



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

crispy pork belly

sweet and sour glaze

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
holy basil

pea guac 10
shrimp crackers

spicy edamame 7

salted edamame 6

kyoto cucumbers 9
sesame dressing

baby squid 15
salt & vinegar, shichimi, szechuan

RAW & SALAD

yellowtail tartare 27
caviar, yuzu

duck salad 18
honey & soy glaze, papaya, fragrant herbs

tomato salad 14
house dressing, tofu cream

SASHIMI & NIGIRI

nigiri selection 3 pieces 15 5 pieces 31

sashimi selection 6 pieces 28 10 pieces 44

MAKI

california 23
crab, carrot, daikon

spicy tuna 23
gochujang, crispy leeks

mixed mushroom 10
cumin, crispy shallot

wagyu 25
yuzu mustard

TEMPURA & BAO

GFC 19
gordon's fried chicken, hot korean miso,
kaffir cucumbers, black sesame

bonito fried duck leg bao 36
szechuan, spicy hoisin, cucumber

tofu & spicy avo bao 16
jalapeno sauce, spring onion

VEGETABLES & RICE

egg fried rice 20
xo sauce, slow cooked egg

miso aubergine 20
gochujang, sesame

MEAT & FISH

iberico pork chop 44
saikyo miso, kimchi pickled gem, mustard seeds

baby chicken 33
teriyaki, japanese aubergine, red onion

korean spiced black cod 48
sesame cucumbers

grilled miso salmon 30
wasabi miso, burnt orange

WORLD OF WAGYU

uk sirloin per 100g mp
suffolk

american rib eye per 100g mp
snake river farm

australian tomahawk per 100g mp
jack's creek

japanese a5 sirloin per 100g mp
kagoshima

japanese a5 fillet per 100g mp
kagoshima

