
to start

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

Vegetable crudités, tofu dressing **11 (GF) (VG)**

Miso soup, hijiki, yuba **6**

small dishes

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

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

Grilled Orkney scallop, karasumi butter, golden enoki **18**

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

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

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

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

chef's selection

nigiri

5 PIECES

33

7 PIECES

45

sashimi

9 PIECES

35

15 PIECES

49



(GF) - gluten free

(V) - vegetarian

(VG) - vegan

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.

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

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

Cornish lamb cutlets, Dengaku miso, grilled Summer vegetables **39**

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

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

Native lobster Gohan, bottarga, bisque **52**

Mentaiko pasta, Parmesan, shiso **22**

add 30g Oscietra caviar 120

Soy-braised pork belly, mustard, butter lettuce **24**

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**

English Wagyu sirloin **50 per 100g**

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

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

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

Jack’s Creek Australian Wagyu rib-eye (300g) **145**

SERVED WITH JAPANESE CONDIMENTS

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

sides

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

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

Sweet BBQ’d Napa cabbage **8 (V)**

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

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



If you have any specific allergies or dietary requirements, please let us know and we'll do our best to help.
A discretionary 15% service charge will be added to your bill.