

# gochu | 愛

## S N A C K S

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### EDAMAME BEANS (Ve)

Truffle ponzu. Roasted nori. Sesame. 6.00

### PORK QUAVERS

Sea salt. Nori. 6.00

### KARAAGE CAULIFLOWER FLORETS (Ve)

Spicy vegan mayo. Salt & pepper seasoning. 6.00

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## SMALL PLATES

### BEEF FILLET STEAK (Cooked medium rare)

Sesame rice. Soy egg yolk emulsion. Truffle chilli oil.  
Chilli crunch. Crispy wild mushrooms.

Small (4 ounce) 17.00

Large (8 ounce) 33.00

### GOCHU FRIED CHICKEN

Sticky Gochujang sauce. Spring onion. Sesame. 10.50

### OKONOMIYAKI

Savoury pancake. Roasted wild mushrooms. Kewpie  
mayonnaise. Japanese BBQ. Bonito. Pickled ginger.

+ Pork Belly 3.50 9.00

### ROAST HISPI CABBAGE (Ve)

Truffled chilli crunch. Roast garlic whipped tofu.  
Crispy garlic. 9.50

### ADOBO BABY BACK RIBS

Roasted pineapple & basil. Sesame. Chives. 11.00

### CRISPY SQUID

Kewpie mayonnaise. Furikake. Fresh lime. 10.50

### ROAST MISO MARINATED COD LOIN

Grilled tenderstem. Pickled onion puree.  
Crispy potato. 15.00

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## BAO BUNS

### TEMPURA MONKFISH

Wasabi tartare sauce. Pickled Hispi cabbage.  
Lime. Nori. 12.00

### CHIP BAO-TTY (Ve)

Spicy vegan mayonnaise. Triple cooked chips.  
Japanese curry sauce. Crispy shallots. 9.00

### PORK BELLY

Roast pork belly. Hoisin. Pickled cucumber.  
Pork crackling. 11.00

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## GYOZAS

### CRISPY DUCK

Homemade plum hoisin. Pickled cabbage.  
Fennel seed furikake. 11.50

### TRUFFLED MUSHROOM GYOZA (Ve)

Ponzu. Pickled shallots. Sesame. 9.50

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to order so will come out in waves, as & when  
they are ready.

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## SUSHI

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### SASHIMI GRADE TUNA TARTARE

Crispy rice. Pickled red chilli. Sesame. Lime. 12.00

### SCORCHED SALMON URAMAKI

Soy brined sashimi grade salmon. Chives.  
Furikake mayonnaise. Crispy salmon skin. Half 8.50 Full 16.00

### KIMCHI & BEETROOT MAKI ROLL (Ve)

Cucumber. Spicy vegan mayonnaise.  
Tonkotsu BBQ sauce. Crispy shallots. Half 7.00 Full 13.00

### BEEF SIRLOIN MAKI ROLL

Soy & garlic marinated Sirloin. House kimchi.  
Truffle mayonnaise. Nori. Half 9.00 Full 18.00

All sushi dishes are served with wasabi, pickled ginger & ponzu dipping sauce.

## LARGE BOWLS

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### PORK BELLY RAMEN

Tonkotsu broth. Ramen noodles. Furikake.  
Chashu pork belly. House kimchi. Pak choi.  
Slow roast tomato. Ramen egg. 22.00  
+ EXTRA SPICE £1.00

### SPICY SICHUAN DAN DAN NOODLES (Ve)

Thin noodles. Sichuan & garlic oil. Teriyaki.  
Roast wild mushrooms. 18.00  
+ EXTRA SPICE £1.00

### GOCHU'S SHREDDED BEEF SHORTRIB NOODLES

Flat noodles. Beef braising juices & veg. Sichuan  
& chilli oil. Soy egg yolk. Spring onion.  
Crispy shallots. 22.00

### GOCHU JAPANESE CURRY

Sticky rice. Japanese curry sauce. Pickles. Top with:  
Katsu chicken. 18.50  
Karaage cauliflower. (Ve) 16.50  
Miso marinated cod loin. 20.50

## SIDE DISHES

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### FRIES (Ve)

Skin on fries. 4.50

### GOCHU LOADED FRIES

Pork belly. Japanese curry sauce. Crackling. 7.50

Salt & Pepper. Roasted onions & peppers.  
Szechuan spice mix. Gochu hot sauce. (Ve) 7.50

Hoisin shredded duck. Confit garlic.  
Spring onion. Duck skin mayonnaise. 9.00

### STICKY RICE

Plain. (Ve) 4.50  
Japanese curry. Pickled carrots. (Ve) 6.50

### NOODLES

Yaki udon. Roast wild mushrooms.  
House kimchi. Spicy teriyaki. (Ve) 9.00

Flat noodles. Shredded beef shortrib. Sichuan  
& chilli oil. Beef braising juices. Crispy shallots. 11.00

### TERIYAKI TENDERSTEM (Ve)

House teriyaki. Chilli crunch. Crispy shallots. 6.50

### HOUSE NAPA CABBAGE KIMCHI (Ve)

Napa cabbage kimchi. 5.00

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## DESSERTS

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### STICKY TOFFEE PUDDING

Suntory Toki whiskey anglaise. Yuzu sake  
banana. Honeycomb. 8.50

### JAPANESE CHEESECAKE

Salted crumble. Matcha, Preserved blackberries. 8.00

### SPICED COCONUT RICE PUDDING (Ve)

Soy caramel soaked pineapple. Toasted  
pumpkin seeds. 7.50

### MISO & MARSHMALLOW COOKIES

Vanilla pod ice cream. Caramelised white chocolate. 7.50

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## SUNDAYS



### ROAST BEEF SIRLOIN

Yorkshire pudding. 'Salt & pepper' roast  
potatoes. Miso glazed carrots. Grilled  
greens & crispy onions. Gravy. 21.00

### KARAAGE CHICKEN

Yorkshire pudding. 'Salt & pepper' roast  
potatoes. Miso glazed carrots. Grilled  
greens & crispy onions. Gravy. 18.00

### MISO ROAST CAULIFLOWER (Ve)

'Salt & pepper' roast potatoes. Miso  
glazed carrots. Grilled greens &  
crispy onions. Vegan gravy. 17.50

### ROAST EXTRAS

+ Miso glazed carrots. 3.00  
+ 'Salt & pepper' roast potatoes. 4.50  
+ Grilled greens & crispy onions. 3.50  
+ Karaage cauliflower. 4.00  
+ Gravy. 2.50

Please inform your server of any allergies or  
intolerances