

A - \$30^{PP}

EDAMAME
CHOICE OF GYOZA
CHOICE OF YAKITORI
KARAAGE CHICKEN, KEWPIE
CHOICE OF SALAD
TAKOYAKI



**GO
RO
N**
MARY
STREET

B - \$55^{PP}

MIN 10
PEEPS



EDAMAME (ASK FOR SPICY)

MIXED SASHIMI PLATE

TAKOYAKI, OKONOMI SAUCE, MAYO, BONITO FLAKES

MONKFISH KAARAGE, KEWPIE

SCALLOP & SHIITAKE CHAWAMUSHI

CHOICE OF GYOZA

CHOICE OF YAKITORI

ROAST PUMPKIN & GREEN SOBA NOODLE SALAD,

SHIMEJI MUSHROOM, NORI

WAGYU YAKIMONO, JAPANESE CONDIMENTS

PRE-PAID ONLY

BEER

DRAUGHT

Asahi Lager (425ml)	10
Sapporo Lager (530ml)	13
Japanese Rotating Craft (345ml)	M/P
Goros Pale Ale	9
Local Rotating Craft	8
Apple Thief Pink Lady Cider	8

BOTTLE

Kirin Ichiban Shibori Beer Can	9
Asahi Black	9
Matso's Mango Beer	9
Kirin Fuji Apple Cider	9
Rando-Tin	7



SAKE

Light, refreshing, sharp

			90ml	200ml
1.	Yoshinogawa 'Gensen'	Karakuchi	9	18
2.	Dewazakura 'Seijo'	Karakuchi	9	18
3.	Houraisen 'Bi'	Junmai Daiginjo	18	36

Fruity, mellow aroma

4.	Tengumai 'Umajun'	Junmai	9	18
5.	Amanoto 'Junkara'	Junmai	10	20
6.	Dewazakura 'Dewa Sansan'	Junmai Ginjo	11	22
7.	Houraisen 'Wa'	Junmai Ginjo	14	28

Lush, sweeter style

8.	Yoshinogawa 'Gensen'	Umeshu	9	18
9.	Kunizakari 'Tanrei'	Yuzushu	10	20
10.	Hombo 'Green Tea'	Umeshu	9	18
11.	Hombo 'Brown Sugar'	Umeshu	10	20

WINE

NV LEFTBANK BRUT SOUTH AUSTRALIA 8/32
2016 RANGE LIFE PROSECCO KING VALLEY 12/46
2014 EAST PINOT GRIS MARLBOROUGH 9/38
2016 SEE NO EVIL CHARDONNAY TUMBARUMBA 10/42
2014 EAST PINOT ROSÉ NEW ZEALAND 9/38
2013 EAST PINOT NOIR MARLBOROUGH 9/38
2016 SPEAK NO EVIL SHIRAZ HILLTOPS 10/42



GORO'S SHOCHU INFUSIONS ALL \$10

SERVED CHILLED OR WITH LEMONADE

- 1. STRAWBERRY-BLUEBERRY**
- 2. PEACH-YUZU**
- 3. VANILLA-COFFEE**

• ALL OUR INFUSIONS HAVE BEEN STEEPED IN HOMBO SHOCHU •



HIGHBALL ALL \$12

Sake Sonic

Yoshinogawa sake, orange, lemon, tonic

Japanese Highball

Kakubin whisky, lemon, soda

Ginger Ninja

Sailor Jerry spiced, pomegranate, lime, ginger ale

LIMITED RELEASE!

\$15

MOSHI MOSHI #1:

Midori, kiwifruit, pineapple, lime, lemonade, lychee popping pearls

MOSHI MOSHI #2:

Beefeater gin, strawberry, cranberry, raspberry, lime, lychee popping pearls

COCKTAILS ALL \$18

UNUSUAL NEGRONI

Beefeater gin, Campari, umeshu, aromatic bitters

RISING LYCHEE

Berry infused shochu, lychee popping pearls, vanilla, mint, cranberry

SUMO IN A SIDECAR

Dewazakura sake, apricot brandy, lemon, peach bitters

LAST SAMURAI

Absolut vodka, peach, mint, lime, pink grapefruit, yuzu tonic

KYOTO ZOMBIE

Havana Club 3yo, Tengumai sake, blue curacao, pineapple, almond, lime, flamed absinthe

BOKKI SURU

Mars Japanese whisky, espresso, Kahlua, salted caramel, popcorn