

**TOKYO SUKIYAKI-TEI**  
JAPANESE WAGYU SPECIALIST

“日本の黒毛和牛専門店”

**MENU**

**WELCOME BACK**

**“ENJOY OUR TASTE ”**

PLEASE FOLLOW  
SAFETY GUIDANCE

# TOKYO すき焼き亭

## SUKIYAKI TEI

### WHILE YOU WAIT

<b>BUTSUGIRI CABBAGE</b>	Simple cabbage salad with sesame oil and garlic	4.60v
<b>EDAMAME</b>	Boiled edamame beans with sea salted	4.80v
<b>SPICY EDAMAME</b>	Stir fried edamame beans with spicy garlic	5.40v
<b>KIMCHI CUCUMBER</b>	Baby cucumber with kimchi sauce	5.60v
<b>DASHIMAKI TAMAGO</b>	Japanese rolled omelette	6.80v

### SOUP & SALAD

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

### APPETIZERS / TEMPURA

<b>TORIKARA</b>	Japanese deep-fried chicken with teriyaki sauce	8.40
<b>WAGYU GYOZA</b>	Fried wagyu beef dumpling with yuzu ponzu 5p	8.80
<b>WAGYU CROQUETTE</b>	House made wagyu beef croquette 4p	9.80
<b>YASAI TEN</b>	Mixed fresh vegetable tempura	10.80v
<b>MIXED TEN</b>	Shrimp and vegetable tempura	18.40
<b>EBI TEN</b>	Shrimp tempura	19.80

### SASHIMI

<b>SASHIMI MORI</b>	Sashimi combination	
	Salmon/Tuna/ Scallop/Hamachi/Ikura	28.50

#### <A la carte>

<b>SALMON SASHIMI 5P</b>	9.50	<b>TUNA SASHIMI 5P</b>	16.50
<b>HOTATE SCALLOP SASHIMI 6P</b>	14.50	<b>HAMACHI SASHIMI 5P</b>	18.50

# 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

	order from 2peices	
Foie gras sushi		7.80pp

## SPECIAL FROM KITCHEN

<b>CREAMY NOODLES</b>	Creamy Inaniwaudon noodles with black truffle	17.50v
<b>FOIE GRAS DONBURI</b>	Grilled foie gras on truffle fried rice	28.50
<b>GINDARA YAKI</b>	Grilled black cod & mixed vegetable	32.50

## SUSHI ROLL

Our special rolls are bigger size (8cut)

<b>SALMON ROLL</b>	Salmon, avocado, furikake	12.50
<b>SHRIMP ROLL</b>	Shrimp tempura, avocado spicy mayo	13.50
<b>SPICY TUNA ROLL</b>	Spicy tuna, avocado, spring onion, garlic	15.50
<b>SPICY HAMACHI ROLL</b>	Spicy Yellow tail, paprika, avocado, tobikko	16.50
<b>FOIE GRAS UNAGI ROLL</b>	Foie gras, unagi-eel, avocado	26.50
<b>LOBSTER SALMON ROLL</b>	Lobster, salmon, avocado, ikura	27.50
<b>WAGYU SUSHI ROLL</b>	Japanese wagyu, shiitake, asparagus	37.50

## DESSERT

<b>MATCHA ICE</b>	Matcha green tea ice cream	6.80
<b>CHOCO MOCHI</b>	Rich fresh chocolate mochi & mascarpone	6.80
<b>MATCHATIRAMISU</b>	Kyoto style creamy matcha tiramisu	7.00
<b>JAPANESE CHEESE CAKE</b>	Japanese style baked cheese cake	7.50
<b>JAPANESE MOCHI ICE</b>	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 WAGYU HOT POT

Please choose only 1 kind of hot pot on your table

We are not able to serve 2 pots at same time.

Please order from 2 portions

## SUKIYAKI

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.

Includes rice or noodles (udon or ramen) on the side.

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

## SHABU-SHABU

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

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

This includes rice or noodles (udon or ramen) on the side

with two special sauces: ponzu and sesame.

### PER PERSON

<b>1 JAPANESE WAGYU (S)</b>	Assortment part of wagyu 120g	<b>36.00</b>	pp
<b>2 JAPANESE WAGYU (M)</b>	Assortment part of wagyu 150g	<b>45.00</b>	pp
<b>3 TOKUJO JAPANESE WAGYU</b>	High marbling tender part	<b>59.50</b>	pp
<b>4 KOBE BEEF 神戸牛</b>	Best Japanese beef sirloin	<b>92.00</b>	pp
<b>5 SHRIMP &amp; SCALLOP</b>	<b>1</b>	<b>39.50</b>	pp

### Extra side order

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
Ramen noodles	4.00	Steam Rice	3.00
Mochi (Rice cake)	4.00		

### Original extra sauce

Ponzu & Gomadare (sesame)	3.40	Spicy ponzu extra hot	2.50
Lemongrass chili sauce	2.50	Truffle ponzu	2.50
Special chef chili paste	2.00		

Please be careful while cooking at the table.

We are not responsible for any kind of damages/accidents.

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.

**TOKYO** すき焼き亭  
SUKIYAKI TEI

**JAPANESE WAGYU  
SUKIYAKI / SHABU-SHABU  
COURSEMENU**

Minimum orderform 2p

**JAPANESE MIXED STARTER**  
(Otsumami plate)

**SHRIMP&VEGETABLE TEMPURA**

**SUKIYAKITEI-WAGYU**  
特別 黒毛和牛を使用  
**(JAPAN KAGOSHIMA)**  
(Japanese tokujo wagyu beef)

**SUKIYAKI**  
or  
**SHABU-SHABU**  
( Including rice or noodles)

**1table =1pot**  
**Please Choose 1 pot on your table**

**CHEF'S DESSERT**

£ 78.50pp

\*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

You can enjoy as appetizers or main course

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

## < MEAT >

Kagoshima Black-Hair Wagyu Beef from Japan

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

## Extra side order

<b>Mixed Vegetable for grill</b>	<b>8.50</b>
<b>Mixed Mushroom for grill</b>	<b>9.50</b>
<b>Steam Rice</b>	<b>3.00</b>

## Original extra sauce

<b>Fresh farm egg</b>	<b>1.80</b>	<b>Grated garlic</b>	<b>2.00</b>
<b>Lemon &amp; garlic sesame oil</b>	<b>2.00</b>	<b>Original BBQ sauce</b>	<b>2.00</b>
<b>Ponzu</b>	<b>2.00</b>	<b>Truffle ponzu</b>	<b>2.80</b>

Please be careful while cooking at the table.

We are not responsible for any kind of damages/accidents.

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 WAGYU BEEF YAKINIKU SET MENU

Order from 2 pp

## Starter

### YAMITSUKI CABBAGE

Cabbage salad with salt & sesame oil

### SPICY EDAMAME

Grilled edamame with spicy garlic

### KIMUCHI CUCUMBER

Baby cucumber with kimchi sauce

### MISO SOUP

Classic miso soup

## YAKINIKU BBQ

Grilled at your table

### GYU-TAN

Sliced ox tongue with Lemon

**Kagoshima Black Hair Wagyu Beef from JAPAN**

特別 黒毛和牛を使用

### WAGYU MIXED CUTS (AKAMI / SHIMOFURI)

### Side

Mixed vegetables for grill  
Steamed rice

### Dessert

**Chef's dessert**

£78.50 pp

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.