



SMALL DISHES

Oyster	7ea
Pacific oyster, Ponzu, Diced nashi pear, Chimichurri	1/2 doz 39 1 doz 72
Grilled Miso Scallops	8ea
Japanese Hokkaido scallop, Miso butter, Tobiko	1/2 doz 45
Wagyu Spring Roll	8ea
Sukiyaki-style wagyu filling, Sukiyaki mayo	
Corn Cob	8ea
Sweet corn, Soy mayo glaze, Panko	
Garlic Goma Cucumber	12
Sliced cucumber, Garlic ponzu, Sesame furikake, Shichimi	
Spicy Garlic Edamame	12
Pan-fried edamame, Shichimi, Garlic soy dressing	
Fried Mushroom	12
Oyster mushrooms tempura, Curry seasoning, Mayo	
Rock Potato	14
Fried potato, Kombucha aioli	

RICE DISHES

recommended onsen egg +\$3

Japanese Curry	w/cabbage salad	25
Choice of: Pork Katsu/Karaage Chicken/Beetroot Kakiage add double pork katsu +\$8		
Teriyaki Chicken Don		24
Grilled chicken thigh, Teriyaki, Spicy takana pickle, Sliced cabbage *gf available upon request		
Gyu Don		26
Wagyu MB7 slices in Japanese sweet soy, Shredded nori, Spring onion, Pickle ginger		
Sashimi Don		32
Kingfish, Salmon, Amaebi, Scallop, Tobikko Wasabi soy, Pickled fennel *gf available upon request		
Chashu Rice (Limited servings)		14
Simmered pork belly, Japanese mayo, Spicy takana pickle		

MEDIUM DISHES

Gogyo Original Gyoza 4pcs	15
Choice of: Pork/Veggie with Homemade chilli	
Karaage Chicken 4pcs	17
Original deep fried chicken pieces, Japanese mayo	
Baby Octopus Karaage	19
Deep fried baby octopus, Sriracha mayo	
Spicy Sashimi Roll	20
Mixed Sashimi, Cucumber, Pickle radish, Crab stick, Tobikko, Enoki tempura, Avocado, Spicy sauce, Shellfish, Siracha mayo	
Unagi Roll	22
Grilled eel, Shallots, Tempura bits, Cucumber, Pickle radish, Avocado, Tobikko, Avocado puree	
Nasu Dengaku	21
Deep fried eggplant, Sweet red miso glaze	
Kingfish Carpaccio (Limited servings)	26
Kingfish, Fennel pickle, Finger lime, Sansho, Pepper sauce	
Salmon Sashimi (Limited servings)	26
Salmon, Avocado puree, Wasabi soy sauce, Red raddish, Shiso, Tobiko	

DESSERTS

Matcha Kuzuneri (Signature dessert)	14
Matcha mochi jelly, Black sugar syrup served with Sobacha ice cream	
Gogyo Burnt Cheesecake	14
Slice of Hojicha Burnt Cheesecake, Coconut crumble served with Red bean ice cream	



RAMEN

Kogashi Miso 24 / SPECIAL 33

Charred miso base, Chicken broth,
Cabbage, Half umami egg, Pork belly chashu
Noodles: #16F medium-thin (low hydrolysis)

Kogashi Shoyu 24 / SPECIAL 33

Charred shoyu base, Chicken broth,
Cabbage, Half umami egg, Pork belly chashu
Noodles: #16F medium-thin (low hydrolysis)

Tonkotsu Classic 24 / SPECIAL 33

Silky pork broth, Half umami egg, Cabbage,
Bamboo shoots, Pork belly chashu
Noodles: #16F medium-thin (low hydrolysis)

Tonkotsu Modern 24 / SPECIAL 33

Silky pork broth, Half umami egg, Cabbage,
Bamboo shoots, Pork belly chashu,
Spicy miso paste, Fragrant garlic oil
Noodles: #16F medium-thin (low hydrolysis)

Tori Shoyu 24 / SPECIAL 33

Clear chicken broth, Classic shoyu dashi,
Cabbage, Half umami egg, Chicken
chashu, Bonito oil, Bamboo shoots
Noodles: #18W medium (medium hydrolysis)

Chilli Shoyu 24 / SPECIAL 33

Spicy chicken broth, Habanero pork mince,
Cabbage, Tomato coriander salsa,
Bamboo shoots, Pork belly chashu
Noodles: #18W medium (medium hydrolysis)

Veggie (V) 24 / SPECIAL 33

Shoyu porcini base, Plant based broth, Kale
roasted eggplant, Shredded carrot, Onion oil,
Beetroot kakiage (beetroot, mushroom,
carrots, garlic chives tempura)
Noodle: #16F medium whole wheat (medium hydrolysis)

Mazesoba (dry ramen) 23

Signature peppered mince pork, Garlic chives,
Bamboo shoots, Kizami nori, Onsen egg,
Coriander, Pork chashu, Tomato coriander salsa

SEASONAL RAMEN

DUCK TSUKEMEN

- DIPPING RAMEN -

\$32

Special seafood broth, Classic shoyu
dashi, Leek, Konbu, Duck chashu, Lime,
Chives, Umami egg, Mix bonito oil,
Dried shredded chilli

EXTRAS

Kaedama	3
Umami Egg	3
Bamboo Shoots	3
Roasted Seaweed	3
Spring Onions	3
Onsen Egg	3
Beetroot Kakiage	8
Pork Belly Chashu	9

SPECIAL TOPPINGS:
additional toppings on the top of
standard ramen.