

to start

Spicy edamame	10 (vg, gf)
Miso soup, hijiki, tofu	12 (v)
Wagyu tataki, truffle ponzu & saffron	36
Wagyu monaka, foie gras, yuzu gel	20
Prawn toast, spicy sesame, spring onion & caviar	17
Grilled aubergine, white sesame dressing	18 (vg, gf)
NIJŪ fried chicken, honey chilli miso	20
A5 Wagyu beef tartare, tama miso	39
Bitter leaf salad, truffle, pistachio	16 (vg, gf)
Mazzara del Vallo, red prawns, akajiso-zu, pink lady apple, curly pepper	38

nigiri & 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 - truffle, egg yolk Tuna & spring onion	16	22
TERIYAKI KINOKO GUNKAN - truffle Mushroom	11	16

extras

30g Siberian caviar	110
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chef's sushi selection

nigiri

sashimi

5 Pieces	41	10 Pieces	49
7 Pieces	56	15 Pieces	65
9 Pieces	69	21 Pieces	84

Toriyama wagyu

Toriyama A5 fillet (min 200g)	85/100g
Toriyama A5 sirloin (min 100g)	75/100g
Toriyama A5 rib-eye (500g)	195

robata

Kobe A5 Wagyu ribeye (min 300g)	132/100g
Freedown Hills British Olive fed wagyu sirloin on the bone (500g)	125
Short rib, black garlic glaze, mixed wild mushrooms	59

katei ryōri

Fosse Meadows farm chicken katsu, tonkatsu	69
Lobster gohan, chita whiskey & bisque	89
Double eel gohan, foie gras, candy yuzu	65
Wild Mushroom gohan, truffle	55
Wagyu beef gyūdon, onsen egg, pickled ginger	69
Chicken katsu sando with caviar	129
Wagyu pastrami sando, black garlic, mustard	49
Charcoal-grilled Scottish sea trout, teriyaki	59
Scallops, saffron karasumi butter, bottarga	35

sides

Sprouting broccoli, goma dressing	12 (gf, vg)
Sweet BBQ'd napa cabbage	12 (v)
Mixed salad, goma & tofu dressing	12 (vg, gf)
Steamed rice	9 (vg, gf)
Delica pumpkin tempura	19 (vg)
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.



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