

Lunch Menu

2 courses 35 | 3 courses 42

snacks

Spring 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 110)

dessert

Matcha gâteau, Spring fruits **(v)**

Shokupan perdu, rhubarb, garigquette strawberries & vanilla **(v)**

Yuzu 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	
<i>Refreshing - Creamy - Herbal</i>	
PLUM & KOBE GODFATHER	12
Kanosuke whisky, Kagoshima Kobe beef fat, umeshu, dry plum amaretto	
<i>Aromatic - Rich - Nutty</i>	
GREEN WALNUT BROOKLYN	17
Whistlepig Rye whisky, forest nocino, amaro Montenegro, blend of vermouths	
<i>Herbasceous - Balanced - Earthy</i>	

tea

Single estate English breakfast	4.5
Earl grey	4.5
Genmaicha	4.5
Matcha	5.5
Jasmine silver tip	5.5
Whole chamomile flower	4.5



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