
to start

Steamed Japanese edamame, yuzu salt **9 (VG)**

Shokupan, yuzu butter **8 (V)**

Miso soup, hijiki, tofu **6**

Spring vegetable crudités, tofu dressing **11 (VG) (GF)**

small dishes

Grilled aubergine, white sesame dressing **16 (VG)**

Spring vegetable tempura, matcha sea salt **16 (VG)**

Smoked tomato & seaweed salad, tomato & shiso sorbet **16**

NIJŪ sushi roll, akami, toro & negitoro, benitade, shiso **29**

A4 Wagyu beef tartare, tama miso, pickled wasabi, shokupan **28**

nigiri & sashimi

2 NIGIRI / 3 SASHIMI

CLASSIC

NIJŪ STYLE

AKAMI Lean red tuna	13	15	fresh wasabi, kinome
CHUTORO Medium fatty tuna	17	19	aburi, kizami wasabi
OTORO Fatty tuna belly	19	24	aburi, caviar
MASU ChalkStream trout	12	14	tosazu jelly, ikura, chives
HAMACHI Yellowtail	13	15	ponzu jelly, citrus zest
MADAI Red bream	13	15	daikon oroshi, ponzu
TAI Sea bream	12	14	yuzu kosho, citrus zest
HIRAME Flounder	13	15	shiso, shio kombu
HOTATE Scallop	18	20	aburi, butter, soy
NEGITORO GUNKAN Tuna & spring onion	15	20	fresh wasabi, caviar

chef's selection

nigiri

5 PIECES

38

9 PIECES

56

7 PIECES

47

sashimi

10 PIECES

43

21 PIECES

76

15 PIECES

59



(GF) - gluten free

(V) - vegetarian

(VG) - vegan

NIJŪ menu curated by Culinary Director Endo Kazutoshi & Executive Chef Chris Golding

from the sea

Sourced fresh from local suppliers and dry-aged in house

Charcoal-grilled Scottish sea trout, teriyaki **52**

Roasted Cornish turbot, wild garlic miso butter **65**

Charcoal-grilled yellowtail collar, yuzu kosho, ponzu **24**

Hay-smoked Spanish tuna, tomato ponzu, shiso oil **42**

from the land

Cooked over charcoal and served on a traditional Konro grill

SERVED WITH JAPANESE CONDIMENTS

Fresh wasabi, ponzu, yukari salt, shiso salsa verde

Fillet

Japanese A5 Wagyu **65 per 100g**

300g British bone-in **65**

Sirloin

Kobe **120 per 100g**

Japanese A4 Wagyu **60 per 100g**

300g Grass-fed British Wagyu **160**

Rib-Eye

Japanese Fuji Wagyu cross **50 per 100g**

500g Boston chop **90**

katei ryōri

*The soul of Japanese cuisine. All dishes are designed to be shared
(minimum two people)*

A4 Wagyu sukiyaki, napa cabbage, enoki, tofu, braised daikon **80**

Fosse Meadows Farm chicken 'katsu', shredded cabbage, tonkatsu **48**

Miso-braised Wagyu gohan, sansho pepper **65**

Dorset crab gohan, asparagus, soy-cured egg, bisque **45**

Mushroom & wild garlic gohan, miso butter **35 (V)**

sides

Tenderstem broccoli, goma dressing **9 (VG)**

Sweet BBQ'd napa cabbage **8 (V)**

Spicy spinach, soba **8 (VG)**

Steamed rice **5 (VG) (GF)**

London lettuce, bonito flakes, Parmesan **9**



