

Festive Tasting Menu

12Opp
(minimum 2 people)

to start

Fresh Japanese edamame, yuzu salt (vg, gf)

Pumpkin miso soup, hijiki (vg)

Chef's selection of NIJŪ style sashimi *

sushi

Chef's selection of NIJŪ style sushi *

tempura

Charcoal-grilled Scottish sea trout, teriyaki

main

Kagoshima A4 Wagyu sirloin (50g)

Akaito saffron risotto, soy glazed mushrooms

Sprouting broccoli, goma dressing (vg, gf)

dessert

Matcha gâteau, Winter fruits

Hand-made wagashi



(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.