



Dine-in Menu

Bento Boxes

(served with choice of white rice/brown rice & pickles)

- Gochi** - Chef's special, seaweed salad, karaage, miso soup 22
- Sake** - pan fried Tasmanian salmon, seaweed salad, karaage, miso soup 22
- Vegetarian (V)** - Chef's selection of sautéed vegetables, seaweed salad, potato croquette 19

Ramen

- Signature kakuni** 17
braised pork belly, bamboo shoot
 - Black truffle soy tonkotsu** 19
chasyu (sliced pork), bamboo shoot, black fungus
- Served with:** original pork broth (Tonkotsu) which are perfect vessels for the full-bodied & collagen-rich pork bone soup, served with thin noodles, bean shoot, spring onion, ajitama (seasoned egg), seaweed

Donburi

(served with choice of white rice/brown rice & pickles)

- Salmon** - seared Tasmanian salmon with teriyaki sauce 17
- Chicken teriyaki** - grilled chicken with teriyaki sauce 16
- Chicken katsu** - deep fried crumbed chicken with Japanese curry 16
- Gyudon** - sautéed sliced beef & onion with sweet soy sauce & soft boiled egg 17

Poke Bowl

(served with pickles and choice of white rice or brown rice, & an option of sesame oil dressing or homemade spicy mayonnaise)

- Salmon** – marinated raw Tasmanian salmon 17
 - Aloha** – combination of raw tuna & Tasmanian salmon 19
 - Tofu** – tofu (V, VG) 16
- Served with:** sushi rice, Japanese pickle, avocado, carrot, edamame, cucumber, corn & seaweed salad

Gochi Matsuri (dine in only)

SPICY LOVER

- Spicy Karaage** – Deep fried chicken marinated with soy, sake, garlic and ginger. Served with homemade spicy sauce, sesame seeds and spring onion 13
- Spicy Pork Belly Donburi** – Pan fried thin sliced pork belly with sliced onion and chilli sauce. Served with sesame seeds, soft boiled egg and spring onion (choice of white rice and brown rice) 18

Nigiri

- Salmon nigiri** 6 pieces 14 / 12 pieces 26
- Tuna nigiri** 6 pieces 16 / 12 pieces 28
- Assorted nigiri** 6 pieces 15 / 12 pieces 27

Sashimi

- Salmon** 8 pieces 16 / 16 pieces 28
- Assorted** 8 pieces 17 / 16 pieces 29
- Tuna** 8 pieces 18 / 16 pieces 30

Sushi Rolls

- Salmon & avocado** - fresh Tasmanian salmon, avocado 4.6
- Tuna mayo & avocado** - cooked tuna, mayonnaise, avocado 4.5
- Ebi panko** - Japanese crumbed prawns, cucumber, spicy mayo, masago 4.5
- California** - prawn, avocado, mayonnaise, masago 4.5
- Chicken teriyaki** - grilled chicken, teriyaki sauce, cucumber 4.2
- Soft shell crab** - soft shell crab, mayonnaise, avocado, masago 4.9
- Crispy chicken** - deep fried chicken, mayonnaise, cucumber, tonkatsu sauce, mixed greens 4.4
- Lobster** (inside & out) - lobster filling, avocado, furikake 4.9
- Tempura pumpkin** - tempura pumpkin, cucumber (V) 4.3
- Avocado** - avocado (V, VG) 4.2

Brown Rice Sushi Rolls (healthy option)

- Tuna mayo & cucumber** - cooked tuna, mayonnaise, cucumber 4.7
- Inari** – sweet bean curd, cucumber, avocado (V, VG) 4.6

Zensai

- Wagyu tataki** - 18
wagyu sirloin, finely sliced onion, micro herbs with onion truffle dressing
- Gyukushi** - seared wagyu sirloin with teriyaki sauce (2 skewers) 16
- Karaage** - 12
deep fried chicken marinated with soy, sake, garlic & ginger served with mayo
- Yasai itame** - 8.5
stir fried assorted seasonal vegetables with sweet soy sauce (V, VG)
- Green salad** - green salad with cherry tomatoes, corn and onion dressing (V, VG) 9.5
- Wakame** - seaweed salad (V, VG) 6
- Edamame** - soy beans (V, VG) 6
- Steamed rice** - white or brown (V, VG) 4
- Miso soup** 4

Desserts

- Strawberry mochi** - sweet strawberry flavored beans & cream wrapped in rice cake 6
- Green tea mochi** - green tea flavored beans & cream wrapped in rice cake 6
- Green tea yuzu mango cake (V)** 7
- Green tea cheesecake** 6



Drinks

Sake (Cold)

Kizakura (180ml)	16.5
<i>14% alcohol, semi dry with gold flake</i>	
Kinokuniya Bunzaemon (300ml)	28
<i>15% alcohol, mild fruity fragrance, clean dry finish</i>	
Yuzu Highball (330ml)	18.5
<i>7% alcohol, sparkling sake cocktail with Yuzu flavour</i>	

Beer / Cider / Shochu

Kirin (330ml) 5.0% alcohol	13
Sapporo (355ml) 5.0% alcohol	12
Crown Lager (375ml) 4.9% alcohol	11.5
Little Creatures (330ml) 5.2% alcohol	12
Pipsqueak Apple Cider (330ml) 5.2% alcohol	12.5

Wine

House Sparkling	8.5 / 35
House White - Chardonnay	9.5 / 45
- Sauvignon Blanc	9.5 / 45
House Red	9.5 / 45

Plum Wine served with ice

Yuzu Plum Wine	10
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Iced Tea

Lipton Ice Tea Lemon	6.2
Lipton Ice Tea Peach	6.2

Hot Green Tea	(per person) 3.5
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Water

San Pellegrino	500ml 7.5
	250ml 5.5
Mount Franklin	600ml 5.8
	400ml 4.7
Cocobella Coconut Water	5.3

Soft Drinks

Calpis Soda	7.2
Ramune	6.2
Cascade Lemon, Lime & Bitters	6.2
Coca-Cola	5.2
Diet Coca-Cola	5.2
Coca-Cola No Sugar	5.2
Lift	5.2
Sprite	5.2
Fanta	5.2
V Energy Green	6.5

Juice

Aloe Vera	6.7
Apple	6.4
Orange	6.4



Gochi practices Responsible Service of Alcohol.

Please note: credit card payments incur a service fee of 0.85% and a surcharge of 15% applies on public holidays.