



NIJŪ
LONDON

Sharing Menu 1
£125

Shokupan, yuzu butter

Bitter leaf, radish & persimmon salad, walnut & tofu

Grilled aubergine, white sesame dressing

Tuna tataki, kizami wasabi, Parmesan

Selection of sushi & sashimi

35 day-aged bone-in fillet

or

Roasted turbot, furikake, Winter squash & miso butter

Tenderstem broccoli, goma dressing

Apricot & rosemary bavarois, hojicha sponge,
black sesame ice-cream

PLEASE LET US KNOW IF YOU HAVE ANY
ALLERGIES OR DIETARY REQUIREMENTS



NIJŪ
L O N D O N

Sharing Menu 2
£155

Shokupan, yuzu butter

Bitter leaf, radish & persimmon salad, walnut & tofu

Grilled aubergine, white sesame dressing

Tuna tataki, kizami wasabi, Parmesan

Selection of sushi & sashimi

Japanese A4 Wagyu sirloin

Native lobster gohan, bottarga, bisque

Tenderstem broccoli, goma dressing

Apricot & rosemary bavarois, hojicha sponge,
black sesame ice-cream

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Sharing Menu 3
£200

Shokupan, yuzu butter

Bitter leaf, radish & persimmon salad, walnut & tofu

Grilled aubergine, white sesame dressing

Tuna tataki, kizami wasabi, Parmesan

Selection of sushi & sashimi

Japanese A4 Wagyu sirloin

Roasted turbot, furikake, Winter squash & miso butter

Wild mushroom, chestnut & Autumn truffle soba okayu

Tenderstem broccoli, goma dressing

Apricot & rosemary bavarois, hojicha sponge,
black sesame ice-cream

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