



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 includes Kobe beef, an iconic breed from a city situated in the prefecture of Hyogo

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

ALL GUESTS MUST DINE FROM THE SAME MENU

£60 PP

TO SHARE

SEAWEED SALAD

SASHIMI MORIAWASE

NASU DENGAKU

CHICKEN KARA-AGE

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SALMON

OR

WHOLE BABY CHICKEN

OR

MISO MARINATED JOSHU GYU RUMP 150g *Upgrade +£30*

OR

USDA SIRLOIN STEAK *Upgrade +£12*

OR

KAGOSHIMA GYU SIRLOIN 150g *Upgrade +£73*

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HOJICHA PANNA COTTA

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

ALL GUESTS MUST DINE FROM THE SAME MENU

**£87** PP

TO SHARE

**WAGYU TSUKUNE**

**SASHIMI, NIGIRI & MAKI PLATTER**

**CRISPY TOFU** Spicy shiso sauce, kataifi

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**MISO BLACK COD**

OR

**USDA STRIPLOIN** 120g

OR

**MISO MARINATED JOSHU GYU RUMP** 150g *Upgrade +£23*

OR

**KAGOSHIMA GYU SIRLOIN** 150g *Upgrade +£65*

ALL MAINS SERVED WITH VEGETABLES ON THE SIDE

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**HOJICHA PANNA COTTA**

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# GINZA

銀座

ALL GUESTS MUST DINE FROM THE SAME MENU

**£150** PP

Add wine / sake pairing for £95

## YELLOWTAIL CARPACCIO & CAVIAR

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**HOMEMADE TOFU** Tosazu jelly

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**WAGYU MENCHI KATSU**

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**GRILLED WHOLE LOBSTER TAIL** Tomato ponzu

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**CHILEAN SEABASS** Mustard miso, Jerusalem artichoke

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**A5 KAGOSHIMA SIRLOIN STEAK**

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**NIGIRI & MAKI SELECTION**

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**CHOICE FROM THE DESSERT MENU**

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# SNACKS

## HOMEMADE

### RICE CRACKERS £4

Assorted homemade rice crackers **VG GF**

### EDAMAME £6 **VG GF**

### SPICY EDAMAME £6.50 **VG**

# STARTERS 一品料理

## COLD DISHES 冷菜

### YELLOWTAIL CARPACCIO £18

Tosazu, kombu oil, chilli, crispy potato

### SPICY TUNA TARTARE £19

Chopped akami and toro, red miso gochujang, onion ponzu, avocado and pine nuts

### TUNA TATAKI £17.50

Applewood smoked and soy marinated akami, blue cheese gomadare, chives, ponzu dressing **GF**

### WAGYU TATAKI £37

Seared Kagoshima gyu, micro herbs, ponzu

### HOMEMADE TOFU £5

Homemade tofu puree, marinated vegetables, tosazu jelly **VG**

### SEAWEED SALAD £10

Assorted tosaka seaweed, bubu arare, nori crisp, pomegranate, sesame dressing **VG**

## WARM DISHES 温菜

### CHICKEN KARAAGE £11.50

House marinated chicken thigh, Japanese spices, sweet and sour ginger soy

### BLACK COD CROQUETTE £13

Miso marinated black cod croquettes in dashi infused bechamel, kosho mayo

### CRISPY TOFU £8

Miso marinated silken tofu, kataifi, spicy shiso dressing **VG**

### NASU DENGAKU £13.50

Grilled pale aubergine, dengaku miso, shimeji, padron pepper, chives, puffed wild rice **VG GF**

### WAGYU MENCHI KATSU £26

Deep fried minced wagyu with onion, shiitake and yuzu kosho. Served with sweet soy & egg yolk

# TEMPURA 天ぷら

## VEGETABLE TEMPURA £8 VG

## PRAWN TEMPURA £12

# SEAFOOD 魚介

## CARAMELISED BLACK COD £31

72hr miso marinated black cod, red miso, parsnip crisps, bubu arare, pickled daikon **GF**

## CHILEAN SEABASS £35

Grilled Chilean Seabass, yuzu soy, wholegrain mustard miso, pickled jerusalem artichoke, jerusalem artichoke crisps, lime oil

## SALMON £20

Koji marinated salmon fillet, Creamy celeriac miso, crispy kombu, chive **GF**

## OCTOPUS YAWARAKANI £25

Slow cooked spanish octopus finished on the coals, shiso and yuzu romesco sauce, potato, picked cherry tomato

# MEAT 肉

## MARINATED JOSHU GYU RUMP £45

150g - Mushroom miso

## KAGOSHIMA GYU SIRLOIN £98

150g - Soy ginger or peppercorn sauce **GF**

## KAGOSHIMA GYU FILLET £116

150g - Soy ginger or peppercorn sauce **GF**

## KOBE GYU SIRLOIN £110

100g - Soy ginger or peppercorn sauce **GF**

## WHOLE BABY CHICKEN £24.50

Spatchcock baby chicken, smoked soy sauce, sweet carrot miso, wafu myoga salad, yuzu

## LAMB RACK £48

Chargrilled lamb rack, apple ginger soy sauce, smoky aubergine puree, yuzu pickled turnip

## FOIE GRAS £31

100g - Teppan grilled foie gras served with fig miso sauce, simmered daikon, finished with figs & walnuts

# SIDES 御菜

## STEAMED RICE £3 VG GF

## MISO SOUP £5

## EGG FRIED RICE £8

## TSUKEMONO £9 VG GF

## KIMCHI FRIED RICE £15

Fried egg, black truffle

## TENDERSTEM BROCCOLI £11

Grilled tenderstem, gomadare, lemon **VG GF**

## JAPANESE MIXED MUSHROOMS £15

# SUSHI | SASHIMI

寿司 / 刺身

## INDIVIDUAL

3 PIECE SASHIMI OR 2 PIECE NIGIRI SELECTION

**JUMBO SHRIMP** £28  
**MACKEREL** £7.50  
**MARBLE TUNA** £17  
**RICH MARBLE TUNA** £19  
**SALMON** £10  
**SALMON ROE** £20

**SCALLOP** £17  
**SEA BASS** £11.50  
**SEA BREAM** £10  
**TUNA** £14  
**YELLOWTAIL** £15

## SASHIMI PLATTERS

**9 PIECE SASHIMI** £24  
Chef's selection

**15 PIECE SASHIMI** £46  
Chef's selection

## NIGIRI PLATTERS

**6 PIECE PLATTER** £28  
Chef's selection

**9 PIECE PLATTER** £45  
Chef's selection

## ROLLS

巻物

**GINZA MAKI** £12  
Tuna, salmon, white fish, smoked radish,  
shiso, cucumber, avocado, tamago

**TORO TAKUAN HOSOMAKI** £12  
Fresh toro and pickled mooli **GF**

**SALMON AVOCADO MAKI** £15  
Salmon, Avocado, Ikura, Yuzu kosho mayo

**SOFTSHELL CRAB MAKI** £14  
Softshell crab tempura, shiso leaf,  
spicy mayo, cucumber, yamagobo

**CUCUMBER HOSOMAKI** £7 **VG GF**

**EBI TEN MAKI** £14  
Prawn tempura, avocado, kanpyo,  
spicy mayo, tempura flakes

**SPICY TUNA MAKI** £15  
Chives, cucumber, spicy mayo

**NEGI HAMACHI MAKI** £14  
Yellowtail, spring onion, yuzu kosho mayo

**SNOW CRAB CALIFORNIA MAKI** £15  
Snowcrab, asparagus, avocado, mayo

**TUNA HOSOMAKI** £12 **GF**



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