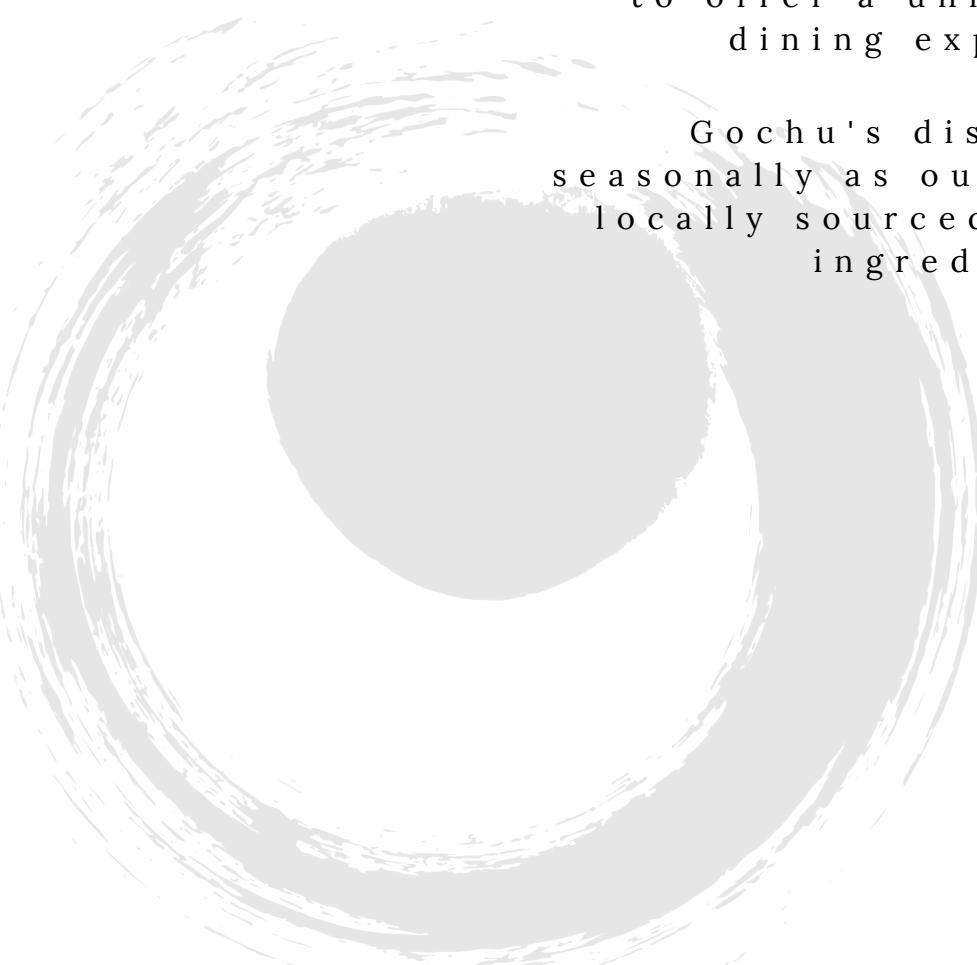


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Poynton

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.

S N A C K S

EDAMAME BEANS (Ve)		PORK QUAVERS	
Sesame. Garlic salt. Gochugaru.	6.00	Nori. Kimchi ketchup.	7.00
KARAAGE CAULIFLOWER FLORETS (Ve)		CRISPY SQUID	
Spicy vegan mayo. Salt & pepper seasoning.	7.00	Kewpie mayonnaise. Furikake. Fresh lime.	11.00
CORN RIBS (V)			
Smoky nori & garlic butter. Togorashi.	8.00		

L A N D

ROAST PORK BELLY BAO		XL SCALLOPS	
Spiced rhubarb hoisin. Pickled cucumber. Crackling.	12.00	Miso cauliflower puree. Cauliflower leaf seaweed. Pickled mooli.	17.00
GOCHU FRIED CHICKEN 2.0		BBQ MONKFISH	
Spiced buttermilk chicken thigh. Gochujang sauce. Spring onion. Karashi & garlic ranch. Sesame.	11.50	Charred leek romesco. Roast wild mushrooms. Black garlic rayu.	15.00
SOY & RED WINE BRAISED BEEF SHIN NOODLES		TUNA-MIYAKI	
Preserved olive. Braising juices. Soy stained egg. Cauliflower leaf seaweed.	14.00	Okonomiyaki. Sashimi grade tuna tartare. Pickled ginger. Trout roe. Chive.	14.00
ROAST LAMB RUMP			
Sichuan peppercorn sauce. Buttered kale. Crispy nori potato.	19.00		
CHAR SIU PULLED PORK GYOZA			
House ponzu. Caramelised apple puree. Pickled fennel. Crackling.	11.00		
4oz GRASSFED BEEF FILLET (medium rare)			
Sesame rice. Crispy wild mushrooms. Gochu chilli crunch. Soy cured egg yolk.	18.00		
KATSU CHICKEN			
Japanese curry sauce. Kimchi slaw. Spring onion.	14.00		
PORK BELLY RAMEN - LARGE BOWL			
Tonkotsu broth. Ramen noodles. Chashu Pork belly. House kimchi. Black garlic rayu. Charred spring onion. Ramen egg. Caramelised garlic.	22.00		

S E A

XL SCALLOPS	
Miso cauliflower puree. Cauliflower leaf seaweed. Pickled mooli.	17.00
BBQ MONKFISH	
Charred leek romesco. Roast wild mushrooms. Black garlic rayu.	15.00
TUNA-MIYAKI	
Okonomiyaki. Sashimi grade tuna tartare. Pickled ginger. Trout roe. Chive.	14.00

P L A N T

CHIP BAO-TTY (Ve)	
Spicy vegan mayonnaise. Triple cooked chips. Japanese curry sauce. Crispy shallots.	10.00
TRUFFLED MUSHROOM GYOZA (Ve)	
Green sauce. House chilli crunch. Pickled shallot.	10.00
ROAST HISPI CABBAGE (Ve)	
Garlic whipped tofu. Gochu chilli crunch. Pickled red onion. Toasted sunflower seeds.	12.00
TERIYAKI TENDERSTEM (Ve)	
House teriyaki. Gochu chilli crunch. Caramelised garlic.	7.50

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P o y n t o n

SUSHI BAR

SCORCHED SALMON NIGIRI		
Salmon caviar. Green sauce. Gochugaru.	10.00	
BEEF SIRLOIN TATAKI		
Brown butter ponzu. Crispy garlic. Spring onion.	14.00	
HOUSE KIMCHI & AVOCADO MAKI ROLL (Ve)		
Chives. Spicy vegan mayonnaise. Tonkotsu BBQ. Crispy shallot.	Half 7.00 Full 13.50	
NOBASHI PRAWN URAMAKI		
Mango. Redeye mayonnaise. Salted cucumber.	Half 8.00 Full 15.00	
RAW OYSTER		
House kimchi mignonette. Dill.	3.00 per oyster	

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

Our dishes are all homemade & prepared fresh to order so will come out in waves, as & when they are ready.

Sunday

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

CHASHU PORK	
Yorkshire pudding. 'Salt & pepper' roast potatoes. Miso glazed carrots. Grilled greens & crispy onions. Gravy.	20.00

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

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

MISO ROAST CAULIFLOWER (Ve)	
'Salt & pepper' roast potatoes. Miso glazed carrots. Grilled greens. Crispy onions. Vegan gravy.	17.50

*The Sunday Roasts are in addition to serving our full menu on a Sunday

DESSERTS

STICKY TOFFEE PUDDING

Stem ginger anglaise. Yuzu sake banana.
Salted crumble. 8.50

BAKED TONKA BEAN & COCONUT RICE PUDDING

Caramelised pineapple. Honeycomb. 7.50

YUZU MERINGUE TART

Torched meringue. Poached rhubarb.
Black sesame ice cream. 9.00

COFFEE - TEA - MATCHA

ESPRESSO 3.00

LATTE 4.30

CAPPUCCINO 4.30

ICED LATTE 4.50

MATCHA 4.70

DESSERT WINE

SAUTERNES, CHATEAU LES MINGETS

Intense flavours of caramelised fruits, pear, melon & almond,
rounded & balanced by good acidity.
France, 13.5% 125ml 12.00

375ml 35.00

PEDRO XIMENEZ, GONZALEZ BYASS

Incredibly sweet but with a natural freshness.
Flavours of dried fruit, raisins & cocoa.
Spain, 18% 75ml 7.00

PORT, BULAS LBV

Intense, complex aromas with notes of
black fruits & chocolate.
Portugal, 20% 75ml 7.50