

NIJŪ
LONDON



YŪSHOKU CLUB

Chris Golding & Andy Oliver & Mark Dobbie

THURSDAY 7TH NOVEMBER | £95

Makrut lime & fried coconut relish, crab & Thai samphire salad,
Kolae partridge skewer

"Bang Bang" hamachi, coconut cream, kafir lime

Rum & Leaves: Brugal 1888, lime leaves, fig leaves, matcha tea, mint soda

Khao yum rice salad, quail egg, bai yor

Rum & Rice: Brugal Maestro Reserva, toasted rice, dry fortified wine

NIJŪ style nigiri

Sake Keigetsu, Junmai Daiginjo, Genshu, Rice: Gin-No-Yume, 45%, Kōchi Prefecture, Japan

Miso bouillabaisse, Japanese saffron rouille, yuzu kosho croutons

Chardonnay, Rodney Strong, Chalk Hill, Sonoma, CA, USA 2020

Kolae beef rib, pickled cucumber, sour mango & anchovy salad

Clos Lunelles, Côtes de Castillon, Bordeaux, France 2016

Sticky rice pandan dumpling, palm sugar, genmaicha custard, sobacha tuille

Rum & Pandan: Brugal Colección Visionaria Edición No. 2, sobacha vermouth, pandan leaves, sherry

BEVERAGE PAIRINGS £85

BRUGAL 

be [drinkaware.co.uk](https://www.drinkaware.co.uk)

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.