

TOKYO SUKIYAKI-TEI
JAPANESE WAGYU SPECIALIST

“日本の黒毛和牛専門店”

MENU

“ENJOY OUR TASTE”

PLEASE FOLLOW
SAFETY GUIDANCE

TOKYO すき焼き亭

SUKIYAKI TEI

WHILE YOU WAIT

BUTSUGIRI CABBAGE(V)	Simple cabbage salad with sesame oil and garlic	4.60
EDAMAME(V)	Boiled edamame beans with sea salted	4.80
SPICY EDAMAME(V)	Stir fried edamame beans with spicy garlic	5.40
KIMUCHI CUCUMBER(V)	Baby cucumber with kimuchi sauce	5.60
DASHIMAKI TAMAGO(V)	Japanese rolled omelette	6.80

SOUP & SALAD

MISO SOUP(V)	Japanese classic soup, tofu, wakame, spring onion	4.60
SPICY MISO SOUP	Spicy shrimp soup, garlic, black mushroom	5.80
SUNOMONO (V)	Wakame & cucumber salad with shiso dressing	7.80
TOFU SALAD (V)	Chilled tofu and avocado with soy dressing	8.80
KINOKO SALAD(V)	Mixed mushroom salad with sesame dressing	9.60

APPETIZERS / TEMPURA

TORIKARA	Japanese deep-fried chicken with teriyaki sauce	8.40
WAGYU GYOZA	Fried wagyu beef dumpling with yuzu ponzu 5p	8.80
WAGYU CROQUETTE	House made wagyu beef croquette 4p	8.80
YASAI TEN(V)	Mixed fresh vegetable tempura	10.80
MIXED TEN	Shrimp and vegetable tempura	18.40
EBI TEN	Shrimp tempura	19.80

SASHIMI

SASHIMI MORI	Sashimi combination Salmon/Tuna/ Scallop/Hamachi/Ikura	28.50
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<A la carte>

SALMON SASHIMI 5P	9.50	TUNA SASHIMI 5P	16.50
HOTATE SCALLOP SASHIMI 6P	14.50	HAMACHI SASHIMI 5P	18.50

V =Vegetarian

SUKIYAKI TEI SPECIAL MENU

WAGYU SPECIALIST

WAGYU "ABURI NIGIRI SUSHI"

	order from 2peices	(Price=1piece)
Wagyu & Truffle with teriyaki		7.77pp
Wagyu & Kizami wasabi		7.77pp
Wagyu & Sea urchin "UNI"		9.99pp

NIGIRI SUSHI"

Foie gras sushi	order from 2peices	7.80pp
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SPECIAL FROM KITCHEN

CREAMY NOODLES (V)	Creamy Inaniwa udon noodles with black truffle	17.50
FOIE GRAS DONBURI	Grilled foie gras on truffle fried rice	28.50
GINDARA YAKI	Grilled black cod & mixed vegetable	32.50

SUSHI ROLL

Our special rolls are bigger size (8cut)

SALMON ROLL	Salmon, avocado, furikake	12.50
SHRIMP ROLL	Shrimp tempura, avocado spicy mayo	13.50
SPICY TUNA ROLL	Spicy tuna, avocado, spring onion, garlic	15.50
SPICY HAMACHI ROLL	Spicy Yellow tail. paprika, avocado, tobikko	16.50
FOIE GRAS UNAGI ROLL	Foie gras, unagi-eel, avocado	27.50
LOBSTER SALMON ROLL	Lobster, salmon, avocado, ikura	27.50
WAGYU SUSHI ROLL	Japanese wagyu, shiitake, asparagus	28.50

DESSERT

MATCHA ICE	Matcha green tea ice cream	6.80
CHOCO MOCHI	Rich fresh chocolate mochi & mascarpone	6.80
MATCHATIRAMISU	Kyoto style creamy matcha tiramisu	7.00
JAPANESE CHEESE CAKE	Japanese style baked cheese cake	7.50
JAPANESE MOCHI ICE	Assorted Mochi Ice cream with fruits	7.80

V =Vegetarian

If you have any dietary requirements or food allergies please inform our waiting staff.
A discretionary 12.5 % Service charge will be added to your final bill.

JAPANESE HOT POT

Please choose only 1 kind of hot pot on your table
Please order from 2 portions

SUKIYAKI

(Including Vegetables, Egg, Rice or Noodles)

Finely sliced meat with handpicked vegetables accompanied with a sweet soy sauce presented in an iron cast pot.

This is especially designed to enhance the sweet, flavorful taste of the meat and absorbing texture.

*Recommended fresh egg as your dipping sauce (Japanese style)

SHABU-SHABU

(Including Vegetables, Ponzu & Sesame sauces, Rice or Noodles)

Finely sliced meat with handpicked vegetables with a konbu dashi broth.

As a group you cook your meat to your individual taste.

		PER PERSON
1 JAPANESE WAGYU	Assortment part of wagyu 120g	36.00 pp
2 JAPANESE WAGYU	Assortment part of wagyu 150g	45.00 pp
3 TOKUJO JAPANESE WAGYU	High marbling tender part	59.50 pp
4 KOBE BEEF 神戸牛	High marbling sirloin	92.00 pp
5 SHRIMP & SCALLOP		39.50 pp

Extra side beef & others

Fresh farm egg	1.80	Japanese wagyu beef	29.50
Vegetables	12.00	Tokujo Japanese Wagyu	53.00
Mixed mushrooms	10.50	Kobe Beef	85.50
Udon noodles	3.50	Shrimp & Scallop	33.00
33.00			
Ramen noodles	4.00		
Mochi (Rice cake)	4.00		
Ponzu & Gomadare	3.40	Spicy ponzu extra hot	2.50
Lemongrass chili sauce	2.50	Truffle ponzu	2.50
Special chef chili pastes	2.00	Steam Rice	3.00

Please be careful while cooking at the table.
We are not responsible for any kind of damages/accidents.

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TOKYO すき焼き亭

SUKIYAKI TEI

特別 黒毛和牛を使用
(BEEF FROM JAPAN KAGOSHIMA)

SUKIYAKI / SHABU-SHABU COURSE MENU

Minimum order from 2p and Please Choose 1 pot on your table

EDAMAME

(Salted boiled edamame)

MIXED STARTER

(Japanese otsumami plate)

MIXED TEMPURA

(Shrimp & Vegetable)

SUKIYAKI

(Japanese tokujo wagyu beef 150g)
(Including Vegetables, Egg, Rice or Noodles)

or

SHABU-SHABU

(Japanese tokujo wagyu beef 150g)
(Including Vegetables, Egg, Rice or Noodles)

CHEF'S DESSERT

(Chef Choice Dessert)

£ 78.50 pp.

***KOBE beef** course menu extra charge £35.00

A discretionary service charge of 12.5 % will be added to your bill.
Please notify a member of staff, if you have an allergy

YAKINIKU BBQ (A LA CARTE)

Grilled at your table

Yakiniku commonly refers to a Japanese style of cooking bite-sized meat and vegetables on grill. The ingredients are cooked by the diners on a grill at the table throughout the duration of the meal.

The ingredients are dipped in sauce before being eaten.

You can enjoy our different cuts of meat

Kagoshima Black-Hair Wagyu Beef from Japan

TAN SHIO 80g	13.50
Sliced OX tongue with salt &lemon (British)	
ATSUGIRI TOKUJOU-TAN SHIO 120g	17.50
(Thick cut high grade OX tongue with lemon (British)	
WAGYU AKAMI CUTS 100g	31.50
Japanese wagyu red meat (Less marbling part)	
WAGYU TOKUJOU CUTS 100g	49.50
Japanese wagyu best marbling part (Little thick cut)	
WAGYU TOKUJOU YAKI-SHABU CUTS 150g	72.50
Thinly sliced Japanese WAGYU loin	
WAGYU CUBE STEAK CUTS 120g	54.50
Japanese wagyu best marbling part (cube steak cut)	
KOBE BEEF SHIMOFURI YAKI-SHABU CUTS 100g	88.00
Thinly sliced Japanese KOBE BEEF loin	

Extra side order

Mixed Vegetable for grill	8.50
Mixed Mushroom for grill	9.50
Steam Rice	3.00

Extra Sauce

Fresh farm egg	1.80	Grated garlic	2.00
Lemon &garlic sesame oil	2.00	Original BBQ sauce	2.00
Ponzu	2.00	Truffle ponzu	2.80

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特別 黒毛和牛を使用

YAKINIKU SET MENU

Kagoshima Black Hair Wagyu Beef from JAPAN

Order from 2 pp

Mixed Starter

BUTSUGIRI CABBAGE

Cabbage salad with salt & sesame oil

EDAMAME

Salted edamame

KIMUCHI CUCUMBER

Baby cucumber with kimchi sauce

MISO SOUP

Classic miso soup

Main for Grill

GYU-TAN

Sliced ox tongue with Lemon

WAGYU AKAMI

Thick cut

WAGYU SHIMOFURI

Thinly Slice

(Including vegetable and rice)

Dessert

Chef's dessert

£78.50 pp

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