

Nipperkin snacks

chef's sushi selection

nigiri

5 Pieces	41
7 Pieces	56
9 Pieces	69

sashimi

10 Pieces	49
15 Pieces	65
21 Pieces	84

Spicy Edamame **10**

Perello Gordal picante olives **6**

NIJŪ fried chicken, honey chilli miso **20**

Wagyu monaka, -yuzu gel, foie gras **20**

Wagyu korroke, tonktsu sauce & black garlic emulsion **10**

Nipperkin

AT NIJŪ

Guava & Chillies 19

Reina Tobasiche Mezcal, La Tomato, Guava, Scallions

Savoury-Smoky-Spicy

Preserved Figs & Butter 20

Suntory Hibiki Harmony, Buffalo Trace, Fig Leaf,
Coconut Bitter, Orange Essence

Rich-Fruity-Nutty

Lychee & Rooibos 18

Suntory Roku, Raspberry Sake, Vermouth, Lychee, Rooibos tea

Floral-Fruity-Aromatic

Coconut & Pandan 18

El Rayo Plata, Kota Pandan, Frangelico, Lemongrass, Coconut

Aromatic-Tropical-Nutty

Quince & Honeycomb 20

The Lakes Reserve No 7, Quince, Agave, Bitters, Citrus Essence

Fruity-Honeyed-Aromatic

Yuzu & Honey 19

Ardbeg 10, Suntory Toki, La Yuzu, Agave, Akashi-Tai Yuzushu,
Franklin & Son's Yuzu Soda

Smoky-Citrus-Fresh

Wasabi & Pickled Cucumber 19

Suntory Haku, Hendrick's, Pickled Cucumber,
Pickled Wasabi, Cucumber Bitter

Fresh-Aromatic-Unami

Red Radishes & Koji 19

Suntory Haku, Cambridge Japanese Gin, Akashi Yuzushu Tai,
Green Shiso Leaves, Pickled Radish Brine

Zesty-Herbal-Savoury

Banana & Pecan 20

Brugal 1888, Banana, Hojicha, Pecan Sake, Cocoa Nibs

Rich-Silky-Nutty

Satsuma & Blossom 21

Volcan XA, Lost Explorer Espadin, Orange blossom, Fermented
Elderflower, Satsuma Mandarin, Citrus Essence, Blossom Salt

Floral-Citrusy-Balanced

Mango & Hibiscus 18

Suntory Haku, Aperol, Mango, Hibiscus, Kaffir lime,
Franklin & Son's Fizz Lemonade

Tropical-Fruity-Long
