WOLVES OF TOKYO

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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, tosazu 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

東京の狼たち

SUSHI & RAW



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

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

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

東京の狼たち

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

東京の狼たち

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