

Available Monday - Sunday 12:00 - 14:30 and 17:30 - close

to start

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

Miso soup, hijiki, yuba **6**

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

small dishes

A4 Wagyu beef tartare, tama miso, pickled wasabi, shokupan **26**

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

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**

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

38

7 PIECES

47

9 PIECES

56

sashimi

10 PIECES

43

15 PIECES

55

21 PIECES

69



(GF) - gluten free

(V) - vegetarian

(VG) - vegan

NIJŪ menu curated by Culinary Director Endo Kazutoshi & Executive Chef Chris Golding

katei ryōri

The soul of Japanese cuisine. All dishes are designed to be shared.

Half Cobb Farm chicken 'katsu', shredded cabbage, tonkatsu **48** (minimum two people)

Cornish lamb cutlets, dengaku miso, grilled Winter vegetables **42**

A4 Wagyu sukiyaki, napa cabbage, enoki, tofu **80** (minimum two people)

Roasted turbot, furikake, Winter squash & miso butter **58**

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

Native lobster gohan, bottarga, bisque **65** (minimum two people)

Mentaiko pasta, Parmesan, shiso **22**

add 30g Oscietra caviar 110

Japanese beef

Cooked over charcoal and served on a traditional Konro Grill.

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

A5 Wagyu fillet **65 per 100g**

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

Kobe sirloin **110 per 100g**

SERVED WITH JAPANESE CONDIMENTS

Fresh wasabi, ponzu, yukari 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.