

WOLVES OF TŌKYŌ

WOLVES OF TOKYO

SMALL PLATES

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	
Kinoko Gyoza VE	12
Spicy mushroom dumplings	
Beef Tataki GF	15
Olive-fed English Wagyu, tosaizu dressing, garlic chips	
Apple Kimchi Salad VE	9
Spicy nappa cabbage & pickled apple	
Kaiso Salad VE/GF	16
Seaweed & white goma dressing	
Chicken Karaage GF	13
Crispy fried chicken, chilli mayo, lime	

KUSHIYAKI

Yakiniku BEEF 2 PIECES GF	22
Wagyu beef, yakiniku sauce	
Shishito Yaki 2 PIECES VE/GF	10
Padrón peppers, plum miso sauce & sesame seeds	
Shiitake Yaki 2 PIECES V/GF	10
Shiitake, spiced butter	

DONBURI

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

MAINS

Black Cod GF	30
Yuzu miso, pickled vegetables	
Shiso Sea Bass GF	22
Shiso sauce, lime	
Nasu Dengaku VE/GF	14
Japanese aubergine, spicy miso glaze, spring onion, bubu arare, burnt lime	
Hogushita Kinoko VE	16
Pulled mushrooms, japanese bbq sauce, baby gem	
Chicken Teriyaki GF	22
Spring onion, sesame seeds	
Chicken Spicy Miso	24
Shichimi, pickled vegetables	
Wagyu Sirloin 150G GF	65
A5 Kagoshima Wagyu, tsuke-mano, yakiniku sauce, bone marrow	

SIDES

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	



TARTARE

Served with rice crackers	
Salmon Tartare GF	10
Spicy sesame salmon, avocado	
Tuna Tartare GF	14
Mixed tuna, wasabi ponzu, avocado	

GUNKAN

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

SUSHI & RAW

SASHIMI & NIGIRI

Wolves Dressed Nigiri 5 pieces	28
Suzuki, shiso dressing, yuzu tobiko	
Hamachi, kizami wasabi	
Sake, plum miso, ikura	
Chu-toro, spring onion, caviar	
Wagyu, yakiniku sauce	

Sashimi Selection 9 pieces	30
Tuna Salmon Sea Bream	
Sashimi Selection 15 pieces	40
Tuna, Salmon Sea Bream Yellowtail Seabass	
Nigiri 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

MAKI

6 Pieces	
A5 Wagyu	19
Asparagus, sesame, kizami wasabi	
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	
Hamachi & Suzuki	14
Yuzu kosho, asparagus, pickled vegetables, lime zest	
Vegetable V	12
Asparagus, japanese omelette, avocado, pickled vegetables, tempura flakes & chilli mayo	

東京の狼たち

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TASTING MENUS

MIYABI
£120 PER PERSON

TO SHARE. MINIMUM 2 PEOPLE

Spicy Edamame VE
Spicy chilli bean paste & sesame seeds

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Sashimi Selection GF
Chu-toro, seabass, yellowtail sashimi, ikura gunkan

Salmon Tartare GF
Spicy sesame salmon, avocado

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California Maki
Crab, avocado, cucumber, lime mayo, tempura flakes & orange tobiko

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Black Cod GF
Yuzu miso, pickled vegetables

Wagyu Sirloin 150g GF
A5 Kagoshima Wagyu, tsuke-mano, yakiniku sauce, bone marrow

Tenderstem Broccoli VE
Moromi miso, garlic chips

Sweetcorn V/GF
Miso butter, chives shichimi pepper, garlic chips

Steamed Rice VE/GF

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Dessert Platter



For every tasting menu sold, we'll donate £1 to Action Against Hunger, helping to fight hunger in the UK and around the world.

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TASTING MENUS

KIWAME
£90 PER PERSON

TO SHARE. MINIMUM 2 PEOPLE

Spicy Edamame VE
Spicy chilli bean paste & sesame seeds

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Sashimi Selection GF
Tuna, salmon, yellowtail sashimi, wagyu gunkan

Spicy Tuna Maki
Negitoro Tuna, spring onion & wasabi ponzu

A5 Wagyu Maki
Asparagus, sesame, kizami wasabi

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Chicken Spicy Miso
Shichimi, pickled vegetables

Shiitake Yaki V/GF
Shiitake, spiced butter

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Black Cod GF
Yuzu miso, pickled vegetables

Tenderstem Broccoli VE
Moromi miso, garlic chips

Steamed Rice VE/GF

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Dessert Platter

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TASTING MENUS

KAISEKI
£60 PERSON

TO SHARE. MINIMUM 2 PEOPLE

Edamame ^{VE/GF}

Steamed Edamame with smoked sea salt

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Sashimi Selection

Tuna, salmon, seabream sashimi, salmon gunkan

Salmon & Avocado Maki

Salmon, avocado, yuzu tobiko, beetroot mayo

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Chicken Karaage ^{GF}

Crispy fried chicken, chilli mayo, lime

Shiitake Yaki ^{V/GF}

Shiitake, spiced butter

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Shiso Sea Bass ^{GF}

Shiso sauce, lime

Sweetcorn ^{V/GF}

Miso butter, chives shichimi pepper, garlic chips

Steamed Rice ^{VE/GF}

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Dessert Platter

東京の狼たち

TASTING MENUS

SHŌJIN RYŌRI
£55 PERSON

VEGETARIAN

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

Vegetable Maki ^V

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

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Kinoko Gyoza ^{VE}

Spicy mushroom dumplings

Shishito Yaki ^{VE/GF}

Padrón peppers, plum miso sauce & sesame seeds

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Nasu Dengaku ^{VE/GF}

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

Sweetcorn ^{V/GF}

Miso butter, chives shichimi pepper, garlic chips

Steamed Rice ^{VE/GF}

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Dessert Platter

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. 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

We operate a cashless venue