

# gochu | 愛

## GLUTEN FREE MENU

### SNACKS

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#### EDAMAME BEANS (Ve)

Burnt onion oil. Sesame. Sea salt. 6.00

#### PORK QUAVERS

Nori. Kimchi puree 6.50

#### KARAAGE CAULIFLOWER FLORETS (Ve)

Spicy vegan mayo. Salt & pepper seasoning. 6.00

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### SMALL PLATES

#### ROAST HISPI CABBAGE (Ve)

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

#### CRISPY SQUID

Spicy vegan mayo. Furikake. Fresh lime. 10.50

#### GOCHU GRILLED CHICKEN 2.0

Grilled buttermilk chicken thigh.  
Karashi & garlic ranch. Sriracha. Sesame. 10.50

#### LAMB SATAY SKEWERS

Sunflower seed satay. Spring salad. Mint. 13.00

#### KING SCALLOPS

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

#### PAN SEARED SEA BREAM

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

#### CONFIT PORK BELLY DONBURI

Sticky rice. House kimchi. Grilled tenderstem.  
Gochu chilli crunch. 12.00

#### GRASSFED 4OZ BEEF FILLET

Sesame & GF soy rice. Gochu chilli  
crunch. Crispy wild mushrooms. 18.00

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### SUSHI

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

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

#### HOUSE KIMCHI & AVOCADO MAKI ROLL

Chives. Spicy vegan mayonnaise.  
Crispy shallots. Half 7.00 Full 13.00

#### SASHIMI GRADE TUNA URAMAKI

Tobiko. Avocado puree. Sriracha. Half 8.50 Full 16.00

All sushi dishes are served with wasabi, pickled ginger  
& GF soy.

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### LARGE BOWLS

#### PORK BELLY RAMEN

Tonkotsu broth. Rice vermicelli  
noodles. Confit pork belly. Bonito oil.  
House kimchi. Charred spring onion. 22.00

#### GOCHU JAPANESE CURRY

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

#### GRASSFED 8OZ BEEF FILLET

Sesame & GF soy rice. Gochu chilli  
crunch. Crispy wild mushrooms. 35.00

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out in waves, as & when it is ready.

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## GLUTEN FREE MENU

### SIDE DISHES

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<b>FRIES (Ve)</b>	
Skin on fries.	4.50
<b>GOCHU LOADED FRIES</b>	
Roast pork belly. Japanese curry sauce. Pork crackling.	7.50
Salt & Pepper. Roasted onions & peppers. Szechuan spice mix. Sriracha. (Ve)	7.50
Crispy beef sirloin. Caramelised onion. Gochu chilli crunch. Wild garlic pesto.	10.00
<b>STICKY RICE</b>	
Plain. (Ve)	4.50
Japanese curry. Pickled carrot. (Ve)	6.50
<b>GRILLED ASPARAGUS (Ve)</b>	
Preserved olive and lemon vinaigrette. Parmigiano Reggiano.	8.00
<b>HOUSE NAPA CABBAGE KIMCHI (Ve)</b>	
Napa cabbage kimchi.	5.00
<b>CRISPY BEEF VERMICELLI</b>	
Sunflower seed satay. House kimchi.	10.00
<b>RICE VERMICELLI SALAD (Ve)</b>	
Spring veg. Papaya. GF Soy & lime dressing. Mint.	6.50
<b>EXTRA SAUCE</b>	0.50

### DESSERTS

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<b>GINGER ICE CREAM</b>	
Honeycomb. Raspberries.	2.00 per scoop
<b>ROASTED PINEAPPLE (Ve)</b>	
Kumquat caramel. Honeycomb. Raspberries.	7.50

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## SUNDAYS



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<b>ROAST BEEF SIRLOIN</b>	
'Salt & pepper' roast potatoes. Carrots. Grilled greens & crispy onions.	21.00

<b>ROAST EXTRAS</b>	
+ Carrots	3.00
+ 'Salt & pepper' roast potatoes	4.50
+ Grilled greens & crispy onions	3.50
+ Karaage cauliflower	4.00
+ Gravy	2.50

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