
to start

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

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

Miso soup, hijiki, yuba **6**

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**

Bitter leaf, radish & persimmon salad, walnut & tofu **14 (VG) (GF)**

Grilled Orkney scallop, Japanese saffron, Chita whisky **25**

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

nigiri & sashimi

2 NIGIRI / 3 SASHIMI

CLASSIC

NIJŪ STYLE

AKAMI Lean red tuna	13	15	fresh wasabi, kinome
CHUTORO Medium fatty tuna	17	20	aburi, black truffle
OTORO Fatty tuna belly	19	24	aburi, caviar
MASU ChalkStream trout	12	14	tosazu jelly, ikura, chives
HAMACHI Yellowtail	13	15	ponzu jelly, citrus zest
MADAI Red bream	13	15	daikon oroshi, ponzu
TAI Sea bream	12	14	yuzu kosho, citrus zest
HIRAME Flounder	13	15	shiso, shio kombu
HOTATE Scallop	18	20	aburi, butter, soy
NEGITORO GUNKAN Tuna & spring onion	15	22	fresh wasabi, caviar, truffle

chef's selection

nigiri

5 PIECES

36

7 PIECES

45

sashimi

9 PIECES

39

15 PIECES

55



(GF) - gluten free

(V) - vegetarian

(VG) - vegan

katei ryōri

Katei Ryōri embodies the Japanese art of home-cooked dining, centred around bringing people together to make lasting memories. Our masters apply their expertise and passion to create unique dishes that are crafted with intention and designed to be shared.

Half Cobb Farm chicken 'katsu', shredded cabbage, tonkatsu **48**

Cornish lamb cutlets, dengaku miso, grilled Autumn vegetables **39**

A4 Wagyu or Kobe sukiyaki, napa cabbage, enoki, tofu **80 / 140**

Roasted turbot, furikake, Winter squash & miso butter **52**

Wild mushroom, chestnut & Autumn truffle soba okayu **32 (VG) (GF)**

Native lobster gohan, bottarga, bisque **60**

Mentaiko pasta, Parmesan, shiso **22**

add 30g Oscietra caviar 110

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.

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

Japanese A4 Wagyu sirloin **60 per 100g**

Irish Wagyu sirloin **45 per 100g**

Japanese A5 Wagyu fillet **65 per 100g**

Japanese Fuji Wagyu cross rib-eye **50 per 100g**

Kobe sirloin **110 per 100g**

SERVED WITH JAPANESE CONDIMENTS

Fresh wasabi, ponzu, shiso salt, shiso salsa verde

sides

Tenderstem broccoli, goma dressing **9 (VG)**

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

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

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

Tempura Winter squash, yuzu salt **12 (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.