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## to start

Shokupan, yuzu butter **8 (V)**

Blistered padrons, ponzu & katsuboshi **8**

Miso soup, hijiki, yuba **6**

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## small dishes

A4 Wagyu beef tartare, tama miso, pickled wasabi, shokupan **26**

Tuna tataki, kizami wasabi, Parmesan **22**

Akami, toro & negitoro futomaki, benitade, shiso **28**

Tomato tartare, shiso, sorbet **16 (V)**

Hamachi, myoga, shiso, lime dressing **22 (GF)**

Grilled aubergine, white sesame dressing **16 (VG)**

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## nigiri & sashimi

2 NIGIRI / 3 SASHIMI

	CLASSIC	NIJŪ STYLE	
AKAMI Lean red tuna	12	14	zuke soy, fresh wasabi
CHUTORO Medium fatty tuna	16	17	aburi, kizami wasabi
OTORO Fatty tuna belly	19	24	aburi, caviar
MASU ChalkStream trout	12	14	tosazu jelly, chives
HAMACHI Yellowtail	12	14	yuzu kosho, zest
TAI Sea bream	11	12	myoga, shiso
HOTATE Scallop	15	16	aburi, butter, soy
NEGITORO GUNKAN Tuna & spring onion	15	20	fresh wasabi, caviar

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## chef's selection

### nigiri

5 PIECES

**33**

7 PIECES

**45**

### sashimi

9 PIECES

**35**

15 PIECES

**49**



(GF) - gluten free

(V) - vegetarian

(VG) - vegan

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## katei ryori

*Katei Ryori translates to “home cooked food from the heart” in Japanese, a style of cooking that emphasises simplicity, seasonality, and the use of fresh, high-quality ingredients. It is rooted in the idea of nourishing both the body and the soul through food prepared with love and care.*

Grilled Orkney scallops, karasumi butter, golden enoki **36**

Half Cobb Farm chicken ‘katsu’, shredded cabbage, tonkatsu **46**

Grilled tofu, erengi mushroom, leek **20 (VG) (GF)**

Cornish lamb cutlets, shiso salsa verde **34**

A4 Wagyu or Kobe sukiyaki, cured egg, grilled mushrooms **48 / 75**

Roasted turbot, furikake, tomato & miso butter **42**

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## konro grill

*At NIJŪ we use a traditional and the most popular type of Japanese grill, the Konro Grill, trapping moisture within the meat. We use our very own special charcoal mix of binchotan, briquette & cherry wood.*

Kobe sirloin **110 per 100g**

35 day-aged bone-in fillet (300g) **65**

Japanese A4 Wagyu fillet **55 per 100g**

English Wagyu sirloin **50 per 100g**

Japanese A4 Wagyu sirloin **50 per 100g**

Chilean sirloin **45 per 100g**

### SERVED WITH JAPANESE CONDIMENTS

Fresh wasabi, onion ponzu, shiso salt, yuzu salsa verde

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## sides

Grilled French beans, goma dressing **9 (VG)**

Summer salad, tofu dressing **11 (GF) (VG)**

Sweet BBQ'd Napa cabbage **8 (V)**

Spicy spinach, sobacha **8 (VG)**

Jersey Royal potato salad **8 (V)**

Steamed rice **5 (VG) (GF)**

