

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

to start

Miso soup, hijiki, tofu	7
Fresh Japanese edamame, yuzu salt	11 (vg)
Summer vegetable crudités, soy cream	13 (vg, gf)
Tomato & strawberry salad, sansho pepper	16 (vg)
Grilled aubergine, white sesame dressing	16 (vg)
NIJŪ futomaki, akami, toro & negitoro	29
A4 Wagyu beef tartare, tama miso	33

nigiri & sashimi

2 NIGIRI / 3 SASHIMI

CLASSIC

NIJŪ STYLE

AKAMI - fresh wasabi, kinome Lean red tuna	13 / 15
CHUTORO - aburi, kizami wasabi Medium fatty tuna	17 / 19
OTORO - aburi, caviar Fatty tuna belly	19 / 24
MASU - tosazu jelly, ikura, chives ChalkStream trout	12 / 14
HAMACHI - ponzu jelly, citrus zest Yellowtail	13 / 15
MADAI - daikon oroshi, ponzu Red bream	13 / 15
TAI - yuzu kosho, citrus zest Sea bream	12 / 14
HIRAME - shiso, shio kombu Flounder	13 / 15
HOTATE - aburi, butter, soy Scallop	18 / 20
NEGITORO GUNKAN - fresh wasabi, caviar Tuna & spring onion	15 / 20

caviar

30g of Oscietra caviar	110
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chef's sushi selection

nigiri

sashimi

5 Pieces	38	10 Pieces	43
7 Pieces	47	15 Pieces	59
9 Pieces	56	21 Pieces	76

robata

Charcoal-grilled Scottish sea trout, teriyaki	52
Hay-smoked Spanish tuna, tomato ponzu	42
Iberico pork cutlet, fig, mustard & miso	48
Ex-dairy Côte-de-Boeuf (500g)	90
Kagoshima A4 Wagyu sirloin (min 100g)	70 / 100g
Kagoshima A5 Wagyu fillet (min 200g)	75 / 100g
Kobe A5 Wagyu ribeye (min 300g)	120 / 100g

katei ryōri

The soul of Japanese cuisine.

All dishes are designed to be shared

(minimum two people)

Fosse Meadows Farm chicken katsu, tonkatsu	48
Miso-braised Wagyu gohan, sansho pepper	65
Dorset lobster gohan, girolle & watercress	85
Mushroom gohan, sea herbs & hijiki	35 (vg)

sides

Grilled French beans, goma dressing	9 (vg)
Sweet BBQ'd napa cabbage	8 (v)
Mixed salad, goma & tofu dressing	12 (vg)
Steamed rice	6 (vg, gf)



(gf) - gluten free

(v) - vegetarian

(vg) - vegan

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

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



NIJŪ

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