

YAMU YAMU

f yamuyamuUK

@ yamuyamu_UK

GLUTEN - FREE MENU

NIBBLES & SIDES 🌿

flaked sea salt edamame 4.5
togarashi edamame 4.5
plain rice 3.5

tsukemono - house pickles 4
no waste house kimchi 4
sesame & chilli green beans 6

SMALL PLATES

GLUTEN FREE MISO MARKET FISH
miso garlic butter, gochujang
panko, crispy sesame kale 14

GLUTEN FREE CHARRED HISPI
ssamjang garlic butter, chives
whipped sesame tofu 🌿 8.5

CHILLI PEANUT GREENS 🌶️
tenderstem broccoli, spring greens,
peanuts, spring onion, chilli,
sesame, coriander 8 🌿

MISO AUBERGINE
ginger, spring onion, toasted walnuts
micro coriander, sesame 🌿 8.5

GLUTEN FREE KATSU CURRY
not suitable for coeliac
signature curry sauce, miso slaw,
rice, house pickles, edamame

KIMCHI FRIES - **not suitable for coeliac**
gochu aioli, house kimchi, coriander,
chilli, pickled radish, chives 🌿 8

chicken 13 small / 16 main
tofu 12.5 small / 15.5 main 🌿

CHILLI MANGO SALAD
lemongrass, toasted cashew, mint
coriander, slaw, edamame 8
+ add prawns - 3

DESSERTS

GLUTEN FREE CHOCOLATE BROWNIE
madagascan vanilla ice-cream, sesame
7.5

BURNT BASQUE CHEESECAKE
yuzu, mango, chilli coulis
8

SCOOP OF ICE-CREAM (vo)
madagascan vanilla w/ miso caramel & sesame
strawberry
white chocolate
chocolate

🌿 vegan (vo) vegan option - please ask

please make the team aware of any allergies or dietary requirements

a 10% discretionary service charge will be added to your bill - 100% of which goes to the team