



Welcome to Ginza St James, a unique venue created to deliver a luxury journey through the Japanese culture and cuisine.

At Ginza we offer the ultimate gastronomic experience with our Robata counter delivering great juicy ingredients enriched by a smoky aroma given by the charcoal Teppan-yaki translated as metal plate or grill, a culinary style born after World War II which now is a chic experience that gives the opportunity of relaxing while enjoying some live cooking

Sushi counter where Omakase experience is provided. Omakase translated in 'entrust you' or 'I'll leave it up to you'. The chef takes over with the chance of being innovative and surprising in the creation of dishes. A professional well trained sushi chef at your services.

Our ingredients are sourced from the best areas where the habitat allow the product to grow at his best potential.

Our menu also, include Kobe beef, an iconic breed from a city situated in the prefecture of Honshu.

We are constantly growing our menu and also, we are focused in delivering great events with the partnership of sake, wine and food producers / masters in order to keep a great relation with our guests and in order to promote the Japanese culture.

Follow us on Instagram [Ginzastjames](#) in order to stay updated with the upcoming events.

A JOURNEY THROUGH JAPAN

By Ginza St James's. This menu will take your through Japanese history, myths and achievements by presenting ingredients and pairings from the north to the south

£130 - £195 with pairings

TAMATEBAKO

"Jewel Box or Treasure Box"

Botan Ebi on crispy rice topped with samphire, chopped hotate served on a crispy salmon skin and topped with edamame and yuzu pure Otoro thinly sliced, topped with caviar and gold flakes

TEMAKI SEIKA

Sake, Ikura, Shiso, Cucumber, Avocado, sesame Hand Roll

TARABAGANI TEN

Alaskan King Crab Tempura

YASAI RAMEN

Red Miso and Keishi base Ramen served with enoki, shimeji, shitake, asparagus, broccoli and padron pepper

TSUTSUMI SUZUKI

Delicate Seabass served on Okra, wrapped in Ohba leaf and finished with a gentle touch of mustard miso

KAGOSHIMA GYU

Signature A5 Wagyu beef

DESSERT

Matcha Pannacotta topped with Kuromitsu



OTSUMAMI SNACKS

CHICKEN TATSUTA Sake soy marinated chicken, crispy fried and served with Tonkatsu sauce	£12.50
SALMON ROE CHAWANMUSHI A savoury custard traditionally served as an appetiser. Ginnan and bamboo shoots topped with salmon roe	£12.00
EDAMAME / SPICY EDAMAME Blanched soy beans with sea salt or spicy sauce	£6 / £7
LOBSTER TEMPURA Lightly battered and served with tendashi sauce and spicy mayonnaise	£35.00
OKRA TEMPURA Fried until golden then seasoned with sancho salt and served with yuzu kosho aioli	£11.50
PRAWN TEMPURA Lightly battered and served with tentsuyu sauce	£18.00
SOFT SHELL CRAB Crunchy soft shell crab served with fresh lime, red onion and kuro kosho dressing	£11.50
WAGYU MISO SKEWERS Sweet miso grilled wagyu, served simply with roasted walnuts, chives and lime	£30.00

SHIRUMONO & YASAI DASHI BASED SOUPS & VEGETABLES

NASU TRUFFLE MISO Grilled aubergine served with truffle miso, yuzu, nashi pear and caramelized pecans	£13.00
SEAWEED KYURI SUNOMONO SALAD Mixed seaweed dressed with sweet yuzu soy finished with cucumber and sesame	£17.00
TSUKEMONO House made pickles	£12.50
MUSHROOM & TOFU SUKIYAKI Seasonal vegetables and silken Tofu served with a sweet Sake and soy broth	£24.00
DOBIN MUSHI Clear soup made from konbu kelp stock and seasoned with soy sauce	£11.00
MIXED SALAD Mixed leaves and seasonal vegetable accompanied by a sweet and sour tomato dressing	£15.00
ROASTED PADRON PEPPERS Roasted peppers seasoned with furikake and dressed with aka den miso and puffed gen mai	£9.50
MISO SOUP Traditional miso soup made with kombu dashi and served with nameko, wakame and spring onion	£6.50
STEAMED RICE Japanese steamed rice	£6.00
JAPANESE SWEET POTATO Grilled on the teppanyaki with garlic and dressed with teriyaki sauce	£12.50
KIMCHI FRIED RICE Seasoned Japanese rice fried with black truffle and fried duck egg sunny side up	£18.50
EGG FRIED RICE	£8.00

Please ask your server for information on allergens. A discretionary 15% service charge will be added to your bill.

SUSHI RAW

SHIROMI TARTARE White fish tartare served with kizami wasabi and senbei	£18.00
BARA CHIRASHI Traditional rice base dish topped with mix of fishes, egg yolk and fresh wasabi	£26.50
SPICY TUNA TARTARE Freshly chopped akami and toro, dressed with red miso and gochujang and dressed with onion ponzu	£23.50
HAMACHI CARPACCIO Sliced yellowtail served with fresh finger lime, coriander cress and yuzu soy	£22.50
WAGYU TATAKI Seared Kagoshima Gyu, served with dried miso, ponzu and bbq tomato relish	£38.00
COURGETTE SASHIMI Dill and yuzu compressed courgette, dressed with ginger oil and soy	£9.50
KAGOSHIMA WAGYU TARTARE Minced wagyu served with fresh wasabi, lime, myoga and anchovies mayonnaise	£35.00

SASHIMI PLATTERS

12 PIECE SASHIMI Salmon, Akami, Seabass, Hamachi	Otoro upgrade 3 Piece £17	Chu toro upgrade 3 Piece £15	£39.00
18 PIECE PLATTER Salmon, Akami, Seabass, Hamachi, Bream	Otoro upgrade 3 Piece £17	Chu toro upgrade 3 Piece £15	£60.00

NIGIRI PLATTERS

6 PIECE PLATTER Salmon, Otoro, Hamachi, Akami	£36.00
10 PIECE PLATTER Salmon, Otoro, Hamachi, Scallop, Akami, Seabass	£60.00

INDIVIDUAL

3 PIECE SASHIMI OR 2 PIECE NIGIRI SELECTION

SALMON	£ 9.00	SEABASS	£11.00	OCTOPUS	£12.00	BOTAN EBI	£24.00
AKAMI	£14.00	IKURA	£20.00	TURBOT	£12.00	TOBIKO	£13.00
CHU TORO	£17.00	SEA BREAM	£10.00	UNI 20g	£39.00		
OTORO	£19.00	EBI	£10.00	UNAGI	£16.00	OSCIETRA	
HAMACHI	£14.00	SCALLOP	£12.00	AMA EBI	£12.00	CAVIAR 10g	£22.00
FRESH WASABI 5g							£8.50

Fresh wasabi and all seafood is subject to availability

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MAKI

HAMACHI MAKI £17.50
Rolled with pickled green chilli, kampyo, cucumber and topped with tomato miso and toasted brown rice

TORO TAKUAN £17.00
Fresh toro and smoked mouli

UNAGI & FOIE GRAS £21.00
Grilled sweet unagi ad seared foie gras dressed with hacho miso and ume, topped with spring onion

SPRING VEGETABLE FUTO MAKI £15.50
Pickled and fresh seasonal vegetable rolled with red miso and sweet kampyo

SPICY TUNA MAKI £17.50
Chives, cucumber, avocado, orange tobiko, spicy miso

SALMON AVOCADO MAKI £17.50
Avocado and cucumber roll topped with spicy salmon tartare and ikura

ABURI WAGYU MAKI £21.50
Seared wagyu urumaki served with oshinko, kizame wasabi and yaki niku tare

SPIDER ROLL £17.00
Shiso leaf and yuzu kosho

EBI TEN MAKI £18.50
Crunchy prawn tempura with avocado, cucumber, spicy mayo and tempura crumbles

GINZA MAKI £19.50
Tuna, salmon, yellowtail futomaki, smoked mouli, yuzu tobiko, shiso, cucumber and avocado

ABURI TORO TUNA ROLL £18.50
Uramaki roll with yamagobo, cucumber topped with aburi toro

UMI KARA FROM THE SEA

MISO MUSTARD CHILEAN SEABASS £34.00
Chilean Seabass and Okra wrapped in ohba leaf finished with a gentle touch of miso mustard

HAMACHI KAMA (subject to availability) £48.00
Roasted collar of yellow tail and simply served with lime and chilli dressing

OBSI BLUE SHRIMP (Served medium rare) £19.00
3 Sweet flesh prawns grilled with garlic, butter and soy served with tomato miso and lime

BLACK COD SAIKYO YAKI 170g £42.00
Canadian Black cod fillets marinated in saikyo miso sauce for 48 hours, served with Japanese pickles

KING PRAWNS £34.00
Served with ume, yuzu and tomato dressing

BBQ SALMON TERIYAKI £28.00
Served with grilled lime and pickled ginger

NIKU MEAT

KAGOSHIMA BEEF 100g £90.00
The number one Wagyu beef produced in Kagoshima.

HIDA GYU SUKIYAKI £60.00
Thin slice Hida gyu, seasonal vegetables and silken tofu served with a sweet sake and soy broth and onsen egg

CHICKEN TERIYAKI £25.00
Tender and juicy chicken thighs covered in teriyaki sauce

KOBE GYU 100g £140.00
As an official supplier of Kobe gyu, only A4 and A5 quality meats are selected.
Served with garlic & ginger sauce and Himalayan salt

FOIE GRAS 100g £26.00
Foie gras served with kinomi miso sauce. Finished with cooked figs and ground walnuts

UK GRASS FED 150g Sirloin £36.00
UK Grass-fed steaks. Served with sesame black pepper sauce 150g Fillet £40.00

BABY CHICKEN £25.00
Lightly marinated in olive oil and garlic, served with shichimi and garlic dressing and served on an oba leaf

DRY AGED SCOTTISH RIB-EYE 350g £84.00
Dry aged Scottish Rib-Eye. Served with a trio of sauces.

SMOKY YUZU MISO LAMB £45.00
Smoke Yuzu miso marinated Lam chops served on an aubergine pure