



NIJŪ
LONDON

Sharing Menu 1
£125

Shokupan, yuzu butter

Bitter leaf, radish & persimmon salad, walnut & tofu

Grilled aubergine, white sesame dressing

Tuna tataki, kizami wasabi, Parmesan

Selection of sushi & sashimi

35 day-aged bone-in fillet

or

Roasted turbot, furikake, Winter squash & miso butter

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



NIJŪ

L O N D O N

Sharing Menu 2

£155

Shokupan, yuzu butter

Bitter leaf, radish & persimmon salad, walnut & tofu

Grilled aubergine, white sesame dressing

Tuna tataki, kizami wasabi, Parmesan

Selection of sushi & sashimi

Japanese A4 Wagyu sirloin

Native lobster gohan, bottarga, bisque

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



NIJŪ
LONDON

Sharing Menu 3
£200

Shokupan, yuzu butter

Bitter leaf, radish & persimmon salad, walnut & tofu

Grilled aubergine, white sesame dressing

Tuna tataki, kizami wasabi, Parmesan

Selection of sushi & sashimi

Japanese A4 Wagyu sirloin

Roasted turbot, furikake, Winter squash & miso butter

Wild mushroom, chestnut & Winter truffle soba okayu

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