

Lunch

Edomae Sushi

江戸前寿司

We are proud to continue and promote the traditional Edomae (江戸前) sushi style, which is the preferred sushi preparation technique in the Kanto (Eastern Japan) area.

This style originates in Tokyo, or Edo as it was called before, approximately 300 years ago. Originally only fish caught in Tokyo bay were used for this style, hence the name 'Edomae' or 'in front of Edo'. The unique characteristic of the Edomae style comes in the form of fish preparation. The fishes are usually boiled, marinated, seared, steamed or dried accordingly to showcase the chef's skill and enhance the flavours of each ingredient. Such preparations were necessary to prolong the shelf life of the fish back when refrigeration and transportation were not as advanced as today.

SALMON 鮭 £5

PRAWN 海老 £4

TUNA マグロ £5

MARBLED TUNA 中トロ £7

RICH MARBLED TUNA 大トロ £10

SEA BREAM 鯛 £5

SEA BASS 鱸 £5

YELLOWTAIL はまち £5

EEL 鰻 £7

SEA URCHIN 雲丹 £10

銀座

セイント・ジェームズ
GINZA
ST. JAMES'S

Lunch Course Menus コースメニュー

OMAKASE

おまかせ

At Ginza, all sushi courses are under the title 'Omakase'. This word, roughly translated, means 'I will let you decide'. Traditional sushi restaurants in Japan will often adopt this style and the chef will prepare a tailored menu to each guest.

SAKURA

桜

£80

FUJI

富士

£120

SALMON ROE CHAWANMUSHI

いくら茶碗蒸し

SALMON ROE CHAWANMUSHI

いくら茶碗蒸し

SEASONAL HORS D OEUVRE

季節の前菜

2 kinds

SEASONAL HORS D OEUVRE

季節の前菜

3 kinds

SUSHI

握り寿司

8 pieces

SUSHI

握り寿司

12 pieces

TEMAKI SUSHI

手巻き寿司

MISO SOUP

味噌汁

MISO SOUP

味噌汁

DESSERTS

デザート

DESSERTS

デザート

Please ask your server for information on allergens

A discretionary 12.5% service charge will be added to your bill.

Dinner

Edomae Sushi

江戸前寿司

We are proud to continue and promote the traditional Edomae (江戸前) sushi style, which is the preferred sushi preparation technique in the Kanto (Eastern Japan) area.

This style originates in Tokyo, or Edo as it was called before, approximately 300 years ago. Originally only fish caught in Tokyo bay were used for this style, hence the name 'Edomae' or 'in front of Edo'. The unique characteristic of the Edomae style comes in the form of fish preparation. The fishes are usually boiled, marinated, seared, steamed or dried accordingly to showcase the chef's skill and enhance the flavours of each ingredient. Such preparations were necessary to prolong the shelf life of the fish back when refrigeration and transportation were not as advanced as today.

SALMON 鮭 £5

PRAWN 海老 £4

TUNA マグロ £5

MARBLED TUNA 中トロ £7

RICH MARBLED TUNA 大トロ £10

SEA BREAM 鯛 £5

SEA BASS 鱸 £5

YELLOWTAIL はまち £5

EEL 鰻 £7

SEA URCHIN 雲丹 £10

 銀座セイント・ジェームズ
GINZA
ST. JAMES'S

Dinner Course Menus コースメニュー

OMAKASE

おまかせ

At Ginza, all sushi courses are under the title 'Omakase'. This word, roughly translated, means 'I will let you decide'. Traditional sushi restaurants in Japan will often adopt this style and the chef will prepare a tailored menu to each guest.

FUJI

富士
£120

SALMON ROE CHAWANMUSHI

いくら茶碗蒸し

SEASONAL HORS D OEUVRE

季節の前菜
3 kinds

SUSHI

握り寿司
12 pieces

MISO SOUP

味噌汁

DESSERTS

デザート