

SEVEN LUCKY GODS

七福神

Evening and weekend menu

Sushi, sashimi, raw

- Salmon sashimi, yuzu ponzu, grapefruit **7**
- Sea Bass sashimi, ginger ponzu, furikake **6.5**
- Spicy tuna futomaki, daikon, cucumber (6pcs) **7.5**
- Fried chicken futomaki, avocado, buttermilk aioli (6pcs) **7**
- Grilled broccoli uramaki, green goddess dressing, matcha tea (4pcs) **6.5 ve**

Salads, Veg

- Seaweed, tomato & green onion salad, sesame dressing **4 ve**
- Sichuan fried cauliflower, sesame, peanuts **6.5 ve**
- Sichuan pickled cucumber **2 ve**
- Kimchi **3 ve**

Crisp & Crunchy

- Chicken katsu curry arancini, aged parmesan, kewpie **4.5**
- Spicy Korean fried chicken, sesame, green onion **7**
- Squid karaage, sichuan salt and pepper, garlic kewpie **7.5**
- Kimchi fries, kewpie, shichimi **4.5 v**
- Curry fries, kewpie, shichimi **4.5 v**

Robata charcoal grill

- Charred edamame, shichimi, lemon **3.5 ve**
- Nasu Dengaku – miso charred aubergine, pickled vegetable salad **5.5 ve**
- Grilled Lamb Chops, pickled cucumber, creme fraiche **10.5**
- Korean baby back ribs, white kimchi & apple salad **7.5**
- Charcoal grilled prawns, yuzu oil **8.5**

Dessert

- Peaches and cream ice cream sando, raspberry, toasted almonds **6.5**
- Double chocolate ice cream sando, miso butterscotch, chocolate crumb **6.5**

A discretionary 10% service charge will be added to all dining tables. Please let us know if you have an allergy or dietary requirement. Seven Lucky Gods is a cashless restaurant.

Draught

Asahi 5% ABV **2.75/ 5.5**

Packaged beer & cider

Kirin ichiban 4.6% ABV 330ml **5**

Pistonhead Flat Tyre 0.5% ABV 330ml **3.5**

Hitachino nest white ale 5.5% ABV 330ml **6.25**

Caple road cider 5.2% ABV 330ml **5**

Softs

Eager juices - orange/apple/pineapple **2.5**

Coca Cola/ Diet Coke/ Lemonade **2.75**

Ginger beer/ ale **2.75**

Ting Grapefruit soda **2.75**

Kombucha - Raspberry Lemonade

Ginger & Lemon **4**

Korean sodas 4

Melon

White Wine 125ml/bottle

Rama Viura '18 **4.25/24**

Molino Vento Fiano IGP **4.75/28**

Sileni Estates Sauvignon Blanc NZ '19 **5/29**

Mar de Frades Albariño '18 **6.5/38**

Rosé

Anciens Rose '19 **4.25/24**

Red

Rometta Sangiovese '18 **4.25/24**

Thelema Mountain Red '15 **4.75/28 20**

Fitou 4 Vents '15 **34**

Bonterra Zinfandel '16 **40**

Sparkling

Bolé Trebbiano Brut **6/35**

Peller Estates Ice Cuvée NV **55**

Sake 50ml/250ml

Akashi tai Daiginjo **8/40**

Akashi tai Honjonzo genshu **6/30**

Akashi tai Honjozo tokubetsu **5/25**

Umeshu **5**

Yuzushu **7**

Cocktails

all 8.5

Abundance- Bourbon, banana liqueur, pandan

Prosperity - Rum, Umeshu, Campari

Authority - Gin, kumquat liqueur, umeshu, lime, absinthe rinse

Knowledge - Chivas 12 yr, Pear liqueur, peach bitters, soda

Wealth - Green tea infused gin, passionfruit, apricot, lemon and ginger kombucha

Love - Yuzushu, grapefruit shrub, gin, egg white

Spirits

all 25ml

Gin Beefeater **3.25** Roku **4** Jinzu **4.75**

Vodka Wyborowa **3.25**

Rum Mount Gay Eclipse **3.25**

Anejo Rum Havana 3yr **3.25**

Dark Rum Havana 7yr **3.5**

Bourbon Buffalo Trace **3.25**

Whisky Chivas Regal **3.25**

Japanese Whisky

Suntory Toki **4**

Hakushu Single Malt **6**

Nikka from the Barrel **5.75**

Cognac Martell **4**

Tequila El Jimador **3.25**

Vermouth Antica formula **2.5** Noilly Prat **2.5**

Aperitifs Aperol **2.5** Campari **2.5**

Liqueurs Cointreau **2.5** Suze **2.5**

Canton teas

all 3.5

Jade green / jasmine pearls / triple mint / lemon verbena