



銀座

セイント・ジェームズ

GINZA

ST. JAMES'S

OIWAI NO MENU

£130PP

CHAWANMUSHI

Delicate egg custard with Ginhan, infused with mushroom, topped with foie gras and Ikura

TSUKEMONO **VG**

Mix of pickles



SASHIMI MORIWASE

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

COURGETTE SASHIMI **VG**

Green and yellow thin sliced courgette in ginger oil finished with yuzu and 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 and caramelised peacans



KAGOSHIMA GYU

100 gram wagyu served with peppercorn sauce, egg fried rice

Kobe upgrade + £50

TOFU & MUSHROOM SUKIYAKI **VG**

Traditional hot pot with miso base tofu and a mix of vegetables, served with steamed rice



MATCHA FONDANT

Served with vanilla ice cream

V Vegetarian **GF** Gluten Free **VG** Vegan

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.