

銀座

セント・ジェームズ

GINZA

ST. JAMES'S

Lunch

Teppan Yaki a la Carte

鉄板焼き

The Teppan Yaki Counter uses state of the art carbon lighting
to ensure a constant heat source.

当店の鉄板焼きは最新のカーボンランプを使用しております。

KOBE GYU

神戸牛

As an official supplier of Kobe gyu,
only A4 and A5 quality meats are selected.

Served with garlic & ginger sauce
and Himalayan salt
100g £130

LOBSTER

ロブスター

Fresh Canadian lobster cooked
with soy sauce. Served with
yuzu tomato sauce

Half £33
Whole £65

KING PRAWNS

大海老

African king prawns sauteed with
soy sauce and butter. Finished with
spring onions and garlic chips

£34

KAGOSHIMA BEEF

The number one Wagyu beef
produced in Kagoshima.

100g
£80

UK GRASS FED

UK Grass-fed steaks.

Served with sesame black pepper sauce

200G Sirloin £33

200G Fillet £37

CHICKEN TERIYAKI

地鶏の照り焼き

Free range chicken thigh and
breast cuts cooked with teriyaki
sauce. Topped with spring
onions and garlic chips

200g £28

FOIE GRAS

フォアグラ

French foie gras served with kinomi
miso sauce. Finished with cooked
figs and ground walnuts

100g £26

FRIED RICE

焼き飯

Regular £6

Chicken £10

Prawn £10

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Lunch

Course Menu コースメニュー

TSUBAKI

椿

£45

AMUSE BOUCHE

Seasonal appetiser

SOUP

Clay pot infused konbu kelp soup
with bamboo shoots, prawns,
mizuna and kamaboko

MAIN COURSE

Choose one from:

Chicken Teriyaki

Black Angus Sirloin Steak

Black Angus Fillet Steak

Japanese Wagyu +£50

Kobe Gyu +£100

EGG FRIED RICE

MISO SOUP

DESSERTS

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Course Menu コースメニュー

UTAGE

宴

£130

SALMON ROE CHANWANMUSHI

SASHIMI PLATTER

Chef's Choice

PRAWN SALAD

PRE MAIN COURSE

Fresh Canadian lobster served with yuzu tomato sauce

MAIN COURSE

Japanese Wagyu (Kagoshima)

or

Kobe Gyu +£60

EGG FRIED RICE

MISO SOUP

DESSERTS

Please ask your server for information on allergens

A discretionary 12.5% service charge will be added to your bill.

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Dinner

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UTAGE

宴

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AMUSE BOUCHE

Salmon Roe Chawanmushi

SASHIMI PLATTER

Chef's selection of assorted sashimi

PRAWN SALAD

Asparagus stem broccoli, walnuts

PRE MAIN COURSE

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MAIN COURSE

Kagashima Wagyu

or

Kobe Gyu +£60

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