

WOLVES OF TŌKYŌ



Sake, classic cocktails sliced with a taste of Tokyo, and a collection of spirits, beers and wines from around the world.

There are no wrong choices.  
Choose wisely.

## COCKTAILS

<b>Coco Pandan Negroni</b>	13.5
Coconut Washed Plymouth Gin, Pandan Infused Lillet Blanc, Bitter Bianco	
<b>Lemon Tea Fizz</b>	17
Oolong Infused Ki No Bi Gin, Lillet Blanc, Yuzu Sherbet, London Essence Soda Water	
<b>Mango Velvet</b>	14
Martell VSOP, Rice Infused Coconut Milk, Mango, Lemon	
<b>Sake Southside</b>	15.5
Junmai Daiginjo Sake, Elderflower Liqueur, Altos Plata Tequila, Lemon, Shiso Leaf	
<b>Yuzu Gimlet</b>	14.5
Yuzu Sake, Watermelon, Lime, Basil	
<b>Letters To Tokyo</b>	17
Altos Plata Tequila, Aperol, Sugar, Lemon, Rathfinny Classic Cuvée	
<b>Sesame Colada</b>	13
Ron Santiago de Cuba Carta Blanca, Coconut Liqueur, Pineapple, Cucumber, Sesame	
<b>Shiitake Old Fashioned</b>	16.5
Shiitake Infused Red Breast 12 Year Old, Apricot Liqueur, Amontillado Sherry, Kahlúa, Peach	
<b>Sake Martini</b>	15.75
Ki No Bi Gin, Junmai Daiginjo Sake, Maraschino Liqueur	
<b>Kombu Espresso Martini</b>	15
Ron Santiago de Cuba Extra Añejo 11 Year Old, Kahlúa, Toasted Kombu Syrup, Sesame, Umami Bitters	
<b>NON-ALCOHOLIC</b>	
<b>Mu Letters To Tokyo</b>	13
Almave Ambar, Lyre's Italian Spritz, Lemon, Wild Idol Sparkling White	
<b>Mu Sesame Colada</b>	13
Lyre's White Cane, Coconut, Pineapple, Lime, Cucumber, Sesame	
<b>Mu Kombu Espresso Martini</b>	13
Lyre's Dark Cane, Lyre's Coffee, Toasted Kombu Syrup, Sesame, Umami Bitters	
<b>Mu Mango Velvet</b>	13
Lyre's Dark Cane, Mango, Rice Infused Coconut Milk, Lemon	

東京の狼たち

# WINE

## SPARKLING

	125ML/BOTTLE
<b>Crémant de Bourgogne Brut, 'JCB No. 21' by Jean-Charles Boisset</b> Burgundy, France	10.5/55
<b>Classic Cuvée Brut, Rathfinny</b> Sussex, England, 2020	12/60
<b>Rosé Brut, Rathfinny</b> Sussex, England, 2019	12.5/65
<b>Blanc de Noirs, Rathfinny</b> Sussex, England, 2020	14/75
<b>Veuve Clicquot Brut</b> Champagne, France	15.5/85
<b>Veuve Clicquot Rosé</b> Champagne, France	90
<b>Blanc de Blancs, Ruinart</b> Champagne, France	28/150
<b>Dom Pérignon</b> Champagne, France, 2017	350

## WHITE

	125ML/175ML/BOTTLE
<b>Grecanico, Mandrarossa</b> Sicily, Italy, 2025	8/10/39
<b>Verdejo, El Coto</b> Rioja, Spain, 2025	8.5/12/44
<b>Viognier Le Cabanon, Maison Les Alexandrins</b> Northern Rhône, France, 2025	49
<b>Riesling Kabinett Trocken Purist, Axel Pauly</b> Mosel, Germany, 2024	10/14/54
<b>Albariño, Bodega Garzón Reserve</b> Maldonado, Uruguay, 2025	11/15.5/58
<b>Aromatico, Protero, Adelaide Hills</b> South Australia, 2023	60
<b>Gavi di Gavi 'Montessoro', La Giustiniana</b> Piemonte, Italy, 2025	13.5/19/68
<b>Sauvignon Blanc, Framingham 'F-Series'</b> Marlborough, New Zealand, 2023	13/19.5/72
<b>Grüner Veltliner 'Loiserberg' Erste Lage Kamptal</b> Loimer, Lower Austria, 2023	15/21/78
<b>Sancerre 'L'Indiscreète', Anthony Girard</b> Loire, France, 2024	15.5/21.5/85
<b>Riesling 'Springvale' Clare Valley, Grosset</b> South Australia, 2023	95
<b>Chablis 1er Cru 'Les Vaudevey', Domaine Laroche</b> Burgundy, France, 2023	105
<b>Chardonnay 'Myrna', Far Mountain</b> California, USA, 2020	120

## ROSÉ

	125ML/175ML/BOTTLE
<b>Rosé, Finca Museum, Cigales</b> Spain, 2025	8/11/42
<b>Rosé Cadet de la Bégude, Domaine de la Bégude</b> IGP Méditerranée France, 2025	10/14/54
<b>Prestige Rosé, Chateau Minuty</b> Côtes de Provence, France, 2025	14/18/70
<b>Rock Angel, Château d'Esclans</b> Côtes de Provence, France, 2024	85
<b>281, Chateau Minuty</b> Côtes de Provence, France, 2025	120

## RED

	125ML/175ML/BOTTLE
<b>Vinho Tinto 'Sossego', Herdade do Peso</b> Alentejo, Portugal, 2024	8/10.5/39
<b>Monica Saragat, Cantina Atzei</b> Sardinia, Italy, 2023	9/12.5/46
<b>'Vermell', Celler del Roure</b> Valencia, Spain, 2024	50
<b>Valpolicella, Allegrini</b> Veneto, Italy, 2025	10/14/54
<b>Rioja 'LZ', Bodega Lanzaga</b> Rioja, Spain, 2024	11/15.5/58
<b>Pinot Nero 'Terrazze', Tenuta Mazzolino</b> Lombardia, Italy, 2024	12.5/17.5/65
<b>Cabernet Sauvignon, No Fine Print</b> California, USA, 2023	70
<b>Fleurie 'Indigène', Domaine Grégoire Hoppenot</b> Beaujolais, France, 2024	75
<b>Malbec Reserve, Altos Las Hormigas, Uco Valley</b> Mendoza, Argentina, 2022	15.5/21.5/80
<b>Chateau Montgrand-Milon, Pauillac</b> Bordeaux, France, 2019	95
<b>Châteauneuf-du-Pape 'Grand Vin'</b> Chateau Vaudieu, Rhône, France, 2021	100
<b>Pinot Noir Coal River Valley</b> Giant Steps, Tasmania, Australia, 2023	110

東京の狼たち

東京の狼たち

# BEER

## DRAUGHT

**Sapporo** 6.8  
Lager, Japan 4.9%

## BOTTLES

**Stella Artois Gluten Free** 6.2  
Lager, Belgium 4.6%

**Stella Artois** 6  
Lager, Belgium 4.6%

**Brooklyn Pilsner** 6.3  
Lager, Brooklyn Brewery 4.6%

**Camden Pale** 6.4  
Lager, London 4%

**Camden Hells** 6.4  
Lager, London 4.6%

**Jubel Peach** 6.35  
Lager, London 4%

**Kopparberg Cider** 6.25  
Crisp Apple / Strawberry & Lime 4%

## NON-ALCOHOLIC

**Lucky Saint** 6  
Lager / IPA, Germany 0.5%

**Guinness 0.0** 6.8  
Stout, Dublin 0%

**Stella Artois 0.0** 6  
Lager, Belgium 0%

**Kopparberg Cider** 6.25  
Strawberry & Lime Alcohol Free

## SOFT DRINKS

**Coca-Cola** 2.50

**Diet Coke / Coke Zero** 2.25

**London Essence** 2.25  
Lemonade, Soda Water, Ginger Ale, Ginger Beer,  
Indian Tonic, Pink Grapefruit Soda

**Juices** 2.5  
Orange, Cranberry, Pineapple, Apple, Tomato

## HOT DRINKS

### COFFEE

**Espresso Single** 3.20 / **DOUBLE** 3.50

**Americano** 3.75

**Cappuccino / Latte / Flat White** 4

### LOOSE LEAF TEA

English Breakfast / Earl Grey / Sencha / Jasmine / Matcha / Four  
Season Oolong / Ruby Oolong / Chamomile / Lemongrass /  
Peppermint

Oat milk available

# SAKE

SERVED HOT OR COLD. PLEASE LET YOUR  
SERVER KNOW YOUR PREFERENCE

## KEIGETSU BREWERY | JAPAN

Founded in 1877 Keigetsu is a family owned sake producer based in the Kochi Prefecture in southern Japan. The brewery crafts a range of traditional handcrafted sakes, using locally grown rice and classic methods like kimoto and yamahai to express the terroir of the land.

GLASS/CARAFE/BOTTLE

**Junmai 58, Awikawa-Homare Yamahai** 8.5/27/70  
Savoury, Nectarine, Ricotta

**Nigori, Junmai Daiginjo 50** 9/29/75  
Cloudy Unfiltered Sake with notes of Melon, Honey & Peach

**Junmai Daiginjo 45, Gin-No-Yume** 9.5/31/78  
Lychee, Wild Strawberry, Jasmine

**Junmai Daiginjo 45, Nature** 11/35/90  
Ripe Pear, Peach, Elderflower

**Yuzu Sake** 8/30/65  
Lemon Peel, Grapefruit, Honeysuckle

## KANPAI BREWERY | LONDON

Kanpai is a pioneering London-based craft sake brewery founded in 2016 and is recognised as the UK's first sake brewery, crafting modern British sake using traditional Japanese brewing techniques.

GLASS/CARAFE/BOTTLE

**Honjozo, Sora** 7.75/26/38  
Apricot, Almond, Shiitake

## IWA TOYAMA BREWERY | JAPAN

IWA 5 is an innovative Japanese sake project produced in Toyama Prefecture through a collaboration between veteran sake brewer Ryuichiro Masuda and Richard Geoffroy, former Chef de Cave of Dom Pérignon, blending traditional Japanese craft with global vision.

BOTTLE

**IWA 5 Assemblage 6, Junmai Daiginjo** 175  
Pear, Plum, Toasted Rice

### Discovery Flight 4 x 50ML 30

A perfect introduction to the world of sake. This curated tasting explores a range of styles, aromas, and flavour profiles. Showcasing the diversity and variety of sake.

Honjozo, Sora

Junmai 58, Awikawa-Homare Yamahai

Nigori, Junmai Daiginjo 50

Junmai Daiginjo 45, Gin-No-Yume

東京の狼たち

# SPIRITS

## VODKA

Absolut Elyx	13
Haku	14
Belvedere	14
Cîroc	14.25

## GIN

Plymouth	13
Roku	14.6
Monkey 47	15.75
Ki No Bi	15

## RUM

Ron Santiago de Cuba Añejo 8 Year Old	13
Havana Club 7 Años	14
La Hechicera	15.2
Ron Santiago de Cuba Extra Añejo 11 Year Old	15.80

## WHISKY

Chivas 12 Year Old	13.5
Toki	14.80
Red Breast 12 Year Old	21.40
The Chita	22
Hatozaki Umeshu Cask	26.8
Yamazaki 12 Year Old	44
Hibiki Harmony	31.8
White Oak Akashi	43

ALL PRICES ARE FOR 50ML



## 東京の狼たち

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. 12.5% discretionary service charge will be added to table service bills.