

RAMEN

Kogashi Miso 24 / SPECIAL 33

Charred Miso base, Chicken broth, Minced pork, Beansprouts, Half umami egg, Pork belly chashu

Kogashi Shoyu 24 / SPECIAL 33

Charred Shoyu base, Chicken broth, Minced pork, Beansprouts, Half umami egg, Pork belly chashu

Kogashi Tan Tan Men 24 / SPECIAL 33

Charred Sesame Base, Chicken broth, Minced pork, Coriander, Bamboo shoots, Beansprouts, Half umami egg, Pork belly chashu

Tonkotsu Modern 24 / SPECIAL 33

(Non-Spicy Available)

Silky pork broth, Half Umami Egg, Spring Onions, Beansprouts, Bamboo shoots, Pork belly chashu, Spicy miso paste, Fragrant garlic oil

Chilli Shoyu 24 / SPECIAL 33

Chicken broth, Habanero pork mince, Bean sprouts, Tomato, Coriander, Bamboo shoots, Pork belly chashu

Tori Shoyu 24 / SPECIAL 33

Chicken broth, Half umami egg, Spring onions, Bean sprouts, Bamboo shoots, Chicken chashu

Veggie (V) 24

Shoyu porcini base, vegetable bouillon, Chilli garlic aroma oil, Portobello tempura, Tomato, Kale

Veggie Special 33

*Extra 2pc Portobello Mushroom, Bamboo shoots, 2pc Nori

SPECIAL TOPPINGS 10

2pc Pork belly chashu, 2 half umami egg, 2pcs Nori

Kaedama 2

Umami egg 3

Bamboo Shoots 3

Roasted Seaweed 3

Portobello Mushroom Tempura 5

Spring Onions 3

Pork Belly Chashu 9

 Habanero Pork Mince 7

ENTRÉE

Wagyu Spring Roll (1pc) 8

Sukiyaki-style wagyu filling, Sukiyaki mayo

Braised Pork Bao (1pc) 8.5 (3pc) 23

Bao bun, Pulled Pork, Cucumber, Gouda

Rock Potato (V,GF) 11

Twice cooked Kipfler potato, Kombucha Aioli

Spicy Garlic Edamame (V) 10

Pan-fried edamame, Shichimi, Garlic soy dressing

Goma Cucumber (V) 10

Cucumber, Garlic pepper dressing, Sesame Furikake, Shichimi

Medium Dish

Gogyo Original Gyoza 4pc 10

Gogyo Original Gyoza 8pc 19

Karaage Chicken 4pc 10

Karaage Chicken 8pc 19

Nasu Dengaku (V) 16

Tempura Eggplant, with Sweet red miso glaze

RAW INDULGENCE



Wagyu Tartare MBS7+ 16

Wagyu, Smoked Oyster mayo, Chives, Anchovy rice paper

Salmon Sashimi (GF) 23

Salmon slices, Cucumber batons, Wakame, Yuzu kosho, Poke (GF) soy dressing

Seared Salmon Sushi Roll 24

Salmon, Flying fish roe, House made teriyaki sauce, Gari, Wasabi



Tuna Carpaccio 24

Blue fin tuna, Grana padano, Truffle oil, Cured egg yolk, Fish roe



Sashimi Platter La Mare`e 29

Salmon, Kingfish, Tuna, Hokkaido scallops
Herb oil, Yuzu mandarin dressing

ROBATA GRILL

Chargrilled Teriyaki Chicken 28

Chargrilled Chicken, House Made Teriyaki Sauce, Sesame seasoned Salad, Japanese Potato Salad +\$3 White Rice



Chargrilled Wagyu Rump Steak MBS5+ 42

Chargrilled wagyu beef MBS5+, Japanese potato salad, Wasabi, Garlic Chips, Chives +\$3 White Rice

RICE

Braised Pork Stone Bowl 22

Simmer Pulled Pork Belly, Japanese Mayo, Onsen tamago. Takana Pickles, Nori, Bamboo shoots, Spring onions

Japanese Curry & Karaage 22

Chicken karaage, Kipfler potato, Umami Egg, Fukujinzuke



Japanese Curry & Katsu w/ Rice 22

Breaded and Fried Chicken Cutlet, Umami egg, Fukujinzuke

Japanese Curry & Wagyu Beef w/ Rice 25

Wagyu Diced, Fried Potato, Umami Egg, Fukuzinzuke

Kaisen Don 28

Salmon Sashimi, Kingfish Sashimi, Tuna sashimi, Salmon poke, Prawn tempura

Please inform our servers for any severe allergy.
Traces of allergens may be present.

CARD PAYMENT ONLY. No Split Bills/ No Split payment.
10% Weekend surcharge and 15% Public Holiday Surcharge Applies.

CHEF`S SPECIAL

Limited Servings Daily

Tuna Tartare (1pc) 8.5

Tuna, Chives, Takuan, Salted konbu, Crispy wonton

Salmon Carpaccio 12

Tasmanian salmon, Smoked mayo,
Crispy salmon skin, Leek

Chawanmushi 12

Japanese steam egg custard, Shimeji,
Hokkaido scallops, Edamame, Yarra valley salmon roe



Four Ways Tomato Tofu Salad 18

Dried roma tomato, Heirloom tomato, Pickling tomato,
Silken tofu, Cos lettuce, Crispy anchovy paper, Kabosu dressing



Sizzling Prawn Wonton 22

House made Prawn wontons (5 pcs), Pork mince, Leeks,
Tonkotsu prawn bisque
+3\$ (2pc) wonton



Yuzu Kingfish with Wasabi 24

Port lincoln Kkngfish, Yuzu sake gel, Fried enoki, Wasabi

Seasonal Ramen

GOGYO TSUKEMEN

-DIPPING RAMEN-

\$32

Clear shoyu soup, Classic shoyu dashi, Leek, Slow-cooked duck chashu,
Lime, Chives, Umami egg, Onion oil

DESSERT



JAPANESE SOFT SERVE

CONE OR CUP

Hokkaido Milk 5

Matcha 5.5

Mix 5.5

COFFEE JELLY PARFAIT 12

Coffee Jelly, Milk, Cream, Cone waffle bits,
Lady finger bits, Gogyo`s Hokkaido milk soft serve



WAGASHI SELECTION 12

(Choice of Sakura or Strawberry mochi)

Chocolate soil, Candied popcorn, Mix berries, Mochi

MATCHA MILLE-FEUILLE 14

Puff Pastry, Matcha ganache, Strawberry gel, Raspberries