

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

Summer vegetable crudités, soy cream **12 (VG) (GF)**
Mixed salad, goma & tofu dressing **12 (VG)**

Steamed Japanese edamame, yuzu salt **9 (VG)**
Miso soup, hijiki, tofu **6**

small dishes

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

Tomato & strawberry salad, sansho pepper, tomato & shiso sorbet **16**

NIJŪ sushi roll, akami, toro & negitoro, benitade, shiso **29**

A4 Wagyu beef tartare, tama miso, pickled wasabi, shokupan **28**

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

21 PIECES

59

76



(GF) - gluten free

(V) - vegetarian

(VG) - vegan

NIJŪ menu curated by Culinary Director Endo Kazutoshi & Executive Chef Chris Golding

from the sea

Sourced fresh from local suppliers and dry-aged in house

Charcoal-grilled Scottish sea trout, teriyaki **52**

Roasted Cornish turbot, yuzu miso butter, kombu-jime vegetables **65**

Charcoal-grilled yellowtail collar, yuzu kosho, ponzu **24**

Hay-smoked Spanish tuna, tomato ponzu, shiso oil **42**

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

Kagoshima A5 Wagyu **65 per 100g**

300gr 35 day aged British bone-in **65**

Sirloin

Kagoshima A4 Wagyu **60 per 100g**

700gr British ex-dairy on the bone **85**

Rib-Eye

Kobe A5 Wagyu **120 per 100g**

500g ex-dairy Côte-de-Boeuf **90**

katei ryōri

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

(minimum two people)

A4 Wagyu rib-eye shabu-shabu, napa cabbage, asparagus, shimeji **80 per person**

Fosse Meadows Farm chicken katsu, shredded cabbage, tonkatsu **48**

Miso-braised wagyu gohan, sansho pepper **65**

Dorset crab gohan, asparagus, soy-cured egg, bisque **45**

Wild mushroom gohan, black garlic & seaweed butter **35 (V)**

sides

Grilled French beans, goma dressing **9 (VG)**

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

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

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



Please let us know if you have any allergies or dietary requirements.

A discretionary 15% service charge will be added to your bill.