TOLO

FOR THE TABLE

🌶️ salt & pepper tofu with chili aioli *[vg, gf]*

SNACKS & APPS - Choose Two
(additional option $5 pp)

cucumber & wood ear with wasabi *[v, gf]*
🌶️ bamboo shoot with chili crisp *[v, gf]*
prawn toast with sesame & prawn head aioli
🌶️ cold "mouthwatering" spicy chicken with peanuts & steamed rice
✅ lap cheong carbonara with Sichuan peppercorns *[d]*
little rice noodles with XO *[sh, gf, v available]*
scallops with glass noodles, sweet soy & cilantro (+$5 pp) *(d, gf)*

MAINS - Choose Two
(additional option $10 pp)

🌶️ bean curd skin with shishito peppers & chili cumin *[v, gf]*
Chinese pork sausage & gai lan fried rice *[gf]*
sweet & sour crispy fish with steamed rice (+$5 pp)
🌶️ fried chicken & scallion waffles with chili crisp glaze *(d)*
duck leg confit char siu with cheung fun *[gf]*
five spice pork chop with mashed potatoes & bok choy *[d, gf]*
"beef & broccoli" (+$10 pp) *[gf]*

SIDES - Choose One
(additional option $5 pp)

✅ "fish fragrant" Brussels sprouts *[v, gf]*
🌶️ water spinach in a garlic fermented tofu sauce *[v, gf]*
string beans with minced pork *[sh, gf]*
seaweed "shake shake" fries *[v, gf]*

DESSERT- Choose One
(additional option $5 pp)

Hong Kong Milk Tea Torrija with Seasonal Gelato *[d]*
Forbidden Sticky Rice with Seasonal Fruit & Mango Sorbet *[v, gf]*

Sample Large Party Menu starting at $75pp.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions 11.12

by the glass

Sparkling

Silvia Zucchi, Lambrusco di Sorbara Rosato 2024	18/70
Peter Lauer, Riesling Sekt Brut Nature 2023	26/100

White

Weiser-Künstler, Riesling Feinherb 2025	18/70
Domaine Olivier Merlin, Mâcon 'La Roche-Vineuse 2023	21/80

Orange + Rosé

Meinklang, Burgenland Orange 'Weisser Mulatschak' 2025	18/70

Red

Jean Foillard, Beaujolais-Villages 2024	19/75
Newfound, 'Gravels' California 2023	20/80
Oenos Mittas, Naoussa 2023	21/85

Sweet

Moulin Touchais, Coteaux du Layon 1994 (3oz)	15

Beer + Sake

Echigo, Koshikari Rice Lager	8
Brooklyn Kura, Junmai Daiginjo Nama 'Catskills'	18/85

ask us about daily special pours...

some of our favorite bottles (more on the QR code)

Valentin Zusslin, Crémant d'Alsace Brut Zero	95
Agrapart, '7 Crus' Blanc de Blancs Extra Brut)	170
Domaine des Ardoisières, Savoie Jacquère 'Silice' 2025	75
Bastian Beny, Rheinhessen Sylvaner 2022	120
Clos Venturi, Vin de Corse Blanc '1769' 2025	80
Domaine Génot-Boulanger, Beaune Blanc 'En Lulunne' 2022	145
Eleni & Edouard Vocoret, Chablis Premier Cru 'Châtains' 2023	185
Domaine Danjou-Banessy, VdF Orange 'Supernova' 2025	95
Montenidoli, Rosato 'Canaiuolo' 2024	80
Ariane Lesné, Pineau d'Aunis 'Picrochole' 2022	85
Domaine Bachelet-Monnot, Bourgogne Rouge 2023	120
Chiara Condello, Sangiovese Romagna 'Predappio' 2023	70
Château Massereau, Graves 2014	115
Roagna, Langhe Rosso 2019	115

Housemade NA Bevvies

Tolo's iced milk tea *12*
tart hawthorn iced tea 12
hibiscus ginger iced tea *12*

scan for our complete wine list

parties 6 or more are subject to automatic 20% gratuity