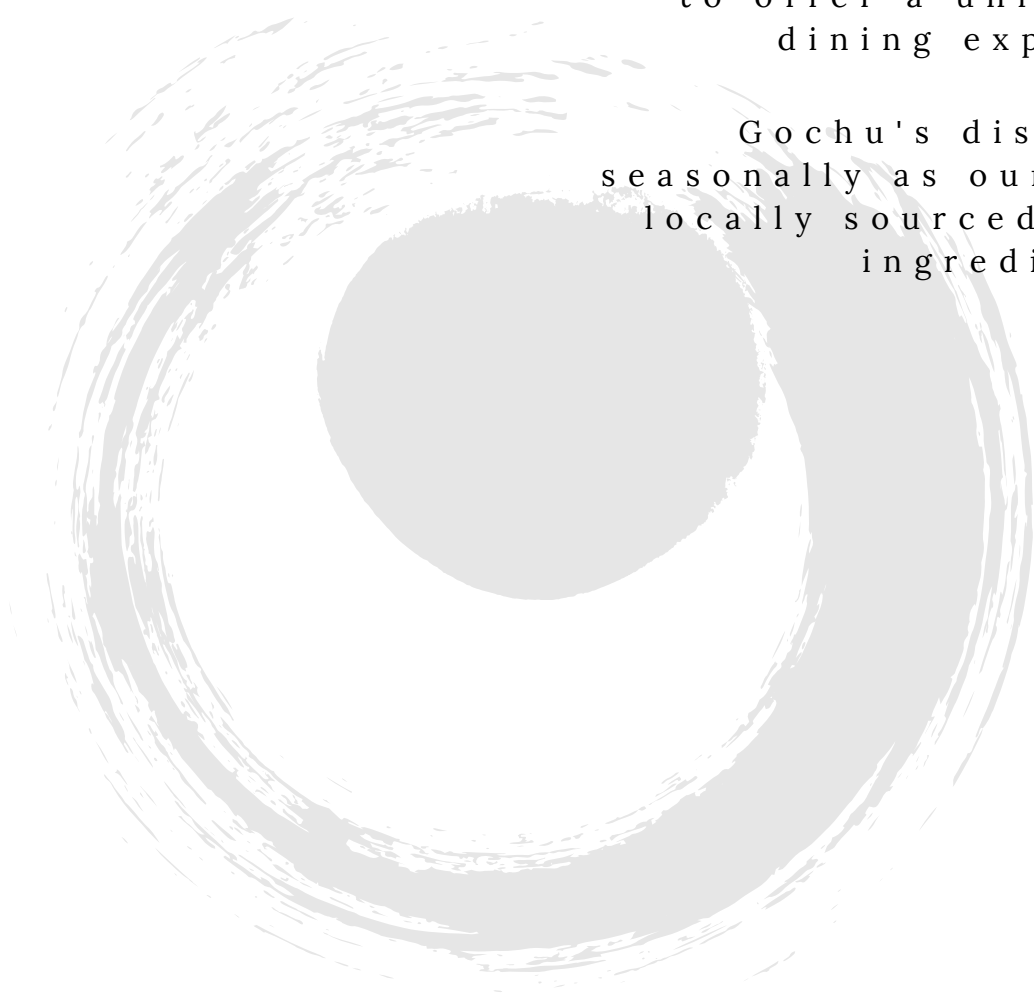


# gochu | 愛

Gochu explores the Japanese belief in inyo - two contrasting elements coming together, creating something innovative & balanced.

We do this by combining contemporary Japanese cooking with modern English techniques to offer a unique culinary dining experience.

Gochu's dishes change seasonally as our produce is all locally sourced, finest fresh ingredients.



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## S N A C K S

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### EDAMAME BEANS (Ve)

Burnt onion oil. Sesame. Sea salt. 6.00

### KARAAGE CAULIFLOWER FLORETS (Ve)

Spicy vegan mayo. Salt & pepper seasoning. 6.00

### PORK QUAVERS

Nori. Kimchi puree. 6.50

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## SMALL PLATES

### LAMB SATAY SKEWERS

Sunflower seed satay. Spring salad. Mint. 13.00

### PAN SEARED SEA BREAM

Edamame puree. Preserved olive & lemon vinaigrette.  
Grilled asparagus. Lotus root crisps. 13.00

### ROAST HISPI CABBAGE (Ve)

Garlic whipped tofu. Roast onions.  
Gochu chilli crunch. 10.00

### 4oz GRASSFED BEEF FILLET (Cooked medium rare)

Sesame rice. Soy cured egg yolk. Gochu chilli crunch.  
Crispy wild mushrooms. 18.00

### CRISPY SQUID

Kewpie mayonnaise. Furikake. Fresh lime. 10.50

### GOCHU FRIED CHICKEN 2.0

Spiced buttermilk chicken thigh. Gochujang sauce.  
Spring onion. Karashi & garlic ranch. Sesame. 10.50

### KING SCALLOPS

Heritage tomato vierge. Yuzu brown butter.  
Japanese 7 spice. 17.00

### OKONOMIYAKI

Savoury pancake. Roasted wild mushrooms. Kewpie  
mayonnaise. Japanese BBQ. Bonito. Pickled ginger. 9.00  
+ Pork Belly 3.50

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## BAO BUNS

### TEMPURA KING PRAWN

Yuzu kosho aioli. Furikake. Pickled chilli. 12.00

### CHIP BAO-TTY (Ve)

Spicy vegan mayonnaise. Triple cooked chips.  
Japanese curry sauce. Crispy shallots. 9.50

### ROAST PORK BELLY

Rhubarb hoisin. Pickled cucumber. Crackling. 11.00

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## GYOZAS

### PORK

Wild garlic pesto. XO. Charred spring onion.  
Crackling. 11.50

### TRUFFLED MUSHROOM (Ve)

Caramelised onion. Gochu chilli crunch.  
Pickled shallots. 9.50

Our dishes are all homemade & prepared fresh  
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 URAMAKI

Tobiko. Avocado puree. Sriracha. Half 8.50 Full 16.00

### BEEF FILLET TARTARE

Crispy rice. Bonito emulsion. Pickled mooli. 14.00

### HOUSE KIMCHI & AVOCADO MAKI ROLL (Ve)

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

### HOUSE CURED SALMON CHIRASHI, 'SCATTERED SUSHI'

Sushi rice. Dill vinaigrette. Furikake. Salmon roe. Crispy capers. 16.00

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. Bonito oil. House kimchi. Charred spring onion. Ramen egg. 22.00  
+ EXTRA SPICE £1.00

### GOCHU JAPANESE CURRY

Sticky rice. Japanese curry sauce. Pickles. Top with: Katsu chicken. 18.50  
Karaage cauliflower. (Ve) 16.50

### 8oz GRASSFED BEEF FILLET (Cooked medium rare)

Sesame rice. Soy cured egg yolk. Gochu chilli crunch. Crispy wild mushrooms. 35.00

## 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. Sichuan spice mix. Gochu hot sauce. (Ve) 7.50

Crispy beef sirloin. Caramelised onion. Gochu chilli crunch. Wild garlic pesto. 10.00

### STICKY RICE

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

### CRISPY BEEF YAKI UDON

Sunflower seed satay. House kimchi. 10.00

## VEGETABLES

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### RICE VERMICELLI SALAD (Ve)

Spring veg. Papaya. Soy & lime dressing. Mint. 6.50

### TEMPURA TERIYAKI TENDERSTEM (Ve)

House teriyaki. Sesame. 7.50

### GRILLED ASPARAGUS

Preserved olive & lemon vinaigrette. Parmigiano Reggiano. 8.00

### HOUSE NAPA CABBAGE KIMCHI (Ve)

Napa cabbage kimchi. 5.00

### EXTRA SAUCES

0.50

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## DESSERTS

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### STICKY TOFFEE PUDDING

Ginger ice cream. Yuzu sake banana.  
Honeycomb. 8.50

### STRAWBERRY CHEESECAKE

Strawberry jelly. Matcha meringue.  
Sake strawberries. 9.00

### ROASTED PINEAPPLE (Ve)

kumquat caramel. Sesame tuile. Raspberries. 7.50

### MISO CHOC CHIP COOKIES

Vanilla pod ice cream. Rhubarb compote.  
Caramelised white chocolate. 8.00

## SUNDAYS



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### 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