

KAJI

A la carte - summer

Snacks & Small Beginnings

Japanese Milk Bread (v) – £6
crispy chilli buns, pickled jalapeño butter

KAJI Fried Louët-Feisser Oysters – £8
crispy fried, bonito hot sauce, mayo,
finger lime

Crispy Cheese Dog – £8 (v)
panko, aged cheddar, shaved truffle, house kimchi,
warm brioche

Smoked Padron Peppers (v) – £6
white soy glaze, kombu salt,
sesame crunch

Small Plates

Coal-Seared Maitake Mushrooms (v) – £12
black garlic, crispy hen egg, shiitake ketchup

A5 Wagyu Tataki – £18
binchotan-seared, truffle ponzu, pickled young
ginger, burnt onion oil

Soft Shell Crab Karaage – £14
crispy fried, katsu curry, yuzu kosho fennel salad

Orkney Scallop Gratin – £16
baked in shell, sea urchin butter, warm
sake sabayon

Bluefin Tuna Tartare – £14
hand-cut akami, wasabi avocado, soy-cured yolk,
sesame rice crackers

Vietnamese Salad (v) – £9
kaffir lime, pickled daikon, roasted peanut

KAJI Fire Kitchen

Yakitori Chicken Skewers – £16
ginger tare glaze, burnt leek, citrus kosho

Koji-Aged Herdwick Lamb Chops – £28
coal-charred, gochujang glaze, shiso
yoghurt, mint ash

Smoked Duck Breast – £24
cherry wood, grilled orange, sansho jus

Coal-Roasted Black Cod – £39
white miso, burnt leek oil, kombu glaze

Flambadou Jumbo Prawn – £24
shell-on tiger prawn, wagyu fat sizzle, XO
hollandaise, burnt lime

Charred Aubergine Dengaku (v) – £14
sweet miso glaze, coal-seared, sesame & spring
onion

Sharing From The Embers

Coal-Grilled Fillet Steak 180g – £42
satay sauce, braised shitake

Coal-Grilled Chateaubriand 400g – £76
sweet soy glaze, black garlic tare, wagyu fat drizzle,
pickled wasabi root

A5 Wagyu Sirloin 180g – £92
binchotan-seared, sweet soy tare, fresh wasabi

Whole Deboned Seabass – £28
oak-roasted, citrus soy glaze, yuzu kosho butter

Roasted Cauliflower Steak (v) – £16
coal-roasted, yuzu brown butter,
fermented chilli glaze, puffed rice, black garlic
miso, kombu crisps

Sides, Sauces & Flame Kissed Vegetables

Crisp-Skinned Heritage Potatoes (v) – £5
miso butter, smoked salt

Spicy Miso Cabbage (v) – £5
coal-charred, sesame, chilli

Salt & Pepper Chips (v) – £4
togarashi dust, spring onion, chilli threads

Grilled Tenderstem Broccoli (v) – £5
yuzu soy, garlic oil

Kimchi Fried Rice (v) – £6
crispy egg, white soy, furikake crunch

Sauces - £4

Sansho Pepper Jus | XO Hollandaise |
Truffle Ponzu | Garlic & Chilli Butter

KAJI

The Taste of KAJI - Summer

The Taste of KAJI – £65 per person

Minimum 2 guests • Curated by Chef Patron Steven Smith

This tasting menu begins with refined sushi and journeys through the flames of KAJI's open kitchen. From raw precision to coal, smoke, and fire — each dish is bold, balanced, and deeply influenced by Japan.

For The Table

Japanese Milk Bread (v)

crispy chilli buns, pickled jalapeño
butter

Snacks

KAJI Fried Louët-Feisser Oysters

crispy fried, bonito hot sauce & mayo,
finger lime

or

Smoked Padron Peppers (v)

white soy glaze, kombu salt,
sesame crunch

KAJI Fire Kitchen

Coal-Seared Maitake Mushrooms (v)

black garlic, crispy hen egg, shiitake
ketchup

or

Yakitori Chicken Skewers

ginger tare glaze, burnt leek,
citrus kosho

From The Embers

Koji-Aged Herdwick Lamb Chops

coal-charred, gochujang
glaze, shiso
yoghurt, mint ash

or

Whole Deboned Seabass

oak-roasted, citrus soy
glaze, yuzu kosho butter

or

Charred Aubergine Dengaku (v)

sweet miso glaze, coal-
seared, sesame & spring
onion

Sides, Sauces & Flame Kissed Vegetables

Spicy Miso Cabbage (v) – £5

coal-charred, sesame, chilli

Grilled Tenderstem Broccoli (v) – £5

yuzu soy, garlic oil

Salt & Pepper Chips (v) – £4

togarashi dust, spring onion, chilli threads

Kimchi Fried Rice (v) – £6

crispy egg, white soy, furikake crunch

Sauces - £4

Sansho Pepper Jus | XO Hollandaise | Truffle Ponzu | Garlic & Chilli Butter

KAJI

Lunch

Lunch: Thursday to Saturday 12pm - 5pm
£30pp

Chefs Snack

Bread and Butter v
Crispy chilli buns, pickled jalapeno butter

Starter - Choose one

KAJI Fried Louët-Feisser Oysters

crispy fried, bonito hot
sauce & mayo,
finger lime

Drunken Rice v

aged sake and white
miso, smoked
and pickled daikon

Yakitori Chicken Skewers

ginger tare glaze, burnt
leek, citrus kosho

Main - Choose One

KAJI Wagyu Bull Burger

hokkaido milk bun cheese
house kimchee, roast beef
mayo

Organic Salmon

Cooked over coals, crab
katsu sauce,
seaweed salad

Maitake Mushrooms v

grilled over coals with dark
soy and mirin, panko-
crumbed egg,
shiitake ketchup

Lunchtime Special

Aged Beef Fillet Tail 180g

sansho peppercorn sauce,
braised shitake

(10.00 supplement)

Sides +5.5

Salt and Pepper Chips

Heritage Potatoes v

Glazed Cabbage v

Please inform us if you have any dietary requirements. A discretionary service charge of 12.5% will be added to your final bill.