

Goma Cucumber Stick (each)	3.5
Wagyu Sukiyaki Spring Roll (each)	5
Crackling Piggy Roll (each)	6
Chicken Sasami Jerky	7
Chargrilled Edamame	8
Japanese Coleslaw	10
Enoki Kale Salad	11
King Prawn Guacamole	17
Corn Tofu w/ catch of the day	18
Salmon Sashimi	21
Goma Kingfish Sashimi	22
Sumiyaki Wagyu Tataki <small>MBS: 8-9</small>	24
Fried Rock Potato	11
Gogyo Original Gyoza	14
Nasu Dengaku	15
Karaage Chicken	16
School Prawn Isobe-Age	18
Twice-cooked Pork Belly	26
Cod Fish Saikyo Miso	28
Wagyu Flank Sumiyaki Fillet <small>(160g) MBS: 8-9</small>	32
Chashu Gohan	7
Sashimi Gohan	10
Steamed Rice	3
House-made Sorbet	5
Taiyaki <small>(red bean / Nutella) w/ sobacha sorbet</small>	10
Peachy Time	12

Kogashi Miso 18

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

Kogashi Shoyu 18

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

Gogyo Tonkotsu 17

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

Chilli Shoyu 17

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

Veggie Soba 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

Pork Belly Chashu 5