WOLVES OF TOKYO



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

Coco Pandan Negroni 13.5
Coconut Washed Plymouth Gin, Pandan Infused Lillet Blanc, Bitter Bianco

Lemon Tea Fizz 17
Oolong Infused Ki No Bi Gin, Lillet Blanc, Yuzu Sherbet, London Essence Soda Water

Mango Velvet 14
Martell VSOP, Rice Infused Coconut Milk, Mango, Lemon

Sake Southside 15.5
Junmai Daiginjo Sake, Elderflower Liqueur, Altos Plata Tequila, Lemon, Shiso Leaf

Yuzu Gimlet 14.5
Yuzu Sake, Watermelon, Lime

Letters To Tokyo 17
Altos Plata Tequila, Aperol, Sugar, Lemon, Rathfinny Classic Cuvée

Sesame Colada 13
Ron Santiago de Cuba Carta Blanca, Coconut Liqueur, Pineapple, Cucumber, Sesame

Shiitake Old Fashioned 16.5
Shiitake Infused Red Breast 12 Year Old, Apricot Liqueur, Amontillado Sherry, Kahlúa, Peach

Sake Martini 15.75
Ki No Bi Gin, Junmai Daiginjo Sake, Maraschino Liqueur

Kombu Espresso Martini 15
Ron Santiago de Cuba Extra Añejo 11 Year Old, Kahlúa, Toasted Kombu Syrup, Sesame, Umami Bitters

NON-ALCOHOLIC

Mu Letters To Tokyo 13
Almave Ambar, Lyre's Italian Spritz, Lemon, Wild Idol Sparkling White

Mu Sesame Colada 13
Lyre's White Cane, Coconut, Pineapple, Lime, Cucumber, Sesame

Mu Kombu Espresso Martini 13
Lyre's Dark Cane, Lyre's Coffee, Toasted Kombu Syrup, Sesame, Umami Bitters

Mu Mango Velvet 13
Lyre's Dark Cane, Mango, Rice Infused Coconut Milk, Lemon

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WINE

SPARKLING

125ML/BOTTLE

Crémant de Bourgogne Brut, 'JCB No. 21' by Jean-Charles Boisset 10.5/55
Burgundy, France

Classic Cuvée Brut, Rathfinny 12/60
Sussex, England, 2020

Rosé Brut, Rathfinny 12.5/65
Sussex, England, 2019

Blanc de Noirs, Rathfinny 14/75
Sussex, England, 2020

Veuve Clicquot Brut 15.5/85
Champagne, France

Veuve Clicquot Rosé 90
Champagne, France

Blanc de Blancs, Ruinart 150
Champagne, France

Dom Pérignon 350
Champagne, France, 2017

WHITE

125ML/175ML/BOTTLE

Grecanico, Mandrarossa 8/10/39
Sicily, Italy, 2025

Verdejo, El Coto 8.5/12/44
Rioja, Spain, 2025

Viognier Le Cabanon, Maison Les Alexandrins 49
Northern Rhône, France, 2025

Riesling Kabinett Trocken Purist, Axel Pauly 10/14/54
Mosel, Germany, 2024

Albariño, Bodega Garzón Reserve 11/15.5/58
Maldonado, Uruguay, 2025

Aromatico, Protero, Adelaide Hills 60
South Australia, 2024

Gavi di Gavi 'Montessora', La Giustiniana 13.5/19/68
Piemonte, Italy, 2025

Sauvignon Blanc, Framingham 'F-Series' 13/19.5/72
Marlborough, New Zealand, 2023

Grüner Veltliner / Riesling 'Loiserberg' Erste Lage Kamptal 15/21/78
Loimer, Lower Austria, 2025

Sancerre 'L'Indiscrète', Anthony Girard 15.5/21.5/85
Loire, France, 2024

Riesling 'Springvale' Clare Valley, Grosset 95
South Australia, 2024

Chablis 1er Cru 'Les Vaudevey', Domaine Laroche 105
Burgundy, France, 2023

Chardonnay 'Myrna', Far Mountain 120
California, USA, 2021

ROSÉ

125ML/175ML/BOTTLE

Rosé, Finca Museum, Cigales 8/11/42
Spain, 2025

Rosé Cadet de la Bégude, Domaine de la Bégude 10/14/54
IGP Méditerranée France, 2025

Prestige Rosé, Chateau Minuty 14/18/70
Côtes de Provence, France, 2025

Rock Angel, Château d'Esclans 85
Côtes de Provence, France, 2025

281, Chateau Minuty 120
Côtes de Provence, France, 2025

RED

125ML/175ML/BOTTLE

Vinho Tinto 'Sossego', Herdade do Peso 8/10.5/39
Alentejo, Portugal, 2024

Monica Saragat, Cantina Atzei 9/12.5/46
Sardinia, Italy, 2024

'Vermell', Celler del Roure 50
Valencia, Spain, 2025

Valpolicella, Allegrini 10/14/54
Veneto, Italy, 2025

Rioja 'LZ', Bodega Lanzaga 11/15.5/58
Rioja, Spain, 2024

Pinot Nero 'Terrazze', Tenuta Mazzolino 12.5/17.5/65
Lombardia, Italy, 2025

Cabernet Sauvignon, No Fine Print 70
California, USA, 2023

Fleurie 'Indigène', Domaine Grégoire Hoppenot 75
Beaujolais, France, 2024

Malbec Reserve, Altos Las Hormigas, Uco Valley 15.5/21.5/80
Mendoza, Argentina, 2022

Pauillac, Hauts-Bages-Liberal 95
Bordeaux, France 2023

Châteauneuf-du-Pape 'Grand Vin' 100
Chateau Vaudieu, Rhône, France, 2022

Pinot Noir Coal River Valley 110
Giant Steps, Tasmania, Australia, 2023

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BEER

DRAUGHT

	2/3 PINT
Sapporo Lager, Japan 4.9%	6.8

BOTTLES

Stella Artois Gluten Free Lager, Belgium 4.6%	6.2
Stella Artois Lager, Belgium 4.6%	6
Brooklyn Lager, Brooklyn Brewery 5.2%	6.3
Camden Pale Can Lager, London 4%	6.4
Camden Hells Lager, London 4.6%	6.4
Jubel Peach Lager, London 4%	6.35
Kopparberg Cider Crisp Apple / Strawberry & Lime 4%	6.25

NON-ALCOHOLIC

Lucky Saint Lager / IPA, Germany 0.5%	6
Guinness 0.0 Stout, Dublin 0%	6.8
Stella Artois 0.0 Lager, Belgium 0%	6
Kopparberg Cider Strawberry & Lime Alcohol Free	6.25

SOFT DRINKS

Coca-Cola	2.50
Diet Coke / Coke Zero	2.25
London Essence Lemonade, Soda Water, Ginger Ale, Ginger Beer, Indian Tonic, Pink Grapefruit Soda	2.25
Juices Orange, Cranberry, Pineapple, Apple,	2.5

HOT DRINKS

COFFEE

Espresso Single	3.20 / **DOUBLE** 3.50
Americano	3.75
Cappuccino / Latte / Flat White	4

LOOSE LEAF TEA 3.75

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

Oat milk available

SAKE

CRISP & REFRESHING 75ML/300ML/720ML

Dewazakura 'Izumi Judan' Ginjo
Yamagata, Japan 11/42/94
Dry, crisp, with delicate notes of peach and melon

Junmai 58, Awikawa-Homare Yamahai
Kochi, Japan *available warm* 9/36/77
Creamy and rounded with ripe nectarine and gentle umami

LIGHT & FRUITY 75ML/300ML/720ML

'Gin-no-Yume 45' Junmai Daiginjo
Kochi, Japan 11/44/91
Elegant and aromatic with lychee, wild strawberry and jasmine

'Nigori' 50 Junmai Daiginjo
Kochi, Japan 10/40/85
Creamy and fruity with mango, pineapple and sweet lychee

Iwa 5 'Assemblage 6' Junmai Daiginjo
Toyama, Japan 185
Elegant and complex with pear, plum and toasted rice

FULL BODY & EARTHY 75ML/300ML/720ML

Tamagawa 'Heart of Oak' Tokubetsu
Kyoto, Japan *available warm* 10.5/40/89
Rich and savoury with toasted nuts and wild berries

Kamoizumi 'Red Maple' Nama Genshu
Hiroshima, Japan 12/45/100
Bold and rich with mellow citrus and a smooth, lingering finish

SWEET 75ML/300ML/720ML

Umenoyado 'Aragoshi' Yuzu
Nara, Japan 9/35/75
Refreshing and vibrant with sweet citrus and grapefruit

Umenoyado 'Aragoshi' Ume-shu
Nara, Japan 9/35/75
Rich and velvety with ripe plum almond and marzipan

Sake Flight 3 X 50ML 22.5

Seasonal

A journey through sake, curated to accompany your experience with us

Dewazakura 'Izumi Judan' Ginjo
Yamagata, Japan

Kamoizumi 'Red Maple' Ginjo Nama Genshu
Hiroshima, Japan

Tamagawa 'Heart of Oak' Tokubetsu Junmai
Kyoto, Japan

Desert Sake Flight 2 X 50ML 12.5

Umenoyado Brewery - Nara, Japan

Partially filtered, keeping the natural fruite juice and pulp

Yuzu-shu

Ume-shu

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	15.8

WHISKY

Chivas 12 Year Old	13.5
Toki	14.8
Red Breast 12 Year Old	21.4
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



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