

NIJŪ
LONDON



AULIS
LONDON

YŪSHOKU CLUB

Chris Golding & Charlie Tayler

THURSDAY 12TH SEPTEMBER | £125

Truffle pudding caramelised in birch, Corra Linn & Douglas Fir

Large White pork & Devonshire smoked eel doughnut,
cured pork fat, caviar

Tomato, shiso, sorbet

*A tale of Scotland: Glenmorangie 12 year old, Nipperkin's hogweed & pine distillate,
foraged douglas fir, conifer soda*

Selection of sushi & sashimi

A tale of Tokyo: Glenmorangie a Tale of Tokyo, shiso treacle, dry fortified wine

Orkney scallops cooked on the embers, fermented borage honey,
Hunter F1 squash & kelp

Yukon Gold potato cooked in chicken fat, Newlyn Market crab,
wild garlic & horseradish

Crozes-Hermitage Blanc, L'Essential, Domaine des Hauts Chassis, Rhone, France 2022

A4 Wagyu "Tournedos Rossini", black truffle, duck liver

Shiraz/Grenache, S.C. Pannel, `The Vale` McLaren Vale, Australia 2018

Preserved cherries from Cherry Tree Farm in Kent with bee pollen cake,
woodruff cream & sweet herbs

*A tale of NIJU: Glenmorangie 16 year old Nectar, Nipperkin's cherry vermouth 2023,
smoked cherry wood*

PAIRINGS £85 PER PERSON

GLENMORANGIE

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.