

APPETIZERS

EDAMAME 7

steamed japanese soy beans, sea salt

FRESH GREENS 9

seasonal fresh veggies, tomato, yuzu ricotta, miso dressing

AHI TUNA POKE 14

ahi tuna, avocado, cucumber, seaweed, sweet sesame dressing, fresh green mix, wonton chips

CALAMARI 12

calamari, green onion, yuzu zest, spicy mayo

SPICY SATAY PRAWN 13

peanut satay sauce, green onions, rayu chili oil, sesame seeds

HOUSE MADE GYOZA 10

6 house-made pork dumplings, sesame vinaigrette

GREEN BEAN TEMPURA 7

tempura green beans, house-made garlic aioli

BEEF TATAKI 15

seared hanger steak, green onion, red onion, garlic chip, yuzu ponzu dressing

TOFU TEMPURA 10

deep fried tofu with sweet and spicy sauce

BENTO

AVAILABLE 11AM - 3PM

includes 2 pieces of lobster california roll, fresh greens, steamed rice and miso soup

CHICKEN 16

free run chicken thigh, sweet soy sauce

HARAMI BEEF 16

soy marinated, sous vide hanger steak.

TOFU 15

deep fried tofu, sweet and spicy sauce, green onion

SASHIMI 16

chef selected sashimi

ADD A 3 OZ SAKE PAIRING TO ANY BENTO 5

SIDES

WASABI 1 GINGER 1 GARLIC AIOLI/SPICY MAYO 1

MISO SOUP 3 KIMCHI 2 NATTO 3 STEAM RICE / SUSHI RICE 3

RAMEN

TONKOTSU RAMEN 14

pork belly, red ginger, arugula, pork broth

GLUTEN-FREE TONKOTSU RAMEN 16

chicken, red ginger, arugula, gluten-free noodles, pork broth

SPICY LAMB RAMEN 17

spicy lamb, shiitake mushrooms, bamboo shoots, arugula, pork broth or mushroom broth

MISO RAMEN 15

pork belly, red ginger, green onion, boiled bean sprouts, wakame, pork broth, spicy option available

VEGAN MUSHROOM RAMEN 16

seasonal mushroom mix, arugula, roasted tomato, gluten free noodles, yuzu zest, shiitake mushroom broth

YAKISOBA 13.5

fried noodles, green cabbage, bonito flakes, pork belly, sunny side egg, mayo (no broth)

MAZEMEN RAMEN 15.5

onsen egg, pork belly, bamboo shoots, green onions, red ginger, bean sprouts, yuzu juice, chili oil (no broth)

SPICY SEAFOOD COLD RAMEN 15.5

egg noodles, chinook salmon and tuna sashimi, steamed prawns, fresh mixed greens, cucumber, seaweed, red ginger, gochujang sauce (no broth)

SESAME VEGGIE COLD RAMEN 15.5

spinach noodles, cucumber, mixed greens, wakame, bean sprouts, bamboo shoots, onsen egg, soy sesame sauce (no broth)

ADD FREE RUN SMOKED EGG TO ANY RAMEN 3

SUBSTITUTE WITH GLUTEN-FREE NOODLES OR SPINACH NOODLES 1

ALL OF OUR PORK BROTH IS TONKOTSU BROTH, WHICH HAS A RICHER PORK FLAVOUR AND CREAMIER CONSISTENCY.

ALL SAUCES AND STOCKS ARE FREE OF MSG.

TOPPINGS

GARLIC CONFIT 1 EXTRA NOODLES 3 BAMBOO SHOOTS 2 SEAWEED 1

BBQ PORK BELLY 4 BEAN SPROUTS 2 VEGGIES 3 KIMCHI 3 ARUGULA 2

EXTRA BROTH 3 ADD CHICKEN 4 SATAY SAUCE 2 MUSHROOMS 3



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.

ROLLS

8 PCS

LOBSTER

CALIFORNIA ROLL 13.5
lobster crab meat mix, avocado, cucumber, masago, garlic aioli

SPICY TUNA OR SALMON ROLL 14

tuna, cucumber, avocado, crispy wonton chips, green onion, spicy aji amarillo sauce

DYNAMITE ROLL 15.5

tempura prawn, avocado, roasted tomato, green onion, togarashi garlic aioli

RAINBOW ROLL 15.5

tuna, salmon, prawn, scallop, avocado, cucumber, masago, garlic aioli and spicy mayo

SEARED YELLOWTAIL ROLL 15.5

yellowtail, cucumber, avocado, green onion, garlic chips and ponzu radish sauce

SEARED SALMON ROLL 16.5

chinook salmon, lobster crab meat mix, brie, red onion, green onion, garlic chips and garlic aioli

AVOCADO CUCUMBER ROLL 6.5

avocado, cucumber

VEGGIE ROLL 7.5

avocado, cucumber, spring mix, roasted tomato, garlic aioli

UNAGI TEMPURA ROLL 15

bbq eel, brie, green onion, wasabi mayo, sweet bbq sauce

SUSHI

2 PCS

CHINOOK SALMON 7

BLUEFIN TUNA 9

ALBACORE TUNA 7

SCALLOP 7

STEAMED PRAWN 6

YELLOWTAIL 7.5

UNAGI 7

SHIMA AJI 7

MAKE IT A SUSHI ROLL 1

SASHIMI

6 PCS

CHEF'S SELECTION 14.5

CHINOOK SALMON 11

BLUEFIN TUNA 18

ALBACORE TUNA 11

YELLOWTAIL 12.5

SHIMA AJI 13

TEPPANYAKI

AVAILABLE 3PM - CLOSE

SOUS-VIDE HANGER STEAK 18

soy marinated beef, arugula, miso onion sauce

BBQ CHICKEN 10

free run chicken thigh, sweet soy sauce, yuzu potato salad

TERIYAKI BEEF STEAM BUNS 10

teriyaki wagyu beef, house-made pickles, teriyaki sauce, garlic aioli

GROUPS OF 6 OR MORE WILL AUTOMATICALLY BE CHARGED AN 18% GRATUITY

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES

ALL OUR FISH ARE WILD AND NOT FARMED