



## 'Gogo' Menu

(2-5pm Saturday and Sundays)

### Snacks/Hot Bites

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| Edamame Beans cooked in sake, mirin, butter and sea salt flakes                  | \$5.95  |
| Orange Kumara Wedges with Creamy Kimchi Mayo                                     | \$10.95 |
| Mini loaf with Nori Butter, shichimi dukkah and olive oil                        | \$10.95 |
| Panko, nori and sesame crumbed Fish Balls with Ginger Lime Syrup and Wasabi Mayo | \$15.95 |
| Tempura floured and deep fried Chicken thigh pieces, tossed in our own spicy     | \$17.95 |
| 'Knock Out' homemade hot sauce, served with Takenga Blue Cheese Dip              |         |

### Raw/Cold

|   |         |
|---|---------|
| Wagyu rump heart tataki with onion ponzu and garlic chips                         | \$15.95 |
| Gravalax salmon on a crispy 6-inch tortilla, with truffle ponzu and wasabi daikon | \$15.95 |
| Yellowtail Kingfish Sashimi with yuzu soy sauce                                   | \$17.95 |

### Robata/Grill

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|--|---------|
| Chicken Kara-age – Deep fried tempura floured thigh pieces with kimchi mayo        | \$17.95 |
| Pork Katsu – Panko crumbed pork fillet with Tonkatsu Sauce on a bed of red cabbage | \$18.95 |
| Two Steamed Buns with pickled vegetables and your choice of:                       | \$17.95 |
| -Slow cooked then BBQ'd Pork Belly, with spicy peanut soy sauce                    |         |
| -Kara-age Chicken with Truffle Ponzu   |         |
| -Marinated and Nori Panko crumbed Tofu with Kimchi Mayo                            |         |

### Tempura

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| Seasonal vegetable or prawn tempura with puffed rice noodles, kimchi & kimchi mayo | \$16.95/19.95 |
|--|---------------|

## **Accompaniments**

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| Japanese slaw with cabbage, wakame and kewpie dressing                        | \$9.95 |
| Cherry tomato, coconut, green papaya and peanut salad with hot and sour sauce | \$9.95 |
| Beetroot, carrot & edamame salad with sesame mayo                             | \$9.95 |
| Steamed Rice Bowl with Shichimi spice and Nori flakes                         | \$3.95 |
| Miso Soup made with Dashi broth and Tofu                                      | \$4.95 |

## **Three Cheese Board**

50g portion of cheese (Origin Earth Takenga Gold, Takenga Blue or Smoked Camembert) with plum and tamarillo chutney, crackers and croutes

**1 cheese \$15.95 / 2 cheeses \$25.95 / 3 cheeses \$36.95**

## **Sharing Platter**

\$49.95

A beautiful tasting platter consisting of Edamame Beans, Beef Tataki, Kingfish and Salmon Sashimi and your choice of cheese, with pickled cucumber, plum and tamarillo chutney, crackers and croutes and seasonal fruit

## **Kids (Under 15 years only)**

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|---|---------|
| Crumbed in house chicken or fish with shoestring fries      | \$12.95 |
| Ice Cream Sundae with vanilla ice cream and chocolate sauce | \$6.95  |