

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

東京の狼たち

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

東京の狼たち