



NIJŪ
LONDON

Sharing Menu 1
£125

Shokupan, yuzu butter

Vegetable crudités, tofu dressing

Grilled aubergine, white sesame dressing

Tuna tataki, kizami wasabi, Parmesan

Selection of sushi & sashimi

35 day-aged bone-in fillet

or

Roasted Cornish turbot, shio-koji, shiso salsa verde

Tenderstem broccoli, goma dressing

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

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



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Sharing Menu 2
£155

Shokupan, yuzu butter

Vegetable crudités, tofu dressing

Grilled aubergine, white sesame dressing

Tuna tataki, kizami wasabi, Parmesan

Selection of sushi & sashimi

Japanese A4 Wagyu sirloin

Wild mushroom & black truffle gohan

Tenderstem broccoli, goma dressing

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

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Sharing Menu 3
£200

Shokupan, yuzu butter

Vegetable crudités, tofu dressing

Grilled aubergine, white sesame dressing

Tuna tataki, kizami wasabi, Parmesan

Selection of sushi & sashimi

Japanese A4 Wagyu sirloin

Roasted Cornish turbot, shio-koji, shiso salsa verde

Wild mushroom & black truffle gohan

Tenderstem broccoli, goma dressing

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

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