

Jidori is a type of premium, free range chicken bred in Japan. Quality, careful sourcing and specialist ingredients is the ethos that we wish to bring to our humble restaurants. We first opened in 2015 in an old bridal shop in Dalston, Hackney and brought our yakitori and now karaoke (take a peek in the basement!) to Covent Garden in 2018.

Follow us @jidoriuk for our menu specials, events & collaborations



GLOSSARY

Yakitori

Bite sized pieces of chicken skewered and cooked over a charcoal grill. At Jidori we cook over our custom build Kama-Asa Shoten grill, sourced directly from Tokyo

Koji

Active yeast that starts the fermentation process in sake

Yuzu kosho

Paste made from chili peppers, yuzu peel and salt

Shiso

Japanese herb belonging to the mint family

Shochu

Japanese distilled spirit typically made from rice, barley or sweet potato

Sake

Japanese "rice wine" made by fermenting polished rice. "Brewed like beer / drunk like wine"

Umeshu

Japanese plum wine

Yuzu

Japanese citrus, taste cross between grapefruit & lime

Nori

Dried, edible seaweed

Onsen

Hot springs. Eggs cooked in this stable hot water produces beautifully soft cooked eggs (runny yolk, delicate white)

Ohitashi

Side dish. Usually seeped in dashi

Miso

Fermented soy beans. High in natural umami. A great and popular seasoning in Japanese cooking

Itadakimasu

Bon appetit | Let's Eat!

Kampai

Cheers!

COCKTAILS

Umeshu Spritz

6.5

Japanese plum wine, Aperol, gin, ume bitters & soda

Yuzu Gin Fizz

7

Gin, Yuzu, soda

Shiso Into You

7

Shochu, shiso, green tea & soda

Ginger Ninja

7.5

Beefeater gin, fresh ginger juice, yuzu, Asahi beer

Frozen yuzu margarita

6.5

Tequila, yuzu, togarashi rim

Tomu Margarita

7.5

Tequila, mezcal, yuzu, agave

Taspo

8

Kentucky bourbon, umeshu, orange bitters, green tea syrup

Akita

10

Kokoro gin, Misty Mountain sake, elderflower cordial

BEERS

Asahi Super Dry

4.5

Classic Japanese lager

Kernel Table Beer

4.8

Light IPA

Beavertown Gammaray

5.5

Super hoppy IPA

Magic Rock Salty Kiss

5

German style gose

Hitachino White Ale

6.5

Japanese Craft Ale with citrus notes



SPARKLING

750ML

Cantina Bernardi, Prosecco 32
Veneto, Italy - Glera

WHITE WINE

125ML / 750ML

Madregale Bianco 2018 4.8
Cantina di Tollo 24
Abruzzo, Italy

Sauvignon Blanc 2018 29
Naciente
Maule Valley, Chile

Picpoul de Pinet 2017 32
Grange des Rocs
Languedoc, France

Macon Chardonnay 2016 40
Les Cadoles
Burgundy, France

ROSÉ WINE

125ML / 750ML

Reserve Gassac 2018 5.2
Languedoc, France 26

RED WINE

125ML / 750ML

Sangiovese 2018 4.8
Cantina di Tollo 24
Abruzzo, Italy

Tempranillo 2016 29
Bodega Classica
Rioja, Spain

Merlot Cab Sav 2015 32
Domaine des Plassons
Bordeaux, France

Grenache Syrah 2017 38
Domaine de Chapoton
Cotes du Rhone, France

SAKE

90 / 360 / 720 ML

Lapping Brook 4.5
Smooth, creamy Daiginjo 16

Konishi Silver 5.5
Delicately fragrant and silky 18
Ginjo 32

Sky Conqueror 7
Zesty, super dry, great all 25.5
rounder sake 46

Misty Mountain 8
Cloudy, naturally brewed sake 29.5
53

Genroku Redux 8.5
Mature, rich, high in umami 32
60

HOUSE LIQUEURS

50 ML

House made Umeshu 8
Shochu and greengage
liqueur

JAPANESE

WHISKEY 35 ML

Nikka All Malt (40%) 6.5
Blended all malt whiskey
from Yoichi

Nikka 8.5
Coffey Grain (45%)
Made from corn and
produced in coffey stills

PICKLEBACK

A shot of bourbon, 5
followed by a shot of
pickle ginger juice

SOFT DRINKS

Yuzu ginger beer 3

Shiso lemonade 3

Mug of Sencha 2

Good & Proper Tea
Peppermint or oolong 3

Whole leaf sencha 4