

YAMU YAMU

f yamuyamuUK

@ yamuyamu_UK

GLUTEN - FREE MENU

NIBBLES & SIDES

flaked sea salt edamame (ve) 4.5

togarashi edamame (ve) 4.5 🌶️

tsukemono - house pickles (ve) 4

no waste house kimchi (ve) 4

miso slaw (ve) 3.5

plain rice (ve) 3.5

extra sauces 1.5

SMALL PLATES

ROASTED MISO COD

garlic miso butter, togarashi panko,
pak choi, coriander, shiso 8

SZECHUAN AUBERGINE

spring onion, coriander
sesame pickled cucumber (vgn) 7.5

GF CHARRED BABY GEM SALAD

garlic miso dressing, capers, sesame
coriander, shiso (ve) 6.5

CHILLI PEANUT GREENS 🌶️

tenderstem broccoli, spring greens,
peanuts, spring onion, chilli,
sesame, coriander (ve) 7

GLUTEN FREE CHICKEN KATSU CURRY

not suitable for coeliac
signature curry sauce, miso slaw,
rice, house pickles, edamame
chicken 8.5 small / 15.5 main

GF TERIYAKI FRIES - not suitable for coeliac
teriyaki, mayo, pickled onion,
spring onion, chilli, crushed
spicy peanuts (veo) 7.5

GOCHU AIOLI FRIES - not suitable for coeliac
gochu aioli, sriracha, coriander,
house kimchi, chilli, pickled
radish, togarashi (ve) 8

CURRY FRIES - not suitable for coeliac
signature curry sauce, miso mayo,
pickled radish, spring onion,
coriander, sesame (ve) 7.5

GLUTEN FREE BUTTERNUT KATSU CURRY
not suitable for coeliac
signature curry sauce, miso slaw,
rice, house pickles, edamame
8 small / 15.5 main

DESSERTS

WARM ALMOND CHOCOLATE BROWNIE (gf)

miso caramel, toasted coconut, coconut ice-cream 7

COCONUT AFFOGATO

coconut ice cream, condensed milk,
double espresso 5

(vgn) vegan (veo) 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