



銀座

セイント・ジェームズ

GINZA

ST. JAMES'S

FESTIVE EVENTS

銀座



ABOUT US

Experience a Christmas to remember with our Festive tasting menus created with the finest ingredients at Ginza St James's. Take a food lover's journey through Japan from delicately prepared sushi to mouth-watering grilled delights, each dish tells a story of tradition and innovation, bringing joy to your palate.

With three Private dining options and three immersive dining experiences it's the perfect venue to suit any occasion.

To make a reservation for Christmas at Ginza St. James's, call **0203 862 7700** or email **events@ginza-stjames.com**

DINING

Ginza St. James's offers a main dining area, three private rooms and dedicated counters for Teppanyaki, Robata and Edomae Sushi.

We create tailor-made dining experiences, whatever the occasion.

Teppanyaki Counter (10 guests)

Our focus is to serve outstanding Japanese cuisine and to share with you our authentic teppanyaki cooking culture.

Robata Counter (6 guests)

live action full of entertainment.

Sushi Bar (8 guests)

An unforgettable face to face with our chefs and an exchange of knowledge that will take you more in depth with the Japanese culinary world.



FESTIVE EVENTS

Whether you're looking for a grand sit-down dinner, a glamorous drinks reception or a distinguished party, our dedicated events team ensure that every intricacy of your event runs perfectly from the initial development through to the day itself. Ginza St. James's boasts three elegant private dining spaces that can be tailored to suit any occasion, offering intimacy ideal for more private gatherings. Enquire now for group dining, private spaces to hire as well as exclusive use of the venue.

Teppanyaki Private Room

Seated lunch & dinner up to 7 guests

Small Private Room

Seated Lunch and Dinner up to 6 guests.

Large Private Room

Seated Lunch and Dinner up to 12 guests.

Standing Reception up to 15 guests.

Hiroo Bar

Standing reception up to 50 guests

Full Restaurant

Seated 120 guests



OIWAI NO MENU

£130PP

CHAWANMUSHI

Delicate egg custard with Ginhan, infused with mushroom,
topped with Fole Grass and a Ikura

TSUKEMONO VG

Mix of pickles



SASHIMI MORIWASE

Sake, chotoro, akami, hamachi, botan ebi, a sprinkle of caviar

COURGETTE SASHIMI VG

Green and yellow thin sliced courgette, ginger oil, yuzu & dill



LOBSTER WITH BUBU ARARE TEMPURA

Lobster served with black mayo aioli

KINOKO TEMPURA VG

Shitake mushroom, Eringi mushroom, oyster mushroom



BLACK COD WITH TOMATO MISO

Cod, tomato miso, samphire

NASU YUZU MISO VG

Grilled aubergine served with yuzu miso, nashi pear, caramelised pecans



KAGOSHIMA GYU

100 gram wagyu served with peppercorn sauce, egg fried rice. Kobe upgrade + £50

TOFU & MUSHROOM SUKIYAKI VG

Traditional hot pot, miso base tofu & mixed vegetables, steamed rice



MATCHA FONDANT

Served with vanilla ice cream

OIWAI NO MENU

£95PP

CHAWANMUSHI

Delicate egg custard with ginhan, infused with mushroom,
finished with ikura, wasabi and a twist of yuzu

TSUKEMONO VG

Mix of pickles



SASHIMI MORIAWASE

Akami, Sake, hamachi. Otoro upgrade + £6

COURGETTE SASHIMI VG

Green and yellow thin sliced courgette in ginger oil, finished with yuzu and dill



KINOKO TEMPURA VG

Shitake mushroom, eringi mushroom, oyster mushroom



BBQ SALMON TERIYAKI

Served with grilled lime and pickled vegetables

NASU YUZU MISO VG

Grilled aubergine served with yuzu miso, nashi pear, caramelised pecans



ROBATAYAKI GYU

Upgrade Kagoshima Guy +£50 | Kobe Gyu +£70
150g 30 days aged sirloin steak served with peppercorn sauce & steamed rice

TOFU AND MUSHROOM SUKIYAKI VG

Traditional hot pot with miso base tofu and a mix of vegetables



MATCHA FONDANT

Served with vanilla ice cream

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients.

If you have a food allergy or intolerance let us know before ordering. Our prices & ingredients are subject to change to reflect seasonality and market value. A discretionary 15% service charge will be added to your bill.

BOWL FOOD

BONSAI CHIRASHI TRIO SASHIMI

GRILLED YUZU BABY CHICKEN
With wasabi mayo & togarashi £5.75

SMOKEY SALMON
Glazed with teriyaki sauce £5.80

BLACKEN MISO COD
With crispy fried parsnip £6.00

BEEF TATAKI
Served with tomato miso & crispy garlic £5.80

CHICKEN KARA AGE
Served with spicy mayo £5.25

VEGETARIAN

GRILLED PADRON PEPPER
With aka den miso & rice crispy £5.00

YASAI BOWL
Served with spicy miso sauce £5.00

NASU DENGAKU
Truffle miso sauce & crystal pecan caramel £5.00

SEAWEED SALAD
With sunomono dressing £5.50

KIMCHI FRIED RICE
With fried duck egg £5.75

CANAPÉS

MEAT & SEAFOOD

SALMON TATAKI £3.25
Yuzu kosho mayo & sancho pepper

MAGURO £4.00
With oroshi pickled takuan & chives

HAMACHI £3.75
With kizami wasabi & red chili

CRISPY RICE £4.00
With spicy tuna tartare

BLACKEN COD CROQUETTE £3.25
With wasabi mayo

VEGETARIAN

RED ENDIVE £3.00
Avocado tartare & yuzu truffle sauce

CRISPY TOFU £3.20
With tomato miso & kizami nori

SHITAKE ASPARAGUS KUSHIYAKI £3.00
Glazed with caramelized teriyaki sauce

PICKLED YASAI FUTOMAKI £3.25
With tomato miso



CHICKEN KARA AGE £3.00
With tonkatsu sauce

BUBUARARE PRAWN £3.25
With spicy mayo and spring onion

CRISPY EBI TEMPURA ROLL £3.25
With tsume sauce

SALMON AVOCADO ROLL £3.00
With ikura

SPICY TUNA MAKI URAMAKI £3.50
With togarashi



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FESTIVE PACKAGE

£150

3 CANAPÉS

BLACK COD CROQUETTE

served with yuzu kosho mayo

TERIYAKI GLAZED ASPARAGUS

shitake kushiyaki

TEPPAN GRILL PRAWN

with butter garlic sauce

3 COURSE MEAL

HAMACHI TARTARE

Served with tosazu sauce

KAGOSHIMA GYU

served with black pepper sauce

MISO SOUP

Served with rice

COCONUT PANNA COTTA

with mochi ice cream

WINE PARINGS

On arrival with canapes

CHAMPAGNE

Deville Champagne Carte Noire

With starters and Main

WHITE

Trefili Pinot Grigio 2021

RED

Urbina Rioja Selection

LUNCH FESTIVE MENU

£70

TRIO SASHIMI

Tuna, Hamachi, seabream

SALMON TATAKI

served with punzo and kizami wasabi

CHICKEN KARA AGE

served with tonkatsu sauce and lemon

HIBACHI BUTTER GARLIC PRAWN

GRASS FED AGED SIRLOIN

with black pepper sauce

MISO SOUP

Served with rice

MATCHA FONDANT

with vanilla ice cream

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HIROO BAR

Begin your experience in our Hiroo Bar and raise a glass of carefully selected sake, exquisite wine, or a crafted cocktail to toast to the moments that matter.

Named after a district of Shibuya, in Tokyo, Hiroo, much like the neighbourhood feels smart and distinguished.

Our expert mixologists have curated a selection of drinks that perfectly complement the flavours of the season. Alongside a collection of premium sake and fine and rare Japanese whiskies too.

Masterclasses available upon request.





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For more information or to make an enquiry please contact
our team who will be delighted to assist you on:

0203 862 7700

or send an email enquiry to:

events@ginza-stjames.com



15 Bury St, St. James's, London SW1Y 6AL



www.ginza-stjames.com



#GinzaStJames