

NIJŪ
LONDON



EKSTEDT
AT THE YARD

YŪSHOKU CLUB

Chris Golding & Therese Andersson

WEDNESDAY 7TH AUGUST

£90

Flambadou oyster, Wagyu fat, apple, beurre blanc

Hasselback potato, charcoal cream, smoked trout roe

Croustade, toro tartare, kizami wasabi, Oscietra

English tomatoes, shiso, sorbet

Selection of sushi & sashimi

Ember-baked fillet of trout, leek, fermented vegetable foam

Cornish lamb cutlet, shiso salsa verde,
Summer salad, tofu dressing

Woodruff mousse, grilled peach, dill meringue, mint sorbet

Due to the nature of the dining experience, we are unable to accommodate individual dietary requirements and dislikes. However, severe allergies, pregnancy, religious reasons, and some intolerances may be accommodated for - please speak to our team before making a booking.* A discretionary 15% service charge will be added to your bill.