



セイント・ジェームズ

GINZA

ST. JAMES'S

Welcome to Ginza St James, a unique venue created to deliver a luxury journey through the Japanese culture and cuisine.

At Ginza we offer the ultimate gastronomic experience with our Robata counter delivering great juicy ingredients enriched by a smoky aroma given by the charcoal Teppan-yaki translated as metal plate or grill, a culinary style born after World War II which now is a chic experience that gives the opportunity of relaxing while enjoying some live cooking

Sushi counter where Omakase experience is provided. Omakase translated in entrust you or I'll leave it up to you. The chef takes over with the chance of being innovative and surprising in the creation of dishes. A professional well trained sushi chef at your services.

Our ingredients are sourced from the best areas where the habitat allow the product to grow at his best potential.

Our menu also, include Kobe beef, an iconic breed from a city situated in the prefecture of Honshu

We are constantly growing our menu and also, we are focused in delivering great events with the partnership of sake, wine and food producers / masters in order to keep a great relation with our guests and in order to promote the Japanese culture.

Follow us on Instagram [Ginzastjames](#) in order to stay updated with the upcoming events.

AZABU

麻布

£60 PP

ADD A WINE / SAKE PAIRING FOR £55

CHAWANMUSHI

SASHIMI MORIAWASE

Tuna, salmon, white fish

Pairing: Asahi Shuzo Dassai 45 Junmai Daiginjo

TEMPURA MORIAWASE

Pairing: Tenuta Sant Agostino Buccie D Uva Trebbiano/Malvasia

SALMON

Pairing: Cantina Barone Particella 928 Fiano Di Avellino

OR

WHOLE BABY CHICKEN

Pairing: Johanneshof Reinisch Pinot Noir

OR

MISO MARINATED JOSHU GYU RUMP 150G UPGRADE +£25

Pairing: Johanneshof Reinisch Pinot Noir

OR

KAGOSHIMA GYU SIRLOIN 150G UPGRADE +£45

Pairing: Johanneshof Reinisch Pinot Noir

DESSERT

Pairing: Kozaemon Umeshu

Please note that vintage and availability may vary according to the market.

Ginza St. James's, 15 Bury Street, St. James's, London SW1Y 6AL. Please ask your server for information on allergens. A discretionary 15% service charge will be added to your bill.

AKASAKA

赤坂

£85 PP

ADD A WINE / SAKE PAIRING FOR £79

BLOSSOM FALLS COCKTAIL £15

Roku Gin, Elderflower, Lychee, Lillet Rose, Peychauds and Cherry Bitters

IKURA CHAWANMUSHI

JYO SASHIMI MORIAWASE

Chutoro, White Fish, Hamachi

Pairing: Asahi Shuzo Dassai 45 Junmai Daiginjo

LOBSTER TEMPURA

Pairing: Tenuta Sant Agostino Buccie D Uva Trebbiano/Malvasia

MISO BLACK COD

Pairing: Cantina Barone Particella 928 Fiano di Avellino

OR

USDA STRIPLOIN 120g

Pairing: Valentina Cubi Vapolicella Superiore & 'Il Tabarro'

MISO MARINATED JOSHU GYU RUMP 150g Upgrade +£19

Pairing: Johanneshof Reinisch Pinot Noir

KAGOSHIMA GYU SIRLOIN 150g Upgrade +£40

Pairing: Johanneshof Reinisch Pinot Noir

SUSHI

Sakura Salmon Avocado Maki

Pairing: Kokuryu Black Dragon Junmai Ginjo

SAKURA MOCHI DESSERT

Pink mochi, azuki paste, sakura leaf

Pairing: Kozaemon Umeshu

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GINZA

銀座

£125 PP

Add wine / sake pairing for £80

Champagne: Deville Carte Noir

HASSUN

Pairing: The Asahi Shuzo Dassai 45 Junmai Daiginjo

YELLOWTAIL CARPACCIO

Pairing: Natsu Kase (Summer Breeze)

KING CRAB TEMPURA

Pairing: Tenuta Sant Agostino Buccie D'uva Malvasia/Trebbiano

CHILEAN SEABASS IN MAGNOLIA LEAF

Pairing: Cantina Barone Particella 928 Fiano

KAGOSHIMA GYU SIRLOIN

Pairing: Johanneshof Reinisch Pinot Noir

NIGIRI & MAKI SELECTION

Pairing: Kokuryu Black Dragon Junmai Ginjo

SEASONAL DESSERT

Pairing: Doisy Vedrines Sauternes

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STARTERS

一品料理

COLD DISHES

冷菜

SEAWEED SALAD

Mixed seaweed, yuzu soy,
cucumber, sesame

£12.50

GINZA SALAD

Mixed leaves, mizuna, daikon,
vegetables, Ginza dressing

£15

YELLOWTAIL CARPACCIO

Tosazu, grapes, green
radish, kombu oil, chilli

£22.50

SPICY TUNA TARTARE

Chopped akami and toro, red
miso gochujang, onion ponzu

£23.50

TUNA CARPACCIO

Akami, nori & kombu dressing,
micro leaves, seasonal vegetables

£29

WAGYU TATAKI

Seared Kagoshima gyu,
micro herbs, ponzu

£38

WARM DISHES

温菜

EDAMAME

£6

SPICY EDAMAME

£7

CHICKEN KARAAGE

House marinated chicken
thigh, Japanese spices

£12.50

WAGYU & ASPARAGUS SKEWERS

Nori sauce and chives

£30

NASU MISO

Sweet miso, shimeji, chilli

£13

VEGETABLE TEMPURA

£14

PRAWN TEMPURA

£18

LOBSTER TEMPURA

Spicy mayo

£35

SUSHI | SASHIMI

寿司 / 刺身

INDIVIDUAL

3 PIECE SASHIMI OR 2 PIECE NIGIRI SELECTION

JUMBO SHRIMP	£28.00	SALMON	£9.00	SEA URCHIN	£30.00
MACKEREL	£7.50	SALMON ROE	£20.00	SQUID	£11.00
MARBLE TUNA	£17.00	SCALLOP	£12.00	TUNA	£14.00
OSCIETRA CAVIAR 10g	£22.00	SEA BASS	£11.00	TURBOT	£13.00
RICH MARBLE TUNA	£19.00	SEA BREAM	£10.00	YELLOWTAIL	£14.00

FRESH WASABI 5g £8.50

SASHIMI PLATTERS

9 PIECE SASHIMI Chef's selection	£30.00
15 PIECE SASHIMI Chef's selection	£50.00
21 PIECE SASHIMI Chef's selection	£70.00

UPGRADES

CHUTORO Marble Tuna	£15
OTORO Rich Marble tuna	£17

NIGIRI PLATTERS

6 PIECE PLATTER Chef's selection	£36.00
10 PIECE PLATTER Chef's selection	£60.00

UPGRADE

UNI Sea Urchin £13

ROLLS

卷物

TORO TAKUAN Fresh toro and pickled mooli	£17.00
SPICY TUNA MAKI Chives, cucumber, spicy mayo	£17.50
SALMON AVOCADO MAKI Salmon, avocado, ikura	£17.50
EBI TEN MAKI Crisp prawn tempura with cucumber, kanpyo, spicy mayo and tempura flakes	£18.50
GINZA MAKI Tuna, salmon, yellowtail futomaki, smoked mouli, shiso, cucumber and avocado	£19.50
TUNA HOSOMAKI	£16.00
NEGI HAMACHI HOSOMAKI Chopped yellowtail with spring onion	£17.00

All seafood and wasabi is subject to availability.

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SEAFOOD

魚介

OCTOPUS

Shiso & yuzu romesco
£22

SALMON

Koji, celeriac miso
£28

YELLOWTAIL COLLAR

Ume brown butter ponzu, kombu oil
£28

KING PRAWNS

Ume, yuzu, tomato
£34

CHILEAN SEABASS

Mustard miso, magnolia leaf
£34

BLACK COD

Saikyo miso, Japanese pickles
£42

MEAT

肉

BABY CHICKEN

Yuzu, garlic dressing, shichimi
£25

LAMB

Yuzu miso, aubergine purée
£45

KAGOSHIMA GYU RISOTTO

Poached egg, shiso steak sauce, hanaho
£46

MARINATED JOSHU GYU RUMP 150g

Mushroom miso
£57

KAGOSHIMA GYU SIRLOIN 150g

Ginger sauce
£96

KAGOSHIMA GYU FILLET 150g

Peppercorn sauce
£116

KOBE GYU SIRLOIN 100g

Ginger sauce
£140

SIDES

御菜

STEAMED RICE £6

MISO SOUP £6.50

EGG FRIED RICE £8

TSUKEMONO £12.50

SWEET POTATO £12.50

GRILLED VEGETABLES £15

KIMICHI FRIED RICE

Fried egg, black truffle £18.50



銀座

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