



BY GORDON RAMSAY

LUCKY CAT BRUNCH £55 PER PERSON

BOTTOMLESS UPGRADE
prosecco 40 | draught beer 40 | champagne 80 | cocktails 60
bottomless upgrades last for 90 minutes. prices are per person dining.

DISHES MADE TO BE SHARED

- kyoto cucumbers
sesame dressing
- steamed edamame
maldon salt
- sushi platter
chef's selection
- mixed mushroom dumpling
cumin, dashi
- egg fried rice
xo sauce, slow cooked egg
- bottomless bao
tofu & spicy avo bao
GFC bao, pickles
black cod, gochujang miso
- lucky lollies

SNACKS

- padron peppers 9.5
holy basil
- pea guac 9.5
shrimp crackers
- spicy edamame 7.5
- salted edamame 6.5
- kyoto cucumbers 8.5
sesame dressing
- baby squid 10
salt & vinegar, shichimi, szechuan

RAW & SALAD

- yellowtail tartare 24
caviar, yuzu, sesame crisp
- duck salad 17
honey & soy glaze, papaya, fragrant herbs
- tomato salad 13
house dressing, tofu cream
- soft shell crab salad 18
weeping tiger, ginger

SASHIMI & NIGIRI

- nigiri selection 3 pieces 16 5 pieces 32
- sashimi selection 6 pieces 32 10 pieces 44.5

MAKI

- lobster california 30
tobiko, lime, tenkatsu
- spicy tuna 22
gochujang, togarashi
- vegetable 12
shibazuke, avocado, aonori
- salmon aburi 13
green chili, yukari

VEGETABLES & RICE

- egg fried rice 12.5
xo sauce, slow cooked egg
- smoked bbq aubergine 10.5
chilli crunch
- wok fried tenderstem broccoli 10
yuzu soy, crispy shallot

DUMPLINGS & BAO

- bonito fried duck leg bao 30.5
szechuan, spicy hoisin, cucumber
- tofu & spicy avo bao 15
jalapeno sauce, spring onion
- mixed mushroom dumpling 12
cumin, dashi

MEAT

- spiced lamb chops 29.5
jerusalem artichoke, bok choy
- GFC 19
gordons fried chicken, hot korean miso, kaffir cucumbers, black sesame
- short rib 40
charred pickle gem, thai 'phat phet'
- japanese a5 sirloin 94.5
mushroom, wasabi
- sirloin 300g 58
gochujang, shiso

FISH

- korean spiced black cod 42
sesame cucumbers
- grilled miso salmon 28.5
yuzu beurre blanc, ikura, wakame

DESSERT

- mochi 9
- chocolate truffles 9.5

