



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

CRISPY BABY SQUID

SALMON

OR

WHOLE BABY CHICKEN

OR

MISO MARINATED JOSHU GYU RUMP 150g UPGRADE +£25

OR

KAGOSHIMA GYU SIRLOIN 150g UPGRADE +£60

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

PINK SHRIMP TEMPURA

MISO BLACK COD

OR

USDA STRIPLOIN 120g

OR

MISO MARINATED JOSHU GYU RUMP 150g *Upgrade +£19*

OR

KAGOSHIMA GYU SIRLOIN 150g *Upgrade +£60*

ALL MAINS SERVED WITH VEGETABLES ON THE SIDE

HOJICHA PANNA COTTA

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GINZA

銀座

ALL GUESTS MUST DINE FROM THE SAME MENU

£125 PP

Add wine / sake pairing for £95

HASSUN

TUNA TATAKI

LOBSTER TEMPURA

CHARRED CHILEAN SEABASS, MUSTARD MISO

KAGOSHIMA GYU SIRLOIN 50g

NIGIRI & MAKI SELECTION

CHOICE FROM THE DESSERT MENU

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SNACKS

LOTUS CRISPS £4

Prawn bisque, chilli and
sansho pepper seasoning **GF**

RICE CRACKERS £4

Assorted homemade
rice crackers **VG GF**

YELLOWTAIL TARTLET £6

Yellowtail tartar, cream cheese
miso, lemon, peas, chive

STARTERS 一品料理

COLD DISHES 冷菜

HOMEMADE TOFU £8

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

SEAWEED SALAD £13.50

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

TUNA TATAKI £21

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

YELLOWTAIL CARPACCIO £21

Tosazu, green radish, kombu oil, chilli

GINZA SALAD £13

Mixed leaves, daikon, vegetables,
Ginza dressing **VG GF**

SPICY TUNA TARTARE £20

Chopped akami and toro, red
miso gochujang, onion ponzu

TUNA CARPACCIO £22.50

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

WAGYU TATAKI £38

Seared Kagoshima gyū,
micro herbs, ponzu

WARM DISHES 温菜

EDAMAME £6 **VG GF**

CHICKEN KARAAGE £12.50

House marinated chicken thigh, Japanese spices

BLACK COD CROQUETTE £16

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

IKURA CHAWAN MUSHI £15

Chawan mushi, ikura, soy milk, shiitake, white fish,
yuzu Requires a minimum of 15mins to serve

WAGYU MENCHI KATSU £32

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

SPICY EDAMAME £6.50 **VG**

NASU DENGAKU £13

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

CRISPY TOFU £11

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

CRISPY BABY SQUID £12

Baby squid, buttermilk, aonori, shiso dressing

SCALLOP & CAULIFLOWER £27

Seared Jersey/Orkney scallop, cauliflower sauce,
candied yuzu, sea purslane, jersusalem artichoke crisps **GF**

TEMPURA 天ぷら

PRAWN TEMPURA £18

VEGETABLE TEMPURA £14 VG

LOBSTER TEMPURA £35

Spicy mayo

SCALLOP TEMPURA £28

Jersey/Orkney scallop tempura, cavolo nero,
scallop roe XO mayonnaise

PINK SHRIMP TEMPURA £16

Argentinian Pink Shrimp, prawn bisque
seasoning, lime, wasabi mayonnaise

SEAFOOD 魚介

KING PRAWNS £34

Grilled king prawns, umeboshi, yuzu tomato sauce

CARAMELISED BLACK COD £42

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

SALMON £28

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

CHILEAN SEABASS £34

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

OCTOPUS YAWARAKANI £22

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

MEAT 肉

MARINATED JOSHU GYU RUMP £57

150g - Mushroom miso

KAGOSHIMA GYU SIRLOIN £96

150g - Soy ginger or peppercorn sauce GF

KAGOSHIMA GYU FILLET £116

150g - Soy ginger or peppercorn sauce GF

KOBE GYU SIRLOIN £140

100g - Soy ginger or peppercorn sauce GF

BABY CHICKEN £32.50

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

LAMB RACK £45

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

FOIE GRAS £25

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

SIDES 御菜

STEAMED RICE £5 VG GF

MISO SOUP £4.50

EGG FRIED RICE £8

KIMCHI FRIED RICE £18.50

Fried egg, black truffle

SWEET POTATO £9 VG

GRILLED VEGETABLES £14 VG

TSUKEMONO £12.50 VG GF

TENDERSTEM BROCOLLI £13

Grilled tenderstem, gomadare, lemon VG GF

SUSHI | SASHIMI

寿司 / 刺身

INDIVIDUAL

3 PIECE SASHIMI OR 2 PIECE NIGIRI SELECTION

JUMBO SHRIMP	£28.00	SALMON ROE	£20.00	SQUID	£11.00
MACKEREL	£7.50	SCALLOP	£12.00	TUNA	£14.00
MARBLE TUNA	£17.00	SEA BASS	£11.00	TURBOT KOBUJIME	£13.00
RICH MARBLE TUNA	£19.00	SEA BREAM	£10.00	YELLOWTAIL	£14.00
SALMON	£9.00				
FRESH WASABI 5g £8.50					

SASHIMI PLATTERS

9 PIECE SASHIMI £30.00 Chef's selection	15 PIECE SASHIMI £50.00 Chef's selection	21 PIECE SASHIMI £70.00 Chef's selection
CHUTORO £15.00 Marble Tuna	UPGRADES	OTORO £17.00 Rich Marble tuna

NIGIRI PLATTERS

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

DASSAI 45 JUNMAI DAIGINJO	£20.00 (100ml)	£37.00 for (180ml)
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ROLLS

巻物

GINZA MAKI £19.50 Tuna, salmon, white fish, smoked radish, shiso, cucumber, avocado, tamago	EBI TEN MAKI £18.50 Prawn tempura, avocado, kanpyo, spicy mayo, tempura flakes
TORO TAKUAN HOSOMAKI £17.00 Fresh toro and pickled mooli GF	SPICY TUNA MAKI £17.50 Chives, cucumber, spicy mayo
SALMON AVOCADO MAKI £17.50 Salmon, Avocado, Ikura, Yuzu kosho mayo	NEGI HAMACHI MAKI £17.00 Yellowtail, spring onion, yuzu kosho mayo
SOFTSHELL CRAB MAKI £23.00 Softshell crab tempura, shiso leaf, spicy mayo, cucumber, yamagobo	SNOW CRAB CALIFORNIA MAKI £23.00 Snowcrab, asparagus, avocado, mayo
CUCUMBER HOSOMAKI £7.00 VG GF	TUNA HOSOMAKI £16.00 GF



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