

to start

Edamame, Yuzu Salt	8
Miso soup, hijiki, tofu	12 (v)
Wagyu Tataki, Myoga, Ponzu, Coffee (50g)	35
Hamachi, peas, miso, lovage	20
Grilled aubergine, white sesame dressing	16 (vg, gf)
NIJŪ fried chicken, honey chilli miso	18
A4 Wagyu beef tartare, tama miso	35
Heritage tomatoes, strawberry shiso	15

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

extras

30g of Oscietra caviar	110
100g Foies gras	40

chef's sushi selection

nigiri

sashimi

5 Pieces	38	10 Pieces	46
7 Pieces	53	15 Pieces	62
9 Pieces	65	21 Pieces	79

robata

Charcoal-grilled Scottish sea trout, teriyaki	55
Grilled octopus, smoked paprika, cured tomato	32
Pork Tomahawk, apple & miso	58
Ex-dairy Côte-de-Boeuf (500g)	90

Toriyama wagyu

Toriyama A5 Sirloin (min 100g)	70/100g
Toriyama A5 Fillet (min 200g)	78/100g
Toriyama A5 Rib-Eye (500g)	195
Kobe A5 Wagyu ribeye (min 300g)	125 / 100g

katei ryōri

Fosse Meadows Farm chicken katsu, tonkatsu	58
Turbot, Caviar Beurre Blanc, nori jam Furikake	56
Cornish crab gohan, spring onion & asparagus	60
Wagyu beef Gyūdon, onsen egg, pickled ginger	65
Chicken katsu sando & Oscietra caviar	129
Wagyu Pastrami Sando balck garlic, mustard	45

sides

Sprouting broccoli, goma dressing	9 (vg)
Sweet BBQ'd napa cabbage	8 (v)
Mixed salad, goma & tofu dressing	12 (vg)
Steamed rice	7 (vg, gf)
Spiced spinach	8
Smoked Potatoes, Miso Romesco, Pinenuts	12



(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.



NIJŪ

20 Berkeley Street

London | UK | W1J 8EE

@nijulondon

T: +44 (0)20 3327 3691