

to start

Edamame, yuzu salt	8 (vg, gf)
Miso soup, hijiki, tofu	12 (v)
Wagyu Tataki, myoga, ponzu, coffee (50g)	35
Hamachi, coconut, shiso, lime	18
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 (vg, gf)
Mazzara del Vallo prawn, yuzu avocado, shiso aioli	35

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 Siberian caviar	110
100g Foie gras	40

chef's sushi selection

nigiri

5 Pieces	38
7 Pieces	53
9 Pieces	65

sashimi

10 Pieces	46
15 Pieces	62
21 Pieces	79

Toriyama wagyu

Toriyama A5 sirloin (min 100g)	70/100g
Toriyama A5 fillet (min 200g)	78/100g
Toriyama A5 rib-eye (500g)	195

robata

Kobe A5 Wagyu ribeye (min 300g)	125 / 100g
Ex-dairy Côte-de-Boeuf (500g)	90

katei ryōri

Fosse Meadows Farm chicken katsu, tonkatsu	58
Cornish crab gohan, spring onion & asparagus	60
Wagyu beef gyūdon, onsen egg, pickled ginger	65
Chicken katsu sando with caviar	129
Wagyu pastrami sando, black garlic, mustard	45
Charcoal-grilled Scottish sea trout, teriyaki	55
Grilled octopus, smoked paprika, cured tomato	32

sides

Sprouting broccoli, goma dressing	9 (gf)
Sweet BBQ'd napa cabbage	8 (v)
Mixed salad, goma & tofu dressing	12 (vg, gf)
Steamed rice	7 (vg, gf)
Spiced spinach	8 (vg, gf)
Smoked potatoes, miso romesco, pine nuts	12(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.



NIJŪ

20 Berkeley Street

London | UK | W1J 8EE

@nijulondon

T: +44 (0)20 3327 3691