

to start

Miso soup, hijiki, tofu	8 (v)
Wagyu bolognese stuffed fried olives	12
Spring vegetable crudité, soy cream	13 (vg, gf)
Grilled aubergine, white sesame dressing	16 (vg, gf)
NIJŪ fried chicken, honey chilli miso	18
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, kizami wasabi 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 - ponzu jelly Red bream	14 / 16
TAI - daikon oroshi ponzu Sea bream	13 / 15
HIRAME - myoga & shiso Flounder	14 / 16
HOTATE - aburi, butter, soy Scallop	20 / 22
NEGITORO GUNKAN - caviar Tuna & spring onion	16 / 22

caviar

30g of Oscietra caviar	110
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chef's sushi selection

nigiri

5 Pieces	38
7 Pieces	51
9 Pieces	62

sashimi

10 Pieces	43
15 Pieces	59
21 Pieces	76

robata

Charcoal-grilled Scottish sea trout, teriyaki	52
Hay-smoked tuna, tomato ponzu and shiso oil	58
Iberico pork cutlet, apple & miso	48
Herdwick lamb T-bones, dengaku 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, Japanese saffron risotto	65
Cornish crab gohan, wild garlic & asparagus	58
Sweet soy-glazed mushrooms, onsen egg	26 (v)
Chicken katsu sando & Oscietra caviar	129

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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