



BY GORDON RAMSAY

## JOURNEY £105 PER PERSON TO SHARE

**salted edamame**

**pea guac**

shrimp crackers

**wagyu gunkan**

truffle, bubu arare

**spicy tuna maki**

gochujang, cucumber

**sweet & sour prawns**

pickled peppers, pineapple

**tofu & spicy avocado bao**

jalapeno sauce, spring onion

**iberico pork chop**

saikyo miso, kimchi pickled gem,  
mustard seeds

**grilled miso salmon**

wasabi, burnt orange

**miso aubergine**

gochujang, sesame

**hokkaido french toast**

banana, beer, yeast ice cream

### WINE PAIRING

£95 PER PERSON

champagne palmer,  
la réserve nv

schloss johannisberg,  
riesling, germany 2023

domaine de bellen,  
pinot noir,  
nuits-saint-georges,  
france 2016

umeshu akashi tai



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## SIGNATURE £135 PER PERSON

### TO SHARE

**salted edamame**

**baby squid**

salt & vinegar, shichimi, szechuan

**yellowtail tartare**

caviar, yuzu

**sushi selection**

chef's selection of mixed sushi

**GFC**

hot korean miso, kaffir cucumbers

**mushroom tempura**

black garlic emulsion

**scallops**

yuzu, sweetcorn

**korean spiced black cod**

sesame cucumbers

**ribeye**

thai chimichurri, herb salad

**egg fried rice**

xo sauce, slow cooked egg

**sansho pepper & pear mousse**

nikka whisky, pear & yuzu sherbet

### WINE PAIRING

£125 PER PERSON

**champagne perrier-jouët  
grand brut nv**

**martín códax , albariño,  
"arousa", spain 2022**

**patrick leon, syrah  
crown range cellar  
'signature selection',  
france 2013**

**penfolds grandfather  
rare tawny  
(20 years old)**



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## ESSENCE £175 PER PERSON

### TO SHARE

#### salted edamame

#### pea guac

shrimp crackers

#### sushi selection

sashimi & nigiri selection, wagyu maki,  
yuzu mustard

#### scallops

yuzu, sweetcorn

#### wagyu gyoza

yuzu shichimi

#### spiced lamb chops

chilli sauce, tofu cream

#### robata grilled madagascan prawn

chilli & lime miso

#### japanese a5 wagyu sirloin

#### egg fried rice

xo sauce, slow cooked egg

#### hokkaido french toast

banana, beer, yeast ice cream

### WINE PAIRING

£160 PER PERSON

champagne perrier-jouët  
blanc de blanc nv

cantina tramin ,  
gewürztraminer,  
“nussbaumer”, italy 2024

domaine stéphane  
pichat, syrah, côte-rôtie,  
france 2019

inniskillin, sparkling  
vidal icewine vqa,  
canada 2022