

NIJŪ × Hjem
LONDON

YŪSHOKU CLUB

Chris Golding & Alex Nietosvuori

THURSDAY 6TH FEBRUARY | £95

Lindisfarne oyster, vin blanc, N25 caviar and grilled garlic chive

Chicken liver, pecan nut, capers and Pedro Ximénez

Doddington cheese, parsnip and black truffle

Nordic Bamboo : Stauning Smoke Rye whisky, Nigori sake, dry sherry, roasted chestnuts

Japanese milk bread, lobster, miso "beurre noisette"

Alejaren, El Vinculo, La Mancha, Spain 2020

Tableside Toro sashimi "NIJŪ style"

*Keigetsu Nature 2021 Junmai Daiginjo, Kimoto, Rice:
Yamada-Nishiki, 45%, Kōchi Prefecture, Japan*

Rainbow trout, buttermilk, sourdough mother, kohlrabi and wild garlic

*Super dry Manhattan : Stauning KAOS rye whisky, blend of vermouths,
winter truffles, oak barrel*

Dry aged beef fillet, Yukon gold potato, bone marrow, shiitake and sauce Périgord

*Shiitake Highball : Stauning Smoke rye whisky, Nipperkin's shitake spirit,
elderflower honey, fermented spiced tea, soda water*

Vanilla custard tart, blood orange and ginger ice cream

Coteaux du Layon, "Le Saint-Lambert", Vincent Ogereau, Anjou, France 2023

BEVERAGE PAIRINGS £85

STAUNING
DANISH WHISKY

Due to the nature of the dining experience, we are unable to accommodate individual dietary requirements and dislikes. However, severe allergies, pregnancy, religious reasons, and some intolerances may be accommodated for - please speak to our team before making a booking. A discretionary 15% service charge will be added to your bill.