

STARTERS

FOR THE TABLE

THAI PRAWN CRACKERS 2 PP
with sweet chilli sauce

EDAMAME BEANS 5
chilli or salted

SMOKED ALMONDS 3

SMALL PLATES

a selection of pan Asian small dishes to start

SPICY LAKSA SOUP 9
Malaysian style tiger prawn and rice noodle
with bean sprouts, coriander, chilli

MUC CHIEN CRISPY SQUID 9
Thai chilli, banana shallots served with adjud sauce

CRISPY CHICKEN WINGS 9
sweet and sour kimchi glaze, crispy garlic

PORK SPARE RIBS 9
cherry smoked spare ribs, ginger, chilli, garlic, hoisin sauce

CHILLI CRISPY FRIED TOFU 8
aromatic soy, green onion and banana shallot

KIMCHEE CHICKEN 10
Korean barbecue kimchee, cabbage

CANTONESE STYLE CRISPY DUCK 15
quarter duck served with pancakes,
spring onion, cucumber, hoi sin sauce

TEMPURA

a Japanese dish consisting of shrimp, fish or vegetables
dipped in an egg batter, deep-fried to produce a light, crisp
crust and served with a piquant dipping sauce

SOFT SHELL CRAB 16
saffron and apple sauce, green onion, green chilli

LEMON SOLE TEMPURA 14
yuzu ponzu sauce, nori salt

BLACK TIGER PRAWN TEMPURA 15
scallion and wasabi dressing

TUNA WRAPPED IN WAKAME SEAWEED 15
yuzu ponzu sauce

AVOCADO & SWEET POTATO 12
ponzu dipping sauce

DIM SUM

in the beginning, dim sum was a Chinese dish that
merely meant 'to eat a little something'.
Small steamed or fried savoury dumplings

PRAWN SPRING ROLLS 9
with sesame seeds, sweet chilli (4)

DUCK SPRING ROLLS 9
roast duck, cucumber and spring
onion rolls with hoisin sauce (4)

**YAM, QUINOA &
COCONUT SPRING ROLLS** 8
salt-roasted yam with tahini,
toasted sesame seeds (4)

PORK & PRAWN SHU MAI 7
steamed dumplings with prawn & pork (4)

PRAWN HAR GAU 7
traditional Cantonese prawn dumplings (4)

CHICKEN GYOZA 8
Japanese crescent-shaped chicken dumplings (4)

ROBATA SKEWERS

food on skewers, slow-grilled over hot charcoal

SPICY HONEY LAMB 10
Indonesian sweet soy

SPICY BEEF SIRLOIN 12
sesame, red chilli and sweet soy

TIGER PRAWN 15
peanut satay sauce

PAN-ASIAN SALADS

Also available as a main dish

DUCK & WATERMELON 9 | 14
crispy duck, watermelon, cashew nuts, shallots, mint, coriander

WAKAME & CUCUMBER SALAD 6 | 10
miso dressing, sesame Japanese radish

HU XIA YOU SHALA 7 | 13
tiger prawn & chicken salad, pomelo dressing

MOCK DUCK & WATERMELON 8 | 13
crispy mock duck, watermelon, cashew nuts,
shallots, mint, coriander

MAINS

ROBATA

robata originates from a centuries-old country style of cooking by northern Japanese fishermen around a communal hearth (irori) that serves both as a cooking area and a source of heat.

These dishes are slow-grilled over hot charcoal.

MEAT

FILLET OF BEEF TERIYAKI 35
mushroom tempura, teriyaki jus

THICK CUT SIRLOIN 29
mushroom tempura

BBQ LAMB CUTLETS 28
mango, green papaya salad, Thai basil

SPATCHCOCK BABY CHICKEN 17
green nam jim, fennel salad

FISH

BARRAMUNDI STEAK 22
mango, coriander, lime compote

CHAR-BAKED FILLET OF SALMON 23
marinated in miso



SIGNATURE DISHES

BEEF BULGOGI 27
slow roasted short ribs, fragrant herb mash, spicy sauce

CHILEAN SEA BASS 35
miso roasted, wrapped in hoba leaf, cucumber

JAPANESE GRADE A5 WAGYU BEEF 65
sirloin served with a truffle, herb butter



CURRY DISHES

Thai and Malaysian dishes of meat or vegetables prepared & cooked in an sauce of strong spices

THAI YELLOW CURRY 15
exotic vegetables, tofu, pineapple

THAI GREEN CHICKEN CURRY 18
green bean, lychee, asparagus, holy basil

MALYSIAN SEAFOOD JUNGLE CURRY 19
green chilli, lemongrass, Thai basil, green peppercorns, lime

BEEF PANANG 20
a rich and spicy Thai red curry with succulent pieces of short rib, plum tomato, potato

WOK

GONG BAO CHICKEN 22
sweet peppers, onion, cashew nuts, spicy sauce

TIGER PRAWN PAD THAI 22
prawn tails, rice noodles, bean sprouts, peanut in a tamarind sauce

CHICKEN SINGAPORE STYLE NOODLES 18
rice vermicelli noodles, green onion, sweet peppers, fragrant sauce

UDON NOODLE VEGETABLE CHOW MEIN 15
mixed choy, green onion, sweet peppers in a rich soy sauce



SIDES

£5 each or two for £8

THAI JASMINE STEAMED RICE 5
long-grain, fragrant slightly sticky but flavorful

EGG FRIED RICE 5
Chinese style egg fried rice

COCONUT RICE 5
traditional Thai sticky rice

PAK CHOI 5
wok fried with garlic and ginger sauce

STIR FRIED NAPA CABBAGE 5
with Chinese mushrooms

WOK FRIED GREEN RICE 5
Thai basil, coriander, ginger, sesame oil, crispy quinoa

HAND-CUT CHIPS 5
an Anglicised alternative to traditional rice or noodles



🌿 Vegetarian 🌾 Gluten Free 🥜 Contains Nuts

A discretionary service charge of 12.5% will be added to your bill. All prices include VAT. Please inform us of any allergies or dietary requirements as we are unable to guarantee that the dishes will be completely allergen free.

SUSHI BAR

SASHIMI NIGIRI

served your way sashimi, premium slices of fish or meat nigiri rice blocks with topping, served in portions of two

- SAKE SALMON 7
- MAGURO TUNA 8
- SUZUKI SEA BASS 7
- HAMACHI YELLOWTAIL 8
- HOTATE SCALLOPS 8
- UNAGI EEL 8
- ZUWAIGANI SNOW CRAB 8
- AMAEBI SWEET SHRIMP 8
- TOBIKO FLYING FISH ROE 6
- IKURA SALMON ROE 8
- TAMAGO OMELETTE 6
- EBI SHRIMP 7
- IKA SQUID 8
- SABA MACKEREL 7



USUZUKURI DISHES

thinly sliced fish

YELLOWTAIL USUZUKURI,
FRESH TRUFFLE SALAD 17
jalapeno & dry miso

SALMON CARPACCIO 16
kaiso goma salad, minced truffle

SPANISH SEA BASS, MISO SALAD 16
yuzu-soy dressing

NEW-STYLE SASHIMI PLATTER 25
selection of 20 pieces of fish and seafood, seared
with sesame oil, served with yuzu dressing



SUSHI PLATTERS

NIGIRI OMAKASE (8) 30
Chef's selection of 8 pieces of hand-pressed nigiri

SASHIMI PLATTER (9) 32
Chef's selection of 9 pieces of sashimi served on crushed ice

THE ULTIMATE NIGIRI PLATTER (16) 55
Chef's selection of 16 pieces of nigiri

THE ULTIMATE SASHIMI PLATTER (18) 58
Chef's selection of 18 pieces of sashimi

GILGAMESH UMAMI PLATTER 75
8 pieces of nigiri, 9 pieces of sashimi & 1 special roll, with fresh wasabi



EXTRAS

FRESH WASABI 5
market availability

ADDITIONAL TRUFFLE 5
market availability

CLASSIC MAKIZUSHI

sushi rolls with various fillings,
your choice of cut-roll, hand-roll or temaki.
Temaki, a single large, cone-shaped piece of
seaweed on the outside with a variety of fillings

- CALIFORNIA ROLL (8) 11|7
- SPICY TUNA ROLL (8) 14|7
- SALMON & AVOCADO ROLL (8) 10|8
- KING PRAWN TEMPURA ROLL (8) 14|8
- SOFT-SHELL CRAB ROLL (6) 16|8



ROLLS

DRAGON ROLL 16
cucumber, asparagus, marinated freshwater eel
topped with avocado, unagi sauce, tobiko

RAINBOW ROLL 15
fresh snow crab meat, cucumber & avocado,
topped with assorted sashimi slices, tobiko

KING COBRA ROLL 15
king prawn tempura, avocado & scallion, topped
with fresh salmon, truffle oil, yuzu tobiko

GILGAMESH SPECIAL ROLL 16
king prawn tempura & snow crab meat topped with
avocado, unagi sauce, fried kataifi pastry

PHILADELPHIA ROLL 15
fresh Scottish salmon, avocado, topped with
smoked salmon, cream cheese, chives

VOLCANO ROLL 18
fresh salmon, tuna, seabass, snow crab meat
& avocado fried in tempura



VEGETARIAN

your choice of cut-roll, hand-roll or Temaki
(thin rolls with rice on the inside and nori on the outside)

- CUCUMBER HOSOMAKI 7|6
- AVOCADO HOSOMAKI 7|6
- MANGO HOSOMAKI 7|6
- ASPARAGUS HOSOMAKI 7|6
- CUCUMBER AND AVOCADO ROLL 8|7
- YASAI VOLCANO ROLL 12



SIGNATURE DISHES

TUNA TARTARE 16
Japanese style tuna tartare, avocado, crunchy sushi rice

BEEF TATAKI 15
seared beef sirloin slices, crispy shallots, daikon flakes,
togarashi in ponzu sauce

SALMON TATAKI 15
seared salmon sashimi slices with crispy shallots,
daikon flakes, togarashi in bonito-ponzu sauce

SEARED WAGYU BEEF NIGIRI (2) 14
seared Japanese Wagyu beef, wasabi salsa, garlic sauce, fresh truffle