



BY GORDON RAMSAY

## SNACKS

<b>padron peppers</b> holy basil	9
<b>pea guac</b> shrimp crackers	9
<b>spicy edamame</b>	7
<b>salted edamame</b>	6
<b>kyoto cucumbers</b> sesame dressing	8
<b>baby squid</b> salt & vinegar, shichimi, szechuan	13

## RAW BAR

<b>zanmai</b> chef's selection of 12pc nigiri, 6pc sashimi, california maki, wagyu maki, spicy tuna	140
<b>ikura gunkan</b> lemon, wasabi	2 pieces 10
<b>wagyu gunkan</b> moromi miso, genmai	2 pieces 18
<b>uni toast</b> wasabi cream	30
<b>tuna tataki</b> chives, yuzu soy	17
<b>yellowtail tartare</b> caviar, yuzu	26
<b>australian wagyu beef tataki</b> truffle ponzu	27

## CAVIAR

<b>oscietra</b>	30g 60	50g 100
<b>beluga</b>	30g 200	50g 330
lotus bao, kombu honey glaze and seaweed butter		

## OYSTERS

<b>gillardeau</b>	6 pieces 36
nashi pear & cucumber mignonette, shiso oil	

## SASHIMI & NIGIRI

	2 pieces
<b>salmon</b>	9
<b>akami</b>	10
<b>toro</b>	12
<b>sea bass</b>	8
<b>yellowtail</b>	10
<b>botan ebi</b>	28
<b>wagyu nigiri only</b>	18
<b>nigiri selection</b>	3 pieces 15 5 pieces 31
<b>sashimi selection</b>	6 pieces 28 10 pieces 44

## MAKI

<b>california</b> crab, carrot, daikon	22
<b>spicy tuna</b> gochujang, cucumber	20
<b>vegetable</b> asparagus, takuan, bubu arare	9
<b>wagyu</b> yuzu mustard	24
<b>softshell crab</b> chili & garlic mayonnaise	18
<b>ebi</b> asparagus, yuzu kosho	14

## SALAD

<b>spinach</b> goma	8
<b>asparagus</b> truffled tofu	12
<b>king crab</b> wasabi, pomelo, apple	34

## TEMPURA

<b>sweet &amp; sour prawns</b> pickled peppers, grilled pineapple	16
<b>g.f.c</b> gordons fried chicken, hot korean miso, kaffir cucumbers, black sesame	17
<b>mushroom tempura</b> black garlic mayonnaise, shiso	15
<b>tempura moriawase</b> ebi, corn, sweet potato, japanese aubergine	14

## DUMPLINGS & BAO

<b>bonito fried duck leg bao</b> szechuan, spicy hoisin, cucumber	34
<b>tofu &amp; spicy avo bao</b> jalapeno sauce, spring onion	15
<b>wagyu gyoza</b> yuzu shichimi	19
<b>chicken &amp; shitake siu mai</b> pickled ginger, spring onion	12

## VEGETABLES, RICE & NOODLES

<b>egg fried rice</b> xo sauce, slow cooked egg	20
<b>kimchi fried rice</b> shredded nori, slow cooked egg	20
<b>miso aubergine</b> gochujang, sesame	19
<b>grilled kai lan</b> yuzu kosho dressing	15
<b>tom kha udon noodles</b> sweet potato, shimeji, thai basil	20

## MEAT

<b>iberico pork chop</b> saikyo miso, kimchi pickled gem, mustard seeds	43
<b>baby chicken</b> teriyaki, japanese aubergine, red onion	31
<b>spiced lamb chops</b> chilli sauce, tofu cream	42
<b>ribeye 300g</b> thai chimichurri, herb salad	58

## WORLD OF WAGYU

<b>uk sirloin</b> per 100g suffolk	mp
<b>american rib eye</b> per 100g snake river farm	mp
<b>australian tomahawk</b> per 100g jack's creek	mp
<b>japanese a5 sirloin</b> per 100g kagoshima	mp
<b>japanese a5 fillet</b> per 100g kagoshima	mp

## FISH

<b>chilean sea bass</b> sesame cucumbers	52
<b>grilled miso salmon</b> wasabi miso, burnt orange	28
<b>hand dived scallops</b> yuzu, sweetcorn	26
<b>thai baked stone bass</b> green curry, mussels, sweetcorn	31
<b>butterflied sea bream</b> black vinegar, shiso	30
<b>grilled octopus</b> yuzu kosho, shishito, ginger	16
<b>alaskan king crab leg</b> ponzu butter, coconut crumb	85

## THE TASTE OF LUCKY CAT

**EXPLORE** per person **75**  
explore the flavours of Lucky Cat

**JOURNEY** per person **95**  
embark on a journey throughout the menu

**SIGNATURE** per person **125**  
experience our signature dishes

Please note this is price per person and is required for the whole table to order.