



銀座

セイント・ジェームズ

GINZA

ST. JAMES'S

Edomae Sushi

江戸前寿司

We are proud to continue and promote the traditional Edomae (江戸前) sushi style, which is the preferred sushi preparation technique in the Kanto (Eastern Japan) area.

This style originates in Tokyo, or Edo as it was called before, approximately 300 years ago. Originally only fish caught in Tokyo bay were used for this style, hence the name 'Edomae' or 'in front of Edo'. The unique characteristic of the Edomae style comes in the form of fish preparation. The fishes are usually boiled, marinated, seared, steamed or dried accordingly to showcase the chef's skill and enhance the flavours of each ingredient. Such preparations were necessary to prolong the shelf life of the fish back when refrigeration and transportation were not as advanced as today.

SALMON 鮭 £5

PRAWN 海老 £4

TUNA マグロ £5

MARBLED TUNA 中トロ £7

RICH MARBLED TUNA 大トロ £10

SEA BREAM 鯛 £5

SEA BASS 鱸 £5

YELLOWTAIL はまち £5

EEL 鰻 £7

SEA URCHIN 雲丹 £10

Course Menu

コースメニュー

OMAKASE

おまかせ

At Ginza, all sushi courses are under the title 'Omakase'. This word, roughly translated, means 'I will let you decide'. Traditional sushi restaurants in Japan will often adopt this style and the chef will prepare a tailored menu to each guest.

£160

SALMON ROE CHAWANMUSHI

いくら茶碗蒸し

SEASONAL HORS D OEUVRE

季節の前菜

Chef's selection of three appetizers

SASHIMI PLATTER

chef's selection of thinly sliced raw fish

NIGIRI SUSHI

握り寿司

Selection of nigiri served with miso

味噌汁

DESSERTS

デザート