



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
stone bass, thai chimichurri
- 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 20
caviar, yuzu
- 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

- california 22.5
crab, avocado, daikon
- spicy tuna 22
gochujang, crispy leeks
- mixed mushroom 9.5
cumin, crispy shallot
- 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
peas, wafu sauce, charred lettuce
- GFC 16
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
- ribeye 300g 58
thai chimichurri, herb salad

FISH

- korean spiced black cod 41
sesame cucumbers
- grilled miso salmon 28.5
wasabi miso, burnt orange

DESSERT

- mochi 9
- chocolate truffles 9.5

