

Wagyu Sukiyaki Spring Roll	7
<i>Sukiyaki-style wagyu filling, Sukiyaki mayo</i>	
Rock Potato	8
<i>Fried Potato, Kombucha Aioli</i>	
Gogyo Original Gyoza 3pcs	8
Gogyo Original Gyoza 5pcs	15
Karaage Chicken 3pc	9
Karaage Chicken 6pc	18
Japanese Curry & Karaage w/ rice	17
<i>Karaage chicken 2pc, Fried potato, 63°C egg</i>	
Japanese Curry & Pork Katsu w/ rice	18
<i>Breaded and fried pork cutlet, 63°C egg</i>	
Chashu Rice	7
<i>Simmered pork belly, Japanese mayo, Takana</i>	
Steamed Rice	3
<i>Served with takana and noritama furikake</i>	

Kogashi Miso 18

Charred miso base, chicken broth, half umami egg, pork belly chashu
Noodles: #16F medium-thin (low hydrolysis)

Kogashi Shoyu 18

Charred shoyu base, chicken broth, half umami egg, pork belly chashu
Noodles: #16F medium-thin (low hydrolysis)

Tonkotsu Classic 17

Silky pork broth, half umami egg, bamboo shoots, pork belly chashu
Noodles: #16F medium-thin (low hydrolysis)

Tonkotsu Modern 18

Silky pork broth, half umami egg, bamboo shoots, pork belly chashu, spicy miso paste, fragrant garlic oil
Noodles: #16F medium-thin (low hydrolysis)

Tori Shoyu 17

Clear chicken broth, classic shoyu dashi, half umami egg, pork back fat, bonito oil, bamboo shoots, pork belly chashu
Noodles: #18W medium (medium hydrolysis)

Chilli Shoyu 18

Spicy chicken broth, habanero pork mince, bamboo shoots, tomato coriander, pork belly chashu
Noodles: #18W medium (medium hydrolysis)

Veggie Soba (V) 17

Shoyu porcini base, vegetable bouillon, chilli garlic oil, portobello tempura, tomato, kale
Noodles: #16F medium whole wheat (medium hydrolysis)

Kaedama 2

Umami Egg 2

Bamboo Shoots 2

Roasted Seaweed 2

Spring Onions 2

63°C egg 3

Pork Belly Chashu 6

Combination Topping 9