



BY GORDON RAMSAY

## SNACKS

<b>padron peppers</b> holy basil	9
<b>pea guac</b> shrimp crackers	10
<b>spicy edamame</b>	7
<b>salted edamame</b>	6
<b>kyoto cucumbers</b> sesame dressing	9
<b>baby squid</b> salt & vinegar, shichimi, szechuan	15

## RAW BAR

<b>zanmai</b> chefs selection of 4pc nigiri, 10pc sashimi, california maki, wagyu maki, salmon & avocado maki, spicy tuna	140
<b>tuna kinilaw</b> coconut, calamansi	19
<b>smoked mackerel</b> ginger, nikiri soy	19
<b>wagyu gunkan</b> truffle, bubu arare	2 pieces 19
<b>yellowtail tartare</b> caviar, yuzu	27
<b>australian wagyu beef tataki</b> truffle ponzu	28

## CAVIAR

<b>oscietra</b>	30g 60	50g 100
<b>beluga</b>	30g 200	50g 330
caviar served with lotus bao, kombu honey glaze and seaweed butter		

## SASHIMI & NIGIRI

	2 pieces
<b>salmon</b>	9
<b>akami</b>	10
<b>toro</b>	12
<b>sea bass</b>	8
<b>yellowtail</b>	10
<b>wagyu nigiri only</b>	18

## CHEF'S SELECTION

<b>nigiri selection</b>	3 pieces 15	5 pieces 31
<b>sashimi selection</b>	6 pieces 28	10 pieces 44

## MAKI

<b>california</b> crab, carrot, daikon	23
<b>spicy tuna</b> gochujang, crispy leeks	23
<b>mixed mushroom</b> cumin, crispy shallot	16
<b>wagyu</b> yuzu mustard	25
<b>salmon aburi</b> green chili, yukari	15
<b>duck</b> cucumber, spring onion, hoisin	25

## SALAD

<b>tomato</b> house dressing, tofu cream	14
<b>duck salad</b> honey & soy glaze, papaya, fragrant herbs	19

## TEMPURA

<b>sweet &amp; sour prawns</b> pickled peppers, grilled pineapple	19
<b>G.F.C</b> gordon's fried chicken, hot korean miso, kaffir cucumbers, black sesame	19
<b>cauliflower tempura</b> smoked kimchi mayonnaise, crispy curry leaves	16

## DUMPLINGS & BAO

<b>bonito fried duck leg bao</b> szechuan, spicy hoisin, cucumber	36
<b>tofu &amp; spicy avo bao</b> jalapeno sauce, spring onion	16
<b>wagyu short rib bao</b> truffle teriyaki, chives	32
<b>wagyu gyoza</b> yuzu shichimi	21

## FISH

<b>monkfish tail</b> shiso salsa	MP
<b>korean spiced black cod</b> sesame cucumbers	48
<b>grilled miso salmon</b> wasabi miso, burnt orange	30
<b>scallops</b> yuzu, sweetcorn	27
<b>grilled madagascan prawn</b> chili & lime miso	54

## VEGETABLES, RICE

<b>egg fried rice</b> xo sauce, slow cooked egg	20
<b>miso aubergine</b> gochujang, sesame	20
<b>wok fried tenderstem broccoli</b> yuzu soy, crispy shallots	16

## WORLD OF WAGYU

<b>uk sirloin</b> per 100g suffolk	MP
<b>australian tomahawk</b> per 100g jack's creek	MP
<b>japanese a5 sirloin</b> per 100g kagoshima	MP
<b>japanese a5 fillet</b> per 100g kagoshima	MP

## MEAT

<b>iberico pork chop</b> saikyo miso, kimchi pickled gem, mustard seeds	44
<b>baby chicken</b> teriyaki, japanese aubergine, red onion	33
<b>spiced lamb chops</b> peas, wafu sauce, charred lettuce	43
<b>ribeye 300g</b> thai chimichurri, herb salad	59
<b>whole roasted suckling pig</b> whole roasted suckling pig, bao buns, pickled vegetables, selection of sauces. preorder 48 hours in advance.	MP

## THE TASTE OF LUCKY CAT

**JOURNEY** per person 105

**SIGNATURE** per person 135

**ESSENCE** per person 175

please note this is price per person and is required for the whole table to order.

