



SMALL SHARING

Asian Crackers [GF]	5
served with fresh tomato salsa	
Steamed Edamame [V][VG][GF]	
Sea Salt	5
Chilli	6
Truffle Salt	7
Silken Tofu [V][VG]	11
crispy cubes of tofu tossed in a teriyaki glaze	
Bang Bang Cauliflower [V]	12
crispy cauliflower with spicy bang bang sauce	
Sesame Prawn Toast [3pcs]	15
toasted sesame seeds with nuoc cham sauce	
Chicken Karaage	15
served with yuzu mayo	
Crispy Squid [GF]	17
with sea salt, chilli and nuoc cham sauce	
Wagyu Taco [3pcs]	19
minced wagyu, pineapple salsa in crispy gyoza shells	
Popcorn Shrimp	20
coated in a spicy miso-chipotle mayo	
Beef Tataki & Black Caviar	20
thin slices of fillet, dressed with ponzu and truffle oil	

BASKETS

Cabbage Mushroom Dumpling [3pcs] [V][VG][GF]	11
served with light soy sauce & truffle oil	
Prawn & Chive Dumpling [3pcs] [GF]	13
served with tangy soy sauce & truffle oil	
King Prawn Har Gau [3pcs]	13
served with ponzu sauce	
Chicken Siu Mai, Truffle [3pcs]	13
served with chilli oil	

ROLLS

Vegetable Spring Rolls [4pcs] [V]	10
served with sweet chilli sauce	
Sesame Prawn Spring Rolls [4pcs]	12
served with fresh tomato salsa	
Crispy Duck Spring Rolls [4pcs]	14
served with hoisin sauce	

TEMPURA

Avocado and Sweet Potato [V]	16
served with tempura sauce	
King Prawn	19
served with tempura sauce	
Soft Shell Crab	20
served with yuzu mayo	

SASHIMI & NIGIRI

	nigiri	sashimi
Salmon	4	4
Sea Bream	4	4
Seabass	5	5
Tuna	5	5
Yellowtail	6	6

RAW & CURED

Salmon Tartar on Crispy Rice Bites	18
diced salmon with creamy spicy mayo on crispy rice cakes	
Tuna Tartar, Shiso Ponzu Tower	19
finely chopped tuna, mango, avocado, ponzu sauce	
Seabass Ceviche	19
in traditional leche de tigre sauce	
Yellowtail Jalapéno	20
topped with green chilli, ponzu sauce and coriander	

SUSHI PLATTERS

Sashimi Platter*	52
seabass, salmon, sea bream, yellowtail, tuna (15 pcs)	
Nigiri Platter*	52
seabass, salmon, sea bream, yellowtail, tuna (15 pcs)	
Chef’s Ultimate Platter*	80
selection of nigiri, sashimi and chef’s selection of maki rolls (30 pcs)	
Bespoke Maki Platter	85
your choice of four maki rolls from the selection below, presented on our signature dry ice platter	

SUSHI MAKI ROLL

Avocado & Cucumber [V][VG]	12
cucumber and avocado	
Salmon & Avocado [GF]	17
topped with tobiko	
Spicy Tuna	17
spicy sriracha mayo	
Mr Chang Roll	20
prawn tempura, avocado, Japanese mayo	
California Roll	21
crab, avocado, cucumber, topped with tobiko	
Gilgamesh Dragon Roll	22
soft shell crab, wagyu, spicy mayo, topped with caviar	

SALAD

Wakame & Cucumber [V][VG]	11
seaweed and cucumber with soy-citrus dressing	
Baby Spinach Leaves [V][VG]	11
with sesame dressing	
Prawn & Mango	15
prawns, ripe mango, mixed herbs, nuoc cham dressing	
Tuna Tataki	18
seared tuna on a bed of mixed leaf salad with soy onion citrus dressing	
Crispy Duck, Watermelon & Cashewnut	21
crispy duck, cashew nuts, mint, watermelon, asian dressing	

GRILL

Asparagus Yusu Miso Skewer [V][VG][GF]	13
grilled with yuzu miso	
Tsukune Chicken Meatball Skewer [GF]	13
chicken meatball skewer with teriyaki sauce	
Aubergine Miso [V][VG][GF]	17
caramelised in a sweet miso glaze and sesame seeds	
Grilled Chicken Wings	18
glazed and sprinkled with sesame seeds	
Mekong Lemongrass Chicken [GF]	22
free range chicken marinated with lemongrass & spices	
Shropshire Lamb Chops* [GF]	38
grilled with salt, pepper, and coconut wasabi sauce	

CURRY

Malaysian Curry	
fragrant Malaysian curry with coconut and spices	
Tofu [V][VG][GF]	19
Chicken [GF]	20
Thai Green Curry	
spicy green curry with coconut and fresh herbs	
Tofu [V][VG][GF]	19
Chicken [GF]	20
Beef Rendang with Roti [GF]	23
Diced grass fed beef slow cooked in spiced coconut gravy	

SIGNATURE DISHES

Gilgamesh Sweet and Sour Chicken [GF]	25
battered chicken with onion, pineapple and peppers	
Yuzu Baby Chicken	26
boneless chicken in our signature yuzu glaze and butter sauce	
Baked Seabass Fillet with Basil [GF]	28
in an aromatic pad kapao glaze	
Ribeye Bulgogi with Chive Mash*	33
grilled ribeye, on bed of wasabi chive mash, bulgogi sauce	
Shaking Beef*	34
grass fed beef fillet, wok-fried with oyster soy sauce	
Jumbo Tiger Prawn, Ginger & Spring Onion [GF]	36
grilled jumbo prawn with ginger, chilli and spring onion sauce	
Grilled Chilean Seabass* [GF]	42
marinated in a miso glaze	

SIDES

Jasmine Rice [V][VG][GF]	6
steamed	
Egg Fried Rice [V][GF]	9
with spring onion	
Cauliflower & Asparagus Fried Rice [V][VG][GF]	10
diced, seasoned with soy and tofu slices	
Pak Choi [V][VG][GF]	10
steamed with sesame and oyster sauce	
Vegetable Fried Egg Noodles [V]	13
wok fried with fresh beansprouts and spring onion	
Singapore Noodles [V]	13
wok fried curry spiced rice noodles with peppers, chilli and vegetables	

[V] Vegetarian [VG] Vegan [GF] Gluten Free

A discretionary service charge of 15 per cent 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 dishes are allergen free.
All our meat is Halal with exception of duck.