



BY GORDON RAMSAY

LUCKY CAT BRUNCH £60 PER PERSON

WEEKENDS 11:30 – 16:00PM

BOTTOMLESS UPGRADE

prosecco 45 | draught beer 45 | champagne 85 | cocktails 65

bottomless upgrades last for 90 minutes. prices are per person dining.

DISHES MADE TO BE SHARED

oscietra caviar 30g (60 supplement)

caviar served with lotus bao, kombu honey glaze and seaweed butter

kyoto cucumbers

sesame dressing

steamed edamame

maldon salt

sushi platter

chef’s selection

chicken & shitake siu mai

pickled ginger, spring onion

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

holy basil

pea guac

shrimp crackers

spicy edamame

salted edamame

kyoto cucumbers

sesame dressing

baby squid

salt & vinegar, shichimi, szechuan

RAW & SALAD

tuna tataki

chives, yuzu soy

yellowtail tartare

caviar, yuzu

duck salad

honey & soy glaze, papaya, fragrant herbs

tomato salad

house dressing, tofu cream

SASHIMI & NIGIRI

nigiri selection 3 pieces 15 5 pieces 31

sashimi selection 6 pieces 28 10 pieces 44

MAKI

california

crab, carrot, daikon

spicy tuna

gochujang, cucumber

vegetable

asparagus, takuan, bubu arare

wagyu

yuzu mustard

TEMPURA & BAO

GFC

gordon’s fried chicken, hot korean miso, kaffir cucumbers, black sesame

bonito fried duck leg bao

szechuan, spicy hoisin, cucumber

tofu & spicy avo bao

jalapeno sauce, spring onion

VEGETABLES & RICE

egg fried rice

xo sauce, slow cooked egg

miso aubergine

gochujang, sesame

MEAT & FISH

iberico pork chop

saikyo miso, kimchi pickled gem, mustard seeds

baby chicken

teriyaki, japanese aubergine, red onion

chilean sea bass

sesame cucumbers

grilled miso salmon

wasabi miso, burnt orange

WORLD OF WAGYU

uk sirloin per 100g

suffolk

american rib eye per 100g

snake river farm

australian tomahawk per 100g

jack’s creek

japanese a5 sirloin per 100g

kagoshima

japanese a5 fillet per 100g

kagoshima

