



# 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** 



## **EXPERIENCES**

The Open dining room is complemented by Teppanyaki, Robata and Omakase experiences. 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.



# PRIVATE DINING

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 quests.

#### HIROO BAR

Standing reception up to 50 guests

#### **FULL RESTAURANT**

Seated 120 guests





TASTING MENU

3 KIND TARTLET

BLACK COD CROQUETTE

ASSORTED MAKI SELECTION

GRILLED TIGER PRAWN, BUTTER PONZU

POUSSIN WITH SHISO PONZU

MISO SOUP & STEAMED RICE

CHOCOLATE FONDANT

TASTING MENU V

3 KIND VEGAN TARTLET
WINTER TOMATO CARPACCIO
VEGAN SUSHI SELECTION
VEGETABLE TEMPURA
CAULIFLOWER STEAK
MISO SOUP & STEAMED RICE
COCONUT SILKEN TOFU

FESTIVE MENU

MACKEREL CARPACCIO
PINK SHRIMP TEMPURA
RIBEYE STEAK 250G
RICE AND MISO SOUP
CHOCOLATE FONDANT

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.

## CANAPÉS

CHOICE OF 5 CANAPES - £42 PER PERSON CHOICE OF 8 CANAPES - £64 PER PERSON ALL CANAPES - £95 PER PERSON



**BLACK COD CROQUETTE** 

Yuzu kosho mayo

**GRILLED TIGER PRAWNS** 

Yuzu garlic soy

CHICKEN KARA AGE

Lemon

**CRISPY TOFU** 

Spicy miso

**ASPARAGUS & SHIITAKE SKEWERS** 

Teriyaki

**BLACK COD MISO SKEWERS** 

Pickled cucumber

YELLOWTAIL SASHIMI

Tosazu, grape, radish

**SALMON & AVOCADO MAKI** 

Yuzu mayo, ikura

SPICY TUNA TARTARE

**S**picy miso, pine nuts, onion ponzu

PRAWN TEMPURA MAKI

Kampyo, avocado, spicy mayo

**ASSORTED VEGETABLE MAKI** 

Miso

**CRISPY BUBU ARARE PRAWN** 

Spicy mayo



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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.





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