
afternoon menu

Available Thursday - Saturday 14:45-17:15

2 courses 32 | 3 courses 38

snacks

Steamed Japanese edamame, yuzu salt 9 (VG)

Shokupan, yuzu butter 8

to start

Grilled aubergine, white sesame dressing (VG) *

Spring vegetable crudités, tofu dressing (GF) (VG)

Tuna tataki, kizami wasabi, Parmesan

main

Served with miso soup

Chef's sashimi selection, steamed rice *

Chalkstream trout & avocado chirashi *

Bara chirashi, avocado, radish *

Vegetable tempura donburi (V) (VG)

Wagyu beef Gyūdon, onsen egg, pickled ginger

dessert

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

Chef's ice-cream selection

Chef's selection of seasonal fruits (GF) (VG)

Chocolate truffles 8 (GF) (V)



(GF) - gluten free

(V) - vegetarian

(VG) - vegan

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

36

7 PIECES

45

9 PIECES

56

sashimi

10 PIECES

43

15 PIECES

59

21 PIECES

76



Please let us know if you have any allergies or dietary requirements.
A discretionary 15% service charge will be added to your bill.