
afternoon menu

2 courses 29 | 3 courses 35

snacks

Shokupan, yuzu butter **8**

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

to start

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

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

Tuna tataki, kizami wasabi, Parmesan

main

Served with miso soup

Chef's sashimi selection, steamed rice *****

Chalkstream trout & avocado chirashi *****

Bara chirashi, avocado, radish *****

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

Wagyu beef Gyūdon, onsen egg, pickled ginger

dessert

Milk chocolate delice, hazelnut ganache,
miso caramel ice-cream

Chef's ice-cream selection

Chef's selection of seasonal fruits **(GF) (VG)**



(GF) - gluten free

(V) - vegetarian

(VG) - vegan

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



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.