

# YAMU YAMU

## GLUTEN-FREE MENU

### SNACKS

Flaked sea salt edamame (ve) (gf) 5

Togarashi & flaked sea salt edamame (ve) (gf) 5

No waste house Kimchi (ve) (gf) 4

House Pickles (ve) (gf) 4

### SMALL PLATES

Shell-on king prawns, sake-miso butter (gf) 12.5

Misoaubergine, sticky ginger glaze, toasted walnuts (ve) (gf) 8.5

Tenderstem broccoli, chilli peanut relish (ve) (gf) 8

Twice-cooked crispy potatoes, crispy chilli oil, curry mayo (ve) (gf)\* 6.5

### FRIES

Kimchi loaded fries, Korean aioli, radish, kimchi, coriander (ve) (gf)\* 8

### YAMU CURRY

Chicken katsu curry, miso slaw, rice, house pickles (gfo)\* - small 13 / main 16

Tofu katsu curry, miso slaw, rice, house pickles (ve)(gfo)\* - small 13 / main 16

### EXTRAS

Steamed rice 3.5 (ve) (gf)

Extra sauce 1.5

Curry sauce 2.5 (ve) (gf)

(ve) - vegan / (veo) - vegan option (gf) gluten-free (gfo) gluten-free option

\* not suitable for coeliacs due to shared fryer use

Dishes marked (gf) are made with gluten-free ingredients. However, all food is prepared in a kitchen that handles gluten and we cannot guarantee the absence of cross-contamination. Please speak to a member of the team if you have coeliacs disease or a severe gluten allergy.

A 10% discretionary service charge will be added to your bill