

SEVEN LUCKY GODS

七福神

Lunchtime Bento

Available weekdays 12-5pm

Meat- Crispy pork belly & spicy Korean fried chicken **8.5**

Fish- Panko prawns & salmon sashimi **8.5**

Veggie- Panko mushroom & miso aubergine **8.5 ve**

All include: Steamed rice, Sichuan pickled cucumber, yuzu-dressed edamame & kimchi

Sushi, sashimi, raw

Salmon sashimi, yuzu ponzu, grapefruit **7**

Sea Bass sashimi, ginger ponzu, lime **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**

Squid karaage, sichuan salt and pepper, garlic kewpie **7**

Spicy Korean fried chicken, sesame, green onion **7**

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**

Korean baby back ribs, white kimchi & apple salad **7.5**

Grilled lamb chops, pickled cucumber, creme fraiche, yuzu **10.5**

Charcoal grilled prawns, yuzu oil **8.5**

Dessert

Peaches and cream ice cream sando, raspberry, toasted almonds **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 5.2% ABV **2.75/5.5**

Packaged beer & cider

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

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

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

Softs

Eager juices -orange **2.5**

Kombucha - Lemon & ginger / raspberry
lemonade **4**

Coca Cola/ Diet Coke/ lemonade **2.75**

Ting Grapefruit soda **2.75**

Korean sodas all 4

Melon

White Wine 125ml/bottle

Rama Viura '18 **4.25/24**

Molino a Vento Fiano '19 **4.75/28**

Sileni Sauvignon Blanc NZ **5/29**

Mar de Frades Albariño '18 **6.5/38**

Rosé

Vinamar Rose '18 **4.25/24**

Red

Rometta Sangiovese '18 **4.25/24**

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

Fitou 4 Vents '15 **34**

Bonterra Zinfandel '16 **40**

Sparkling

Bolé Trebbiano Brut **6/35**

Peller Estates Ice Cuvée NV **55**

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 gin, passionfruit, apricot,
lemon and ginger kombucha

Love - Yuzushu, grapefruit shrub, gin, egg white

Sake 50ml/250ml

Akashi tai Daiginjo **8/40**

Akashi tai Honjonzo genshu **6/30**

Akashi tai Honjozo tokubetsu **5/25**

Umeshu **5**

Yuzushu **7**

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

Jasmine/ Lemon verbena/ Jade green/ Triple
mint