

APPETIZERS

EDAMAME (v) 5

steamed Japanese soybeans, sesame oil, ginger salt

MISO SOUP 4

dashi, tofu, negi

PRAWN TEMPURA 16

jumbo prawn, tentsuyu, grated daikon, grated ginger

CALAMARI 15

onion ponzu, togarashi, ginger

TUNA POKE 16

avocado, wakame, crispy onion

SUNOMONO CUCUMBER SALAD 7

wakame, dashi, calamansi, shimeji mushroom

GREEN SALAD 12

mixed greens, broccoli, carrot, daikon, fennel, crispy onion
choice of: yuzu vinaigrette or wasabi ginger dressing

TERIYAKI CHICKEN 15

tempura chicken thighs, teriyaki sauce,
sesame seeds, scallion

BEEF TATAKI 15

marinated mushrooms, sweet onion, oroshi ponzu, crispy garlic

STEAM BUNS 2 PCS | 10

braised pork, pickled root vegetable, sweet bbq mayo karashi

ADD EXTRA BUN FOR | 5

SIDES

WASABI 1 GINGER 1 CHILI PASTE 1

SPICY MAYO 1 MENTAI MAYO 1 SUSHI RICE 3

JAPANESE HOT MUSTARD 1 CHILI OIL 1

RAMEN

TONKOTSU RAMEN 18

pork broth, BBQ pork, kikurage mushrooms, red ginger

SPICY MISO RAMEN 17

spicy miso chicken broth, BBQ pork, corn, wakame seaweed, chili peppers

PAITAN RAMEN 18

wakame, chicken broth, BBQ pork, bamboo shoots

SPICY LAMB RAMEN 18

mushroom broth, spicy lamb, leeks, greens, chili oil

VEGAN MUSHROOM RAMEN (v) 15

mushroom broth, green leaf ohitashi, grilled king oyster mushroom, ma-yu

MAZEMEN RAMEN 15

onsen egg, BBQ pork, bamboo shoot, green onion,
kikurage mushroom, ginger, chili oil (no broth)

SUBSTITUTE WITH GLUTEN-FREE NOODLES | 3

TOPPINGS

AJI TAMA EGG 3 ONSEN EGG 3 RED GINGER 1 BUTTER 1

KIKURAGE MUSHROOM 3 KING OYSTER MUSHROOM 3 POACHED CHICKEN 5

CORN 3 BAMBOO SHOOT 3 BBQ PORK BELLY 5 SPICY LAMB 5

EXTRA NOODLES 4 EXTRA BROTH 5

ROLLS

8PCS

CALIFORNIA ROLL 13

crab mix, avocado

DYNAMITE ROLL 16

jumbo prawn, teriyaki sauce, yuzu mayo, avocado, cucumber

SPICY SALMON ROLL 15

salmon, cucumber, spicy mayo

SPICY TUNA ROLL 15

tuna, cucumber, spicy mayo

VEGGIE ROLL (v) 14

grilled king oyster, grilled leek, pickled root vegetable,
avocado, cucumber, shiso yuzu dressing

(v) VEGAN

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES

OSHI SUSHI

6PCS

SEARED SALMON 16

white soy marinated salmon,
oroshi ponzu, negi

BLUEFIN TUNA 18

yuzu kosho, negi

UNAGI 16

teriyaki sauce, aonori tenkasu, ginger

HAMACHI 17

preserved lime, tomato, mint, jalepeño

NIGIRI

2PCS

SALMON 6

BLUEFIN TUNA 8

SCALLOP 7

PRAWN 9

HAMACHI 8

UNAGI 7

ASSORTED NIGIRI 6 PCS | 22

SASHIMI

SALMON 6 PCS | 11

BLUEFIN TUNA 6 PCS | 14

SCALLOP 4 PCS | 12

PRAWN 4 PCS | 15

HAMACHI 6 PCS | 13

ASSORTED SASHIMI 10 PCS | 24

DESSERT

HOUJICHA MOUSSE 5

Japanese tea infused mousse, matcha crumbles, anko

HAPPY HOUR

MONDAY-FRIDAY

2PM-7PM

\$5 APPETIZERS

\$5 OFF RAMEN

\$10 ROLLS

\$8 COCKTAILS

\$7 WINE + DRAFT SAKE

\$6 ALL DRAFT BEER

25% OFF SAKE BOTTLES*

*720ML BOTTLES



Executive Chef Tomo is classically trained in preparing the iconic dishes of Japanese cuisine. Before opening Goro + Gun, he spent years working in the Michelin star restaurants of Osaka. Today, he is one of the few qualified chefs worldwide who can safely serve blowfish - a lethal delicacy.