

Lunch Menu

2 courses 35 | 3 courses 42

snacks

Fresh Japanese edamame, yuzu salt 11 (vg, gf)

Winter vegetable crudités, soy cream 13 (vg, gf)

to start

Grilled aubergine, white sesame dressing (vg, gf) *

Duck korroke, tonkatsu sauce, persimmon & apple salad

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 (supplement 10)

Happy Sky Bakery X NIJŪ chicken katsu sando, shredded cabbage (supplement 5)

(30g Oscietra caviar supplement 75)

dessert

Matcha gâteau, Winter fruits (v)

Shokupan perdu, quince & whisky caramel (v)

Basque cheesecake (v)



(gf) - gluten free

(v) - vegetarian

(vg) - vegan

* dishes can be adjusted to be gluten free

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

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

digestive cocktails

AMARO SHAKERATO 12

NIJŪ amaro, sour agent, shiso leaf

Refreshing – Creamy – Herbal

PLUM & KOBE GODFATHER 12

Kanosuke whisky, Kagoshima Kobe beef fat, umeshu, dry plum amaretto

Aromatic – Rich – Nutty

GREEN WALNUT BROOKLYN 17

Whistlepig Rye whisky, forest nocino, amaro Montenegro, blend of vermouths

Herbasceous – Balanced – Earthy

tea

Single estate English breakfast 4.5

Earl grey 4.5

Golden lily milk oolong 5

Sencha 6

Genmaicha 4.5

Matcha 5.5

Jasmine silver tip 5.5

Whole chamomile flower 4.5

Hand-made wagashi 18



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