



銀座

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 allows the product to grow at its best potential.

Our menu also includes Kobe beef, an iconic breed from a city situated in the prefecture of Honshu.

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.



UTAGE MENU

£150

SASHIMI SELECTION

Otoro, Salmon, Akami, Hamachi, Seabass

SALMON TARTARE

Served with truffle ponzu and oscietra caviar

SOFT SHELL CRAB TEMPURA

Served with red onion, lime and kuro kosho dressing

KING PRAWNS ^{GF}

Served with garlic soy butter and yuzu juice

KAGOSHIMA WAGYU

Served with daidai ponzu and yaki niku, roasted padron peppers - Steamed rice - Miso soup

COCONUT SILKEN TOFU

served with blood orange and yuzu compote

OTSUMAMI

SNACKS

CHICKEN TATSUTA Sake soy marinated chicken, crispy fried and served with Tonkatsu sauce	£12.50
SALMON ROE CHAWANMUSHI A savoury custard traditionally served as an appetiser. Ginnan and bamboo shoots topped with salmon roe	£12.00
EDAMAME / SPICY EDAMAME Blanched soy beans with sea salt or spicy sauce	£6 / £7
LOBSTER TEMPURA Lightly battered and served with tendashi sauce and spicy mayonaise	£35.00
OKRA TEMPURA Fried until golden then seasoned with sancho salt and served with yuzu kosho aioli	£11.50
PRAWN TEMPURA Lightly battered and served with tentsuyu sauce	£18.00
SOFT SHELL CRAB Crunchy soft shell crab served with fresh lime, red onion and kuro kosho dressing	£11.50

SHIRUMONO & YASAI

DASHI BASED SOUPS & VEGETABLES

NASU TRUFFLE MISO Grilled aubergine served with truffle miso, yuzu, nashi pear and caramelized pecans	£13.00
SEAWEED KYURI SUNOMONO SALAD Mixed seaweed dressed with sweet yuzu soy finished with cucumber and sesame	£17.00
TSUKEMONO House made pickles	£12.50
MUSHROOM & TOFU SUKIYAKI Seasonal vegetables and silken Tofu served with a sweet Sake and soy broth	£24.00
DOBIN MUSHI Clear soup made from konbu kelp stock and seasoned with soy sauce	£11.00
MIXED SALAD Mixed leaves and seasonal vegetable accompanied by a sweet and sour tomato dressing	£15.00
ROASTED PADRON PEPPERS Roasted peppers seasoned with furikake and dressed with aka den miso and puffed gen mai	£9.50
MISO SOUP Traditional miso soup made with kombu dashi and served with nameko, wakame and spring onion	£6.50
STEAMED RICE Japanese steamed rice	£6.00
JAPANESE SWEET POTATO Grilled on the teppanyaki with garlic and dressed with teriyaki sauce	£12.50
KIMCHI FRIED RICE Seasoned Japanese rice fried with black truffle and fried duck egg sunny side up	£18.50

SUSHI

RAW

SPICY TUNA TARTARE

Freshly chopped akami and toro, dressed with red miso and gochujang and dressed with onion ponzu

£23.50

HAMACHI CARPACCIO

Sliced yellowtail served with fresh finger lime, coriander cress and yuzu soy

£22.50

WAGYU TATAKI

50g of seared Kagoshima gyu, served with dried miso, wild mushroom ponzu and bbq tomato relish

£38.00

COURGETTE SASHIMI

Dill and yuzu compressed courgette, dressed with ginger oil and soy

£9.50

KAGOSHIMA WAGYU TARTARE

Minced wagyu served with fresh wasabi, lime, myoga and anchovies mayonnaise

£35.00

SASHIMI PLATTERS

12 PIECE SASHIMI

Salmon, Akami, Seabass, Hamachi

Otoro upgrade 3 Piece £17

Chu toro upgrade 3 Piece £15

£39.00

18 PIECE PLATTER

Salmon, Akami, Seabass, Hamachi, Bream

Otoro upgrade 3 Piece £17

Chu toro upgrade 3 Piece £15

£60.00

NIGIRI PLATTERS

6 PIECE PLATTER Salmon, Otoro, Hamachi, Akami

£36.00

10 PIECE PLATTER Salmon, Otoro, Hamachi, Scallop, Akami, Seabass

£60.00

INDIVIDUAL

3 PIECE SASHIMI OR 2 PIECE NIGIRI SELECTION

SALMON	£ 9.00	SEABASS	£11.00	OCTOPUS	£12.00	BOTAN EBI	£24.00
AKAMI	£14.00	IKURA	£20.00	TURBOT	£12.00	TOBIKO	£13.00
CHU TORO	£17.00	SEA BREAM	£10.00	UNI 20g	£39.00	JOHN DORY	£18.00
OTORO	£19.00	EBI	£10.00	UNAGI	£16.00	OSCIETRA	
HAMACHI	£14.00	SCALLOP	£12.00	AMA EBI	£12.00	CAVIAR 10g	£22.00

FRESH WASABI 5g

£8.50

Fresh wasabi and all seafood is subject to availability

Please ask your server for information on allergens. A discretionary 15% service charge will be added to your bill.

MAKI

HAMACHI MAKI

Rolled with pickled green chilli, kampyo, cucumber and topped with tomato miso and toasted brown rice

£17.50

TORO TAKUAN

Fresh toro and smoked mouli

£17.00

UNAGI & FOIE GRAS

Grilled sweet unagi and seared foie gras dressed with hatcho miso and ume, topped with spring onion

£21.00

SPRING VEGETABLE FUTO MAKI

Pickled and fresh seasonal vegetable rolled with red miso and sweet kampyo

£15.50

SPICY TUNA MAKI

Chives, cucumber, avocado, orange tobiko, spicy miso

£17.50

SALMON AVOCADO MAKI

Avocado and cucumber roll topped with spicy salmon tartare and ikura

£17.50

ABURI WAGYU MAKI

Seared wagyu urumaki served with oshinko, kizame wasabi and yaki niku tare

£21.50

UMI KARA FROM THE SEA

CHILEAN SEABASS

Roasted on kombu in the wood oven, dressed with chilli shiso dressing and served with samphire

£34.00

DIVER SCALLOPS

 each

Orkney diver scallops simply seared on the teppan, served in the shell with beurre noisette and ponzu

£19.00

RED SHRIMP

Large deep sea red prawn, lightly grilled, sauteed with soy sauce, butter, lime and topped with chives

£45.00

HAMACHI KAMA

 (subject to availability)

Roasted collar of yellow tail and simply served with lime and chilli dressing

£48.00

OBSI BLUE SHRIMP

 (Served medium rare)

3 Sweet flesh prawns grilled with garlic, butter and soy served with tomato miso and lime

£19.00

BLACK COD SAIKYO YAKI

 170g

Canadian Black cod fillets marinated in saikyo miso sauce for 48 hours, served with Japanese pickles

£42.00

KING PRAWNS

Served with ume, yuzu and tomato dressing

£34.00

NIKU

MEAT

KAGOSHIMA BEEF 100g

The number one Wagyu beef produced in Kagoshima.

£90.00

HIDA GYU 100g

Hida Gyu is well known for its high marble and great flavours. Exclusive with a limited production globally. Our meat is certified in order to prove originality and quality

£130.00

HIDA GYU SUKIYAKI

Thin slice Hida gyu, seasonal vegetables and silken tofu served with a sweet sake and soy broth and onsen egg

£60.00

KOBE GYU 100g

As an official supplier of Kobe gyu, only A4 and A5 quality meats are selected.
Served with garlic & ginger sauce and Himalayan salt

£140.00

WAGYU MISO SKEWERS

Sweet miso grilled wagyu, served simply with roasted walnuts, chives and lime

£30.00

FOIE GRAS 100g

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

£26.00

UK GRASS FED

UK Grass-fed steaks. Served with sesame black pepper sauce

150g Sirloin £36.00

150g Fillet £40.00

CHICKEN YAKITORI

Free range chicken thigh skewers with garlic teriyaki sauce, topped with spring onions

£13.50

BABY CHICKEN

Lightly marinated in olive oil and garlic, served with shichimi and garlic dressing and served on a hoba leaf

£25.00

DRY AGED SCOTTISH RIB-EYE 350g

Dry aged Scottish Rib-Eye. Served with a trio of sauces.

£84.00

BRITISH LAMB CHOPS

British lamb chops glazed with spicy miso

£45.00



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