRIED CAMEMBERT**

**R66**

Sesame crusted camembert fried and draped with our home-made cranberry sauce.

### **ROLLED PORK BELLY**

**R68**

Roast pork belly drizzled with oyster sauce and topped with an apple and mint mousse.

### **TEMPURA PRAWNS**

**R68**

Three scrumptious queen prawns rolled in tempura crumbs and served with a lemon & garlic aioli.

### **CHICKEN LIVER DIABLO**

**R58**

Chicken livers tossed in onion, garlic and a touch of chilli & basil. Cooked in a Napolitana sauce and finished off with a splash of cream.

### **PROVENCALE MUSSELS**

**R66**

Fresh half shell mussels served with red onions, celery and a creamy white wine sauce with a touch of tomato puree served with a slice of home-made rosemary & olive loaf.

### **PATAGONIAN GRILLED SQUID**

**R74**

Grilled calamari tubes chosen for it's natural tenderness and its delicate flavour, served with a choice of lemon butter, garlic butter or tartar sauce.

### **FRIED CALAMARI**

**R68**

Tender strips of calamari deep fried, with a choice of lemon butter, garlic butter or tartar sauce.

### **CAJUN CHICKEN SALAD**

**R72**

Grilled tender chicken strips served with crisp lettuce, feta, tomatoes & peppadews served with a tangy mayo & herb dressing.

### **SPRINGBOK CARPACCIO**

**R74**

Layered on a white wine vinegarette, topped with parmesan shavings, toasted almonds and drizzled with a balsamic reduction.

### **CHILLI FISHCAKE**

**R68**

Home made fish cakes rested on a bed of crisp greens, draped with a herb & garlic aioli topped with 2 tempura prawns.

## **NATURE LOVER**

### **TEMPURA VEG**

**R62**

Seasonal fresh veg rolled in tempura flour served with a soy reduction.

### **GRILLED PORTABELLO MUSHROOM**

**R62**

Fresh mushrooms topped with chilli, garlic, coriander and soy.

### **STUFFED AUBERGINE**

**R52**

Wafer thin slices of eggplant layered and stuffed with mushroom, olives, onion and mozzarella, rested on a bed of fresh greens dotted with basil pesto.

## **OCEAN DELICACIES**

All main dishes are served with a choice of  
Rice | Veg | Salad | Chips | Wedges

### **CATCH OF THE DAY**

**SQ**

Our line fish is acquired daily at our local harbour if you can get fresher fish, its probably still in the ocean - please ask your waitron which fish is available. Served with lemon butter, garlic butter or tartar sauce.

### **HAKE**

**R78**

Deep fried or grilled. A perfect white flaky texture accompanied by a choice of lemon butter, garlic butter or tartar sauce.

### **WOK FRIED PRAWNS**

**R148**

Ten prince prawns wok fried with either a peri-peri garlic or lemon & herb sauce.

### **PATAGONIAN SQUID**

**R119**

Grilled squid chosen for it's natural tenderness and its delicate flavor served with a choice of lemon butter, garlic butter or tartar sauce.

### **FRIED CALAMARI**

**R109**

Tender fried strips of fresh calamari, served with a choice of lemon butter, garlic butter or tartar sauce.

## TORO STEAK AND GRILL

100% Pure grain fed beef, grilled to your satisfaction.

<b>SIRLOIN</b>	200g - <b>R142</b>	300g - <b>R159</b>
<b>FILLET</b>	200g - <b>R154</b>	300g - <b>R169</b>
<b>PORK RIBS</b>	500g - <b>R129</b>	
<b>PORK NECK STEAK</b>	200g - <b>R108</b>	300g - <b>R129</b>
Tender pork neck steak topped with fig, camembert and a drizzle of tonkatsu sauce.		
<b>ANGUS RUMP</b>	200g - <b>R178</b>	300g - <b>R198</b>
Certified angus rump tail served on a bed of egg noodle, topped with shitake mushroom.		

## TORO SPECIALITY DISHES

### FILLET DIABLO

**R165**

200g tender beef fillet flambèed with a pot-still brandy topped with mild peri-peri chicken livers.

### FILLET DUO

**R165**

Two juicy fillet medallions topped with a mushroom and a Madagascan peppercorn sauce.

### SIRLOIN THERMIDOR

**R178**

Succulent 300g sirloin layered with a thermidor sauce, topped with crispy tempura prawns.

### OLD STYLE KAROO LAMB SHANK

**R195**

Slow oven cooked Karoo shank smothered in red wine & rosemary gravy rested on a bed of mash, accompanied with seasonal veg.

### ROLLED PORK BELLY

**R118**

Delectable roasted pork belly drizzled with a tonkatsu sauce topped with an apple and mint mousse.

### PESTORICO

**R129**

Tender chicken breast stuffed with basil pesto, wrapped in bacon and covered with a tri-formage ( three cheese sauce )

### CHICKEN SUPREME

**R115**

Golden brown chicken schnitzel, topped with bacon & haloumi served with a choice of mushroom or cheese sauce.

## COMBINATION DISHES

### HAKE & CALAMARI

**R142**

150g Hake & 150g falklands calamari grilled or fried with a choice of lemon butter, garlic butter or tartar sauce.

### SURF & TURF

**R156**

Enjoy the best of both worlds with a 150g juicy flame grilled sirloin topped with a creamy mushroom sauce accompanied by 150g of calamari and four prince prawns served with a choice of lemon butter, garlic butter or tartar sauce.

### OCEANIC PLATTER

**R179**

150g of calamari, 4 x prince prawns, 8 x creamy provencale mussels & 150g of hake grilled or fried served with a choice of lemon butter, garlic butter or tartar sauce.

### KINGS TOWER FOR TWO

**R349**

A selection of all our top seafood, sushi and meat dishes. Served on a 3 tier tower. Please ask your waiter about the selection.

## CHEF'S RECOMMENDATION

### KUDU & OSTRICH

**R185**

Kudu and ostrich medallions topped with a creamy blue cheese & mild peri-peri sauce served with a choice of side.

### SEAFOOD PAELLA

**R169**

Traditional wok tossed prawns, calamari, mussels, linefish and scallops. Tossed in red onions, tomato, saffron, mixed herbs & savory rice, with a touch of white wine.

### TORO PAELLA

**R149**

Traditional wok tossed prawns, mussels, calamari, chicken breast, chorizo & line fish tossed in red onions, tomato, saffron, mixed herbs & savory rice, with a touch of white wine.

### ADDITIONAL SIDES

**R22**

Seasonal Veg / Garden Salad / Wedges  
Savoury Rice / Chips

## SUSHI A-LA-CARTE

<b>MAKI ROLL</b>		<b>(8pc)</b>
tempura prawn /salmon / tuna / prawn		<b>R52</b>
avo / cucumber		<b>R42</b>
<b>CALIFORNIA ROLL</b>	<b>(4pc)</b>	<b>(8pc)</b>
salmon / tuna / prawn / tempura prawn / tempura salmon	<b>R42</b>	<b>R78</b>
salmon & prawn roll / salmon & cream cheese	<b>R44</b>	<b>R82</b>
<b>FASHION SANDWICH</b>		<b>(4pc)</b>
salmon / tuna / prawn		<b>R54</b>
rainbow fashion		<b>R56</b>
<b>NIGIRI</b>		<b>(2pc)</b>
salmon / tuna / prawn / tempura prawn		<b>R42</b>
beancurd ( salmon / tuna / prawn )		<b>R48</b>
<b>HAND ROLL</b>		<b>(1pc)</b>
salmon / tuna / prawn / tempura prawn		<b>R52</b>
<b>ROSES</b>	<b>(2pc)</b>	<b>(4pc)</b>
salmon / tuna	<b>R34</b>	<b>R62</b>
salmon & prawn	<b>R39</b>	<b>R72</b>
<b>SASHIMI</b>	<b>(3pc)</b>	<b>(5pc)</b>
salmon / tuna	<b>R56</b>	<b>R86</b>
seared tuna / seared salmon	<b>R64</b>	<b>R94</b>
<b>SALADS</b>		
<b>CRABSTICK &amp; PRAWN SALAD</b>		<b>R68</b>
<b>SEARED TUNA SALAD</b>		<b>R98</b>
<b>SASHIMI SALAD</b>		<b>R98</b>
<b>SIDES &amp; EXTRAS</b>		
<b>Sushi rice</b>		<b>R22</b>
<b>Special Hot Wasabi</b>		<b>R10</b>
<b>Mayo</b>		<b>R10</b>
<b>Fortune Cookies</b>		<b>R10</b>

## **GOURMET SUSHI**

<b>CATERPILLAR ROLL</b>	<b>(5pc) (10pc)</b>
tempura prawn, salmon and cream cheese inside, topped with avo & drizzled with our special sauce.	<b>R56 R108</b>
<b>RAINBOW ROLL</b>	<b>R56 R108</b>
salmon / tuna / prawn with avo inside topped with salmon, tuna, avo, mayo & caviar.	
<b>REDROOF ROLL</b>	<b>R56 R108</b>
salmon, prawn, and cream cheese inside, topped with tuna and 7 spice.	
<b>TEMPURA ROLL</b>	<b>R56 R108</b>
prawn or tuna with avo inside, deep-fried, drizzled with a sweet chilli mayo.	
<b>SEARED TUNA ROLL</b>	<b>R56 R108</b>
spicy tuna & avo inside, topped with seared tuna and a seared tuna sauce.	
<b>CRAZY SALMON ROLL</b>	<b>R56 R108</b>
spicy salmon and avo inside, topped with seared salmon & special spicy mayo dressing.	
<b>TORO ROCK &amp; ROLL</b>	<b>R56 R108</b>
prawn tempura & avo inside topped with seared salmon or seared tuna drizzled with our special sauce.	
<b>HOT ROCK &amp; ROLL</b>	<b>(4pc) (8pc)</b>
spicy tuna / salmon, topped with tempura shrimp dipped in a creamy spicy mayo.	<b>R74 R138</b>
<b>GREEN BAMBOO</b>	<b>(6pc)</b>
salmon, tempura prawn, avo & cream cheese, cucumber laced with or without rice.	<b>R98</b>

## **SUSHI PLATTERS**

### **KYOTO PLATTER (11pc)**

**R119**

5 pc toro rock & roll  
4pc salmon fashion  
2pc roses

### **KUMO PLATTER (15pc)**

**R119**

5pc tempura roll  
2pc roses  
8pc avo maki

### **VEGETARIAN PLATTER (18pc)**

**R109**

4pc veg california roll  
4pc veg fashion sandwich  
2pc beancurd  
8pc avo maki

### **OSAKA PLATTER (20pc)**

**R159**

5pc rainbow roll  
5pc toro rock & roll  
8pc tuna maki  
2pc salmon roses

### **CALIFORNIA PLATTER (20pc)**

**R169**

4pc salmon california  
4pc prawn california  
4pc tuna california  
4pc prawn tempura california  
4pc crispy salmon california

### **TEMPURA PLATTER (23pc)**

**R189**

4pc crispy salmon california  
4pc prawn tempura california  
5pc tempura roll  
5pc caterpillar roll  
5pc toro rock & roll

### **TOKYO DELUXE PLATTER (34pc)**

**R299**

10pc tempura roll  
4pc salmon california roll  
3pc sashimi  
8pc avo maki  
5pc red roof roll  
4pc salmon roses

## TEPPANYAKI

Served with steamed rice or egg noodles.

### CHICKEN TERIYAKI

**R119**

250g tender chicken filleted quarters dusted in flour & grilled till golden brown, stir-fried with Toro's teriyaki sauce.

### TORO TEPPANYAKI SQUID

**R129**

250g of tender falklands squid, grilled with spring onion, lemon, garlic & teriyaki sauce.

### TERIYAKI BEEF FILLET

**R168**

200g tender beef filleted, stir-fried with Toro's teriyaki sauce, garlic & black pepper.

### SEARED TUNA STEAK

**R188**

200g of fresh caught yellow fin tuna grilled with lemon & spring onion teriyaki sauce.

### SALMON FILLET

**R198**

200g of fresh Norwegian salmon grilled with our special wine, lemon & spring onion teriyaki sauce.

### TEPPANYAKI PRAWNS

**R178**

Eight prawns grilled with our special wine, lemon, garlic & spring onion butter.

## RICE & NOODLE BAR

### VEG NOODLES

**R68**

stir-fried asian noodles with fresh seasonal veg, with a choice of udon or egg noodle.

### CHICKEN NOODLES

**R88**

stir-fried asian noodles with chicken and veg with a choice of udon or egg noodle.

### SEAFOOD NOODLES

**R119**

stir fried asian noodles with mixed seafood and veg, with a choice of udon or egg noodle.

### PRAWN NOODLES

**R139**

stir-fried asian noodles with prawns and veg, with a choice of udon or egg noodle.

### CHICKEN FRIED RICE

**R82**

wok-fried egg rice with chicken.

### SEAFOOD FRIED RICE

**R119**

wok-fried egg rice with a selection of mixed seafood.

### PRAWN FRIED RICE

**R139**

wok-fried egg rice with prawns.

## TEPPANYAKI SIDES

STIR-FRIED SEASONAL VEG

**R28**

STEAMED RICE

**R22**

PLAIN EGG NOODLES

**R22**

TEPPANYAKI EGG FRIED RICE

**R28**

# **SWEET SENSATION**

**All our desserts are home-made.**

## **PANNA COTTA**

**R42**

Our chef's delectable twist on the traditional Italian dessert. Served with a mouth watering berry coulis.

## **AMARULA BAKED CHEESE CAKE**

**R56**

From Africa with love.

Oven baked amarula cheese cake topped with a dark chocolate & served with vanilla ice-cream.

## **MALVA PUDDING**

**R46**

Traditional home-made malva pudding served with warm custard and vanilla ice-cream.

## **CRÈME BRULÉE**

**R54**

French style home-made vanilla custard topped with caramalised sugar.

## **DEEP-FRIED ICE CREAM**

**R54**

Vanilla ice cream wrapped in phylo pastry fried and served with a dark chocolate sauce.

## **LOVE POTION**

**R68**

An enticing combination of seasonal fruit served with white and dark chocolate.