

## Starters

### 一品料理

## COLD DISHES

### 冷菜

#### EDAMAME / SPICY EDAMAME

##### 枝豆 / スパイシー枝豆

Blanched soy beans with rock salt or spicy sauce

£5 / £6

#### SEAWEED & TOFU SALAD

##### 海藻 & 豆腐のサラダ

A selection of nori, ogo nori, tororo konbu, red tosaka and wakame on a bed of tofu.

Served with homemade creamy dressing

£13

#### SPICY TUNA TARTARE

##### スパイシー鮪のタルタル

Minced Akami tuna mixed with pine nuts, sesame oil, gochujang and red miso.

£18

#### BLACK KANPACHI CARPACCIO

##### 白身魚のカルパッチョ

Thin slices of delicate white fish, dressed in yuzu juice and light soy sauce. Topped with pomegranates and truffle oil

£18

#### SEARED WAGYU SASHIMI

##### 和牛のたたき

Lightly seared slices of Wagyu beef,

Ponzu citrus and miso sauce

£27

#### MIXED SALAD

##### のサラダ

Mixed leaves, tenderstem broccoli, asparagus, avocado and cherry tomatoes

£12

銀座

セント・ジェームズ  
GINZA  
ST. JAMES'S

## Starters

一品料理

### WARM DISHES

温菜

#### CHICKEN KARAAGE

地鶏の唐揚げ

Deep fried crispy chicken served  
with a slice of lemon

£12

#### NASU DENGAKU

茄子田楽

Grilled aubergine with sweet miso.  
Oven grilled aubergine topped  
with a sweet dengaku miso sauce.  
Served with sesame seeds  
and Japanese pickles

£13

#### TEMPURA

天麩羅

Lightly battered and prepared on order.  
Served with tentsuyu sauce

Prawn £18

Lobster £25

Vegetable £14

#### SUKIYAKI

すき焼き

Prepared on an iron skillet with soy  
sauce, sugar and sake. Served with  
Japanese mushrooms, stem  
broccoli and a poached egg

Kagoshima Gyu £50

Mushroom & Tofu £20

#### SALMON ROE CHAWANMUSHI

いくら茶碗蒸し

A savoury custard traditionally  
served as an appetiser. Ginnan  
and bamboo shoots topped  
with salmon roe

£12

#### DOBIN MUSHI

土瓶蒸し

Served in a traditional clay pot, this dish  
consists of a clear soup made from  
konbu kelp stock and seasoned  
with soy sauce

£9

# Sushi | Sashimi

寿司 / 刺身

## SASHIMI PLATTERS

刺身盛合せ

### TAKE

竹

Tuna, marbled tuna,  
salmon, yellowtail  
and white fish  
15 PCS £38

### MATSU

松

Salmon roe, scallops, salmon,  
marbled tuna, tuna, yellowtail  
and white fish.  
21 PCS £55

## SUSHI PLATTERS

寿司盛合せ

### 8 PIECE PLATTER

Chef's daily choice  
£35

### 12 PIECE PLATTER

Chef's daily choice  
£55

## SUSHI ROLLS

巻物

### EEL & CUCUMBER ROLL

うなぎゅう巻き

Eel, cucumber, sesame seeds, kinomiso  
8 PCS £10

### SPIDER ROLL

スパイダー巻き

Soft shell crab  
5 PCS £12

### TOROTAKU ROLL

とろたく巻き

Rich marbled tuna, pickled white radish  
6 PCS £13

### SPICY PRAWN ROLL

海老フライ巻き

Tempura prawn, avocado, spicy mayonnaise  
8 PCS £10

### SALMON AVOCADO ROLL

サーモンアボカド巻き

Salmon, avocado, spicy mayonnaise  
8 PCS £10

### NEGITORO ROLL

ねぎとろ巻き

Rich marbled tuna, spring onions  
6 PCS £12

## Robata

### 炉端焼き

The Robata grill uses Binchotan charcoal directly imported from Japan.

The charcoal is made from Ubame oak and produced in the Wakayama prefecture.

This high quality charcoal produces a constant high temperature while producing little to no bad odours.

当店の炉端焼きは備長産の炭を使用しております。

#### KOBE GYU

神戸牛

100g £130

As an official supplier of Kobe Gyu, only

A4 and A5 quality meats are selected.

Served with garlic & ginger sauce  
and Maldon rock salt.

#### SALMON TERIYAKI

鮭の照り焼き

170g £28

Cherry wood smoked Scottish salmon,  
marinated with konbu kelp and salt.

Glazed with teriyaki sauce and topped  
with tororo konbu, pea shoots  
and burdock chips.

#### KAGOSHIMA BEEF

The number one Wagyu beef  
produced in Kagoshima.

100g  
£80

#### UK GRASS FED

UK Grass-fed steaks.

Served with sesame black pepper sauce

200G Sirloin £33

200G Fillet £37

#### BLACK COD SAIKYO YAKI

銀鱈の西京焼き

170g £40

Canadian Black cod fillets marinated  
in saikyo miso sauce for 48 hours. Served  
with lotus root and Japanese pickles.

#### YUZU BABY CHICKEN

雛鳥柚子風味

200g £24

Lightly marinated in yuzu black pepper, soy  
sauce and sake. Served with grilled lime,  
pickled radish and yuzu mayonnaise.

#### DRY AGED SCOTTISH RIB-EYE

Dry aged Scottish Rib-Eye.

Served with a trio of sauces.

500g £55

# Teppan Yaki

鉄板焼き

The Teppan Yaki Counter uses state of the art carbon lighting to ensure a constant heat source.

当店の鉄板焼きは最新のカーボンランプを使用しております。

## KOBE GYU

神戸牛

As an official supplier of Kobe gyu, only A4 and A5 quality meats are selected.

Served with garlic & ginger sauce and Himalayan salt

100g £130

## LOBSTER

ロブスター

Fresh Canadian lobster cooked with soy sauce. Served with yuzu tomato sauce

Half £33

Whole £65

## KING PRAWNS

大海老

African king prawns sauteed with soy sauce and butter. Finished with spring onions and garlic chips

£34

## KAGOSHIMA BEEF

The number one Wagyu beef produced in Kagoshima.

100g

£80

## UK GRASS FED

UK Grass-fed steaks.

Served with sesame black pepper sauce

200G Sirloin £33

200G Fillet £37

## CHICKEN TERIYAKI

地鶏の照り焼き

Free range chicken thigh and breast cuts cooked with teriyaki sauce. Topped with spring onions and garlic chips

200g £28

## FOIE GRAS

フォアグラ

French foie gras served with kinomi miso sauce. Finished with cooked figs and ground walnuts

100g £26

## DRY AGED SCOTTISH RIB-EYE

Dry aged Scottish Rib-Eye.

Served with a trio of sauces.

500g £55

## Desserts

### デザート

#### ICE CREAM OR SORBET £8.5

Shirakabegura Mio 100ml £6

*Japanese Sparkling Sake*

#### MOCHI ICE CREAM £8

Ninki Ichi, Junmai Ginjo 100ml £15

*Bottled fermented sparkling sake*

#### COCONUT & LIME CREAM £9.5

Coconut biscuit, Mango sorbet

#### PASSION FRUIT CURD £9.5

Exotic fruit compote, lychee sorbet

#### DARK CHOCOLATE FONDANT £10.5

Green tea ice cream

#### GINZA EXOTIC SMOKING FRUIT PLATTER £12.5 / £22.5

Dragon fruit, lychee, passion fruit, pineapple, star fruit, mango sorbet, lychee sorbet

## Hot Drinks

### 珈琲 お茶

#### TEAS £4

Green, Hojicha, English breakfast or mint tea

#### COFFEES £4

Ask for our selection of coffees

## Digestifs

### 食後酒

#### OLD FASHIONED 20

Hakushu Single Malt Suntory Whisky, Bittered Sling  
Malagasy Chocolate Bitters, Tonka Beans Syrup

#### KOHI 15

Aluna Coconut Coffee, Mozart Dark Chocolate,  
Briottet Hibiscus Liqueur, Espresso

#### HABERDESHER 15.5

Small Batch Four Roses Whiskey, Chartreuse Yellow,  
Briottet Creme de Cacao Liqueur & Cream

#### HAKUSHU 12 43% 35

Four seasons in high altitude is praised by the most  
curious whisky connoisseurs and lovers of gastronomy.  
Its crisp and vibrant feel, unique in a single malt whisky,  
enlivens and liberates your senses.

#### HIBIKI JAPANESE HARMONY 43% 25

"Kanzen" or complete, Hibiki whisky is a harmonious blend  
of innumerable malt and grain whiskies which are  
meticulously blended to create a full orchestra of flavors  
and aromas. Seductive, blossoming and enigmatic, Hibiki  
Whisky celebrates an unrivaled art of blending, fine  
craftsmanship and a sense of luxury from the House of  
Suntory.

#### SANTA TERESA 1796 RUM 40% 17

A superb single estate Venezuelan rum, made using the  
solera method. Vanilla and rich notes of butterscotch,  
molasses and chocolate.