

WOLVES OF TOKYO

TASTING MENUS

KIWAMI / PINNACLE £140 PER PERSON

TO SHARE. MINIMUM 2 PEOPLE

Spicy Edamame VE

Spicy chilli bean paste & sesame seeds

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Akami Sashimi TUNA GF

Sake Sashimi SALMON GF

Hamachi Sashimi YELLOWTAIL GF

Suzuki Sashimi SEA BASS GF

Tai Sashimi SEA BREAM GF

A5 Wagyu Gunkan

A5 Wagyu, wasabi ponzu

Salmon Carpaccio GF

Beetroot salmon carpaccio, sesame dressing, sweet potato crisps & purple shiso cress

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Spicy Tuna Maki

Negitoro Tuna, spring onion & wasabi ponzu

Salmon & Avocado

Salmon, avocado, yuzu tobiko, beetroot mayo

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Yakiniku BEEF

Wagyu beef, yakiniku sauce

Kinoko Gyoza VE

Spicy mushroom dumplings

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Tai Soboro Don GF

Rice, fish broth, kizame nori, spring onion, poached egg & bubu arare

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Black Cod GF

Plum miso & pickled vegetables

Tenderstem Broccoli VE

Moromi miso & garlic chips

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Dessert Platter

東京の狼たち

TASTING MENUS

KAISEKI / SEASONAL £90 PER PERSON

TO SHARE. MINIMUM 2 PEOPLE

Edamame VE/GF

Steamed Edamame with smoked sea salt

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Akami Sashimi TUNA GF

Sake Sashimi SALMON GF

Tai Sashimi SEA BREAM GF

Salmon Tartare GF

Spicy sesame salmon

Sesame Salmon Gunkan GF

Salmon & spicy sesame

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Chicken Karaage GF

Crispy fried chicken, chilli mayo, lime

Sea Bass Maki

Sea bass, pickled cucumber, sesame seeds, avocado & tempura flakes

Yakitori Tare CHICKEN

Thigh, inner & oyster thigh

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Tori Soboro Don

Rice, chicken broth, kizame nori, spring onion, poached egg, bubu arare & truffle

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Shiso Sea Bass

Shiso sauce & lime

Sweetcorn V/GF

Miso butter, chives shichimi pepper & garlic chips

Tsuke-Mono VE/GF

Pickle selection

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Dessert Platter

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WOLVES OF TOKYO

MATSU

Edamame VE/GF	6.5
Steamed Edamame with smoked sea salt	
Spicy Edamame VE	7
Spicy chilli bean paste & sesame seeds	
White Miso Soup VE/GF	5
Spring onion, enoki mushroom, tofu, wakame & sansho pepper	

IZAKAYA

Kinoko Gyoza VE	12
Spicy mushroom dumplings	
Salmon Carpaccio GF	16
Beetroot salmon carpaccio, sesame dressing, sweet potato crisps & purple shiso cress	
Apple Kimchi Salad VE	13
Spicy nappa cabbage & pickled apple	
Kaiso Salad VE/GF	16
Seaweed & white goma dressing	

TEMPURA

Chicken Karaage GF	12
Crispy fried chicken, chilli mayo, lime	
Crispy Plum Miso Tofu VE/GF	16
Crispy karaage coating & vegan citrus mayo	

KUSHIYAKI

Yakiniku BEEF 2 PIECES	25
Wagyu beef, yakiniku sauce	
Yakitori Tare CHICKEN 3 PIECES	9
Thigh, inner & oyster thigh	
Shishito Yaki 2 PIECES V	10
Padrón peppers, plum miso sauce & sesame seeds	

DONBURI

Tori Soboro Don	15
Rice, chicken broth, kizame nori, spring onion, poached egg, bubu arare & truffle	
Tai Soboro Don GF	16
Rice, fish broth, kizame nori, spring onion, poached egg & bubu arare	

MAINS

Black Cod GF	30
Plum miso & pickled vegetables	
Shiso Sea Bass	22
Shiso sauce & lime	
Hogushita Kinoko PULLED MUSHROOMS VE	16
Japanese BBQ sauce & baby gem leaves	
Nasu Dengaku V/GF	14
Japanese aubergine, spicy miso glaze, spring onion, bubu arare & burnt lime	
Wagyu Sirloin 150G GF	90
A5 Kagoshima Wagyu, tsuke-mano, yakiniku sauce	

OZAKU

Tenderstem Broccoli VE	9
Moromi miso & garlic chips	
Sweetcorn V/GF	9
Miso butter, chives shichimi pepper & garlic chips	
Steamed Rice VE/GF	6
Tsuke-Mono VE/GF	6
Pickle selection	



SUSHI & RAW

SASHIMI & NIGIRI

Nigiri Sushi 2 Pieces Sashimi 3 Pieces	
Akami TUNA GF	16
Chu-Toro SEMI FATTY TUNA GF	17
O-Toro FATTY TUNA GF	19
Sake SALMON GF	10
Hamachi YELLOWTAIL GF	12
Suzuki SEA BASS GF	10
Tai SEA BREAM GF	10
Nigiri Selection	7 Pieces 25 9 pieces 32
Sashimi Selection	9 pieces 30 15 pieces 40

TARTARE

Served with rice crackers	
Salmon Tartare GF	10
Spicy sesame salmon	
Tuna Tartare	14
Mixed tuna with wasabi ponzu	
A5 Wagyu	19
Wasabi ponzu & spring onion	

GUNKAN

2 pieces	
Ikura	12
Salmon Roe	
A5 Wagyu	19
A5 Wagyu, wasabi ponzu	
Sesame Salmon GF	10
Salmon & spicy sesame	

MAKI

6 Pieces	
Avocado or Cucumber Maki VE/GF	10
Salmon & Avocado	12
Salmon, avocado, yuzu tobiko, beetroot mayo	
Crispy Prawn & Avocado	16
Crispy prawn, avocado, sesame seeds & wasabi mayo	
California	18
Crab, avocado, cucumber, lime mayo, tempura flakes & orange tobiko	
Spicy Tuna	14
Negitoro Tuna, spring onion & wasabi ponzu	
Vegetable V	12
Asparagus, japanese omelette, avocado, pickled vegetables, tempura flakes & chilli mayo	
Sea Bass	14
Sea bass, pickled cucumber, sesame seeds, avocado & tempura flakes	

東京の狼たち

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TASTING MENUS

SHŌJIN RYŌRI / VEGETARIAN £70 PERSON

TO SHARE. MINIMUM 2 PEOPLE

Edamame VE/GF

Steamed Edamame with smoked sea salt

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Apple Kimchi Salad VE

Spicy nappa cabbage & pickled apple

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Avocado or Cucumber Maki VE/GF

Vegetable Maki V

Asparagus, japanese omelette, avocado, pickled vegetables,
tempura flakes & chilli mayo

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Kinoko Gyoza VE

Spicy mushroom dumplings

Crispy Plum Miso Tofu VE/GF

Crispy karaage coating & vegan citrus mayo

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Hogushita Kinoko PULLED MUSHROOMS VE

Japanese BBQ sauce & baby gem leaves

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Nasu Dengaku V/GF

Japanese aubergine, spicy miso glaze,
spring onion, bubu arare & burnt lime

Sweetcorn V/GF

Miso butter, chives shichimi pepper & garlic chips

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Dessert Platter

WOLVES OF TOKYO

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Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Scan the QR code for calorie information. Adults need around 2000 kcal a day. 12.5% discretionary service charge will be added to table service bills.

V = Vegetarian
V* = Vegetarian option available
VE = Vegan
VE* = Vegan option available
GF = Gluten Free
GF* = Gluten Free option available