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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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SNACKS

EDAMAME BEANS (Ve)
Sesame. Garlic salt. Gochugaru. 6.00

KARAAGE CAULIFLOWER FLORETS (Ve)
Spicy vegan mayo. Salt & pepper seasoning. 7.00

PORK QUAVERS
Nori. Kimchi ketchup. 7.00

SMALL PLATES

STEAMED COD LOIN
Pea & mint salsa verde. Wakame & spinach. Lemon brown butter. Crispy skin. 15.00

ROAST HISPI CABBAGE (Ve)
Smoked garlic whipped tofu. Pickled onion. House sriracha. 12.00

PORK SPRING ROLLS
Chilli jam. Mango. Baby gem. 12.00

4oz GRASSFED BEEF FILLET (medium rare)
Sesame rice. Soy cured egg yolk. Gochu chilli crunch. Crispy wild mushrooms. 18.00

CRISPY SQUID
Kewpie mayonnaise. Furikake. Fresh lime. 11.00

GOCHU FRIED CHICKEN 2.0
Spiced buttermilk chicken thigh. Gochujang sauce. Spring onion. Karashi & garlic ranch. Sesame. 11.50

XL SCALLOPS
Charred apple puree. Mooli salad. Dashi vinaigrette. 17.00

GRASSFED SIRLOIN TARTARE
Nori rice crisp. Pickled shimeji. Beef fat shallot. Wild garlic emulsion. Oyster leaf. 16.00

SOY & HONEY DUCK BREAST
Charred asparagus. Leg & fennel wonton. Spiced rhubarb puree. Duck fat jus. 17.00

OKONOMIYAKI
Savoury pancake. Roasted wild mushrooms. Kewpie mayonnaise. Japanese BBQ. Pickled ginger. 9.00
+ Pork belly 3.50
+ Bonito flakes 0.50

CHICKEN THIGH YAKITORI
Smoked onion ponzu. Corn pico de gallo. Crispy chicken skin. 12.00

GRILLED TIGER PRAWNS
Our Japanese milk bread. Chilli jam. Citrus & herb butter. 12.00

BAO BUNS

CHARRED MONKFISH
Thai green marinade. Spicy avocado puree. Pickled red onion. Coriander. 13.00

CHIP BAO-TTY (Ve)
Spicy vegan mayonnaise. Triple cooked chips. Japanese curry sauce. Crispy shallots. 10.00

ROAST PORK BELLY
Strawberry & black pepper hoisin. Pickled cucumber. Crackling. 12.00

GYOZAS

SOY BRAISED LAMB GYOZA
Wild garlic salsa verde. Lacto-fermented tomato. Togarashi. XO jam. 12.50

TRUFFLED MUSHROOM (Ve)
Caramelised onion. Gochu chilli crunch. Pickled shallots. 10.00

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SUSHI

SPICY NOBASHI PRAWN MAKI
Gochu house sriracha. Kewpie.
Tempura scraps. Coriander. Half 8.50 Full 16.00

SESAME CRUSTED SAKU TUNA TATAKI
Baby gem lettuce. Soy cured yolk.
Spicy avocado puree. Pickled radish. 13.00

HOUSE KIMCHI & AVOCADO URAMAKI ROLL (Ve)
Cucumber. Spicy vegan mayonnaise.
Tonkotsu BBQ sauce. Crispy shallots.
Roasted red pepper. Half 7.00 Full 13.00

SOY MARINATED SALMON URAMAKI
Wild garlic emulsion. Salmon caviar.
Salted cucumber. Chives. Half 8.50 Full 16.00

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

SIDE DISHES

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

Roast garlic salt. Lancashire cheese gratin.
Crispy buttermilk chicken. Kimchi ketchup. 9.00

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

LARGE BOWLS

PORK BELLY RAMEN
Tonkotsu broth. Ramen noodles. Chashu pork belly. Bonito oil. House kimchi. Charred spring onion. Ramen egg. Caramelised garlic. 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 (medium rare)
Sesame rice. Soy cured egg yolk. Gochu chilli crunch.
Crispy wild mushrooms. 35.00

VEGETABLES

TERIYAKI TENDERSTEM (Ve)
House teriyaki. Gochu house sriracha.
Caramelised garlic. 7.50

SMASHED CUCUMBER SALAD
Smoked garlic whipped tofu. Tomato. Mint. 7.50

HOUSE NAPA CABBAGE KIMCHI (Ve)
Napa cabbage kimchi. 5.00

EXTRA SAUCE 1.00

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DESSERTS

STICKY TOFFEE PUDDING
Stem ginger anglaise. Yuzu sake banana. Honeycomb. 8.50

MISO CARAMEL CUSTARD TART
Spiced rhubarb puree. Poached rhubarb & summer berry salad. 8.50

ROAST SPICED PEACHES (Ve)
Raspberry. Coconut & lime puree. Sesame tuile. 8.00

SESAME & GINGER COOKIES
Caramelised white chocolate. Blueberry compote. Vanilla ice cream. 8.00

COFFEE - TEA - MATCHA

ESPRESSO	3.00
LATTE	4.30
CAPPUCCINO	4.30
ICED LATTE	4.50
JENKI MATCHA	4.70

SUNDAYS @ gochu | 愛

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

ROAST EXTRAS
+ Miso glazed carrots.	3.00
+ 'Salt & pepper' roast potatoes.	4.50
+ Grilled greens & crispy onions.	3.50
+ Cauliflower cheese.	5.00
+ Gravy.	2.50

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