



when the gods created gilgamesh they gave him a perfect body.
 shamash the glorious sun endowed him with beauty...
 add the god of the storm endowed him with courage...
 the great gods made his beauty perfect...

welcome to the world of gilgamesh...

sushi

		sashimi 3 pieces	nigiri 2 piece
vegetable	pickled white radish, asparagus, avocado(3 pieces)		4.70
sake	salmon	4.70	5.25
maguro	tuna	8.70	6.80
ebi	prawn	8.90	5.75
hotate	scallop	8.90	6.20
suzuki	seabass	8.90	5.75
hamachi	yellow tail	8.50	7.40
tartare	salmon, shallots and garlic	10.60	

chef's selection

assorted sashimi specially selected by our chef, 4 types	16.25
yellow tail with yuzo and jalapeno	16.00

sushi rolls

Dragon roll	Avocado and crispy bbq eel	12.00
daikon (v)	enoki mushroom, red pepper, white radish roll with takawan, ginger sauce	6.60
vegetable (v)	avocado, cucumber, takawan, asparagus.	7.00
salmon inside out	salmon, avocado	8.90
crispy spicy tuna	tuna with spicy mayonnaise and cucumber	9.50
smoked eel	pressed sushi, smoked eel, sliced ginger	9.50
mr. chang	prawn tempura, lettuce, spicy mayonnaise, teriyaki sauce	12.00
spicy spider	tempura soft shell crab, avocado, shredded leaves, spicy mayonnaise, tobiko	12.00
snow crab california	snow crab, avocado, cucumber	13.70
gilgamesh house special	avocado, tobiko, salmon, tuna, white fish	13.70

Please inform your server of any allergies, so that they can advise accordingly. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.

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edamame beans (v)	with sea salt	4.20
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Soups

miso	dashi stock, white miso, tofu, seaweed, spring onion	4.70
tom kha khoong	prawns in a spicy sour coconut broth	6.80
lobster wonton	with scallop, prawn, peashoot, egg and wonton	9.50

salads

aubergine (v)	shallots, mint, basil, coriander with green chilli garlic, coriander dressing and peanuts	11.00
duck & watermelon	crispy duck, watermelon, cashew nuts, mint, thai basil and sweet fish sauce	12.00
thai rare beef	sliced rare rib eye, cherry tomatoes, thai aubergine with red chilli and lime dressing	13.10
sashimi salad	with creamy spicy and shiso leaf dressing	13.10
avocado & lobster	lobster, avocado, salmon, hamachi miso shiso sauce on bite size crispy lotus pieces	13.75
Sea weed	Selection of seaweed and goma dressing	9.00

small dishes

son-in-law eggs	2 crispy fried eggs topped with chilli jam, chillies and coriander	5.00
black bean ribs	baby pork ribs, tangy black bean, spring onion, chilli	7.25
pomello banh trang (v)	rice paper rolls with pomello, caramel peanut sauce, coriander, basil and toasted coconut	6.80
crispy shredded smoked chicken	chilli, garlic chips and garlic fish sauce	7.25
crispy squid	chilli, spring onion, garlic chips and sweet sour adjud sauce .	8.25

dim sum

chicken croquette	minced chicken, chives, wrapped in butter pastry	4.70
garlic chive mushroom (v)	steamed mushroom and garlic open top dumpling	4.70
chicken gyoza	pan fried Japanese dumpling	6.80
scallop siu mai	steamed scallop and prawn open top dumpling	7.25
prawn har gau	steamed prawn dumpling with garlic chives	6.50

mushroom cheung fun	rice noodles, wild mushrooms, coriander, soy dressing	6.80
prawn spring roll	deep fried, coated in white sesame seeds with tomato salsa	7.40
duck spring roll	shredded duck, spring onion with hoisin sauce	6.80
prawn & banana spring roll	prawn and banana wrapped in rice paper	6.80

tempura

avocado & sweet potato (v)	with orange ponzu (japanese citrus vinegar)	6.80
mushroom (v)	shitake, shimiji, oyster mushrooms	7.85
prawn		12.05
fish & fat chips	seabass with thick cut chips and creamy spicy dressing	15.25

gilgamesh dishes

thai red vegetarian curry (v)	sweet potato and aubergine, fried tofu, mushroom , thai basil	12.00
crispy master stock duck	with fresh plums and spicy salt, served with pancakes	14.25
thai chicken curry	green curry sauce, pea aubergines, baby corn, lime leaves and thai basil	15.75
grilled foie gras	miso daikon, balsamic teriyaki	15.75
beef penang	braised beef malay curry with coconut rice	16.25
beef bulgogi	fillet of beef bulgogi with Japanese chive mash	20.00
shichimi lamb cutlets	spicy sauce. japanese croquette	23.00
hoba miso chilean seabass	roasted seabass marinated sweet plum miso sauce, cooked in hoba leaf	26.25
wagyu beef	soy beans and lime ponzu	54.50

sides

jasmine rice (v)	steamed	3.65
fried rice (v)	egg, peas, spring onion	4.70
kai lan (v)	stir fried with garlic and ginger sauce	5.75
gilgamesh fried rice	prawns, crab, roast pork, peas, spring onion	8.00

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