

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) *

Wagyu korroke, tonkatsu sauce & black garlic emulsion

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

Shokupan perdu, rhubarb, gariguette strawberries & vanilla (v)

wine

Domaine de Saissac, Languedoc-Roussillon, France 2023 9

Muscadet de Sevre et Maine sur Lie, Domaine Les Haut Pemions, Loire, France 2024 9



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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