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

Steamed Japanese edamame, yuzu salt **9 (VG)**

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

Miso soup, hijiki, tofu **6**

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

small dishes

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

White asparagus, mushroom & rainbow chard tempura **16 (VG)**

Hamachi tartare, blood orange, tomato & shiso sorbet **18**

NIJŪ sushi roll, akami, toro & negitoro, benitade, shiso **28**

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

nigiri & sashimi

2 NIGIRI / 3 SASHIMI

	CLASSIC	NIJŪ STYLE	
AKAMI Lean red tuna	13	15	fresh wasabi, kinome
CHUTORO Medium fatty tuna	17	19	aburi, kizami wasabi
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	20	fresh wasabi, caviar

chef's selection

nigiri

5 PIECES

38

7 PIECES

47

9 PIECES

56

sashimi

10 PIECES

43

15 PIECES

59

21 PIECES

76



(GF) - gluten free

(V) - vegetarian

(VG) - vegan

from the sea

Sourced fresh from local suppliers and dry-aged in house.

Hay-smoked bonito, tomato ponzu, shiso oil **62**

Roasted Cornish turbot, shio-koji, shiso salsa verde **65**

Sweet soy-glazed steelhead trout **52**

from the land

Cooked over charcoal and served on a traditional Konro grill.

SERVED WITH JAPANESE CONDIMENTS

Fresh wasabi, ponzu, yukari salt, shiso salsa verde

Fillet

Japanese A5 Wagyu **65 per 100g**

300g British bone-in **65**

Sirloin

Kobe **110 per 100g**

Japanese A4 Wagyu **60 per 100g**

300g Grass-fed British Wagyu **160**

Rib-eye

Japanese Fuji Wagyu cross **50 per 100g**

500g Boston chop **90**

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

katei ryōri

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

(minimum two people)

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

A4 Wagyu sukiyaki, napa cabbage, enoki, tofu, braised daikon **80**

Wild mushroom & black truffle gohan **45**

Miso-braised Wagyu gohan, Japanese artichokes **65**

Native lobster gohan, bottarga, bisque **85**

sides

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

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

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

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



