

to start

Pumpkin miso soup, hijiki	7 (vg)
Fresh Japanese edamame, yuzu salt	11 (vg)
Autumn vegetable crudités, soy cream	13 (vg, gf)
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 - karashi Lean red tuna	14 / 16
CHUTORO - aburi, truffle Medium fatty tuna	18 / 22
OTORO - aburi, caviar Fatty tuna belly	20 / 25
MASU - tosazu jelly, ikura, chives ChalkStream trout	13 / 15
HAMACHI - yuzu kosho Yellowtail	14 / 16
MADAI - kizami wasabi Red bream	14 / 16
TAI - daikon oroshi ponzu Sea bream	13 / 15
HIRAME - myoga & sisho Flounder	14 / 16
HOTATE - aburi, butter, soy Scallop	20 / 22
NEGITORO GUNKAN - fresh wasabi, truffle Tuna & spring onion	16 / 22

caviar

30g of Oscietra caviar	110
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chef's sushi selection

nigiri

sashimi

5 Pieces	38	10 Pieces	43
7 Pieces	51	15 Pieces	59
9 Pieces	62	21 Pieces	76

robata

Charcoal-grilled Scottish sea trout, teriyaki	52
Hay-smoked Spanish tuna, tomato ponzu	42
Iberico pork cutlet, fig & miso	48
Haunch of venison, sansho pepper	38
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, Japanese saffron risotto	65
Dorset lobster gohan, girolle & watercress	85
Mushroom gohan, truffle & chestnut	45 (v)

sides

Sprouting broccoli, 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.



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