

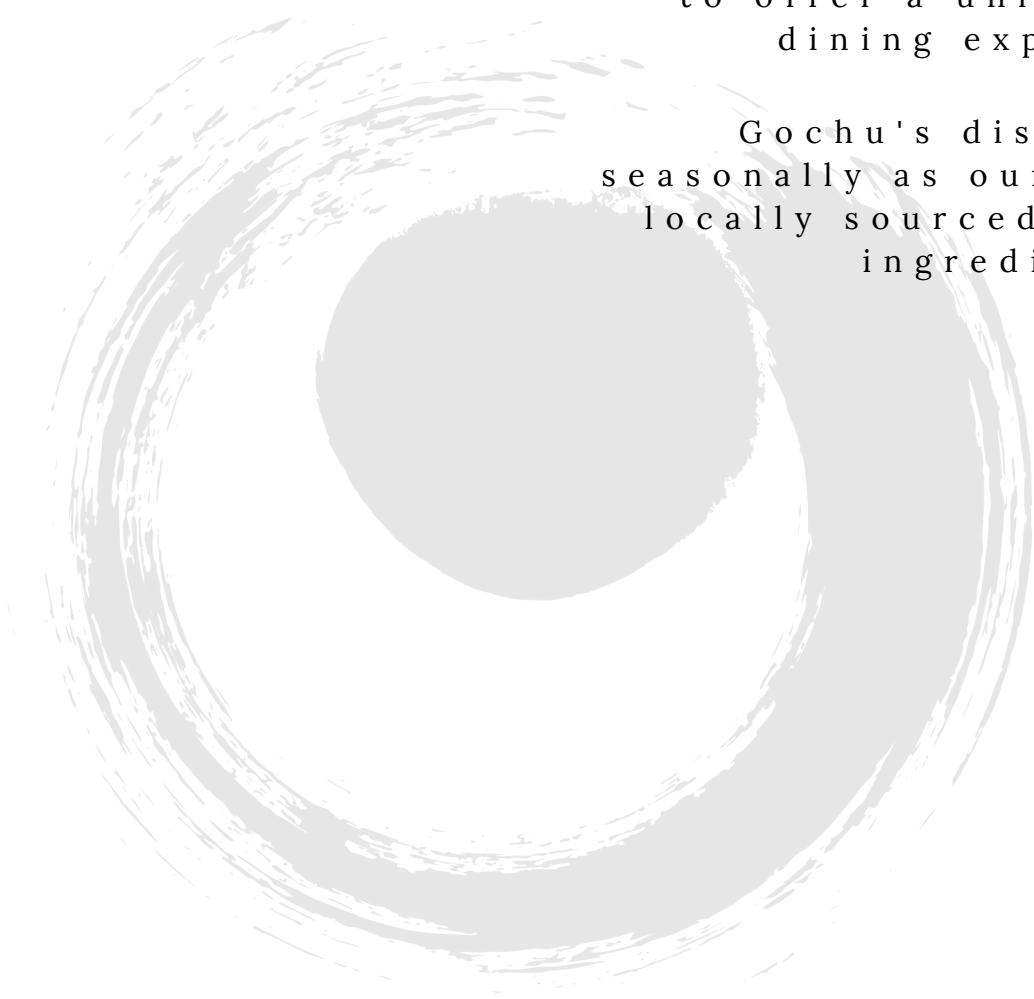
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Poynton

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)

Sesame. Garlic salt. Gochugaru. 6.00

KARAAGE CAULIFLOWER FLORETS (Ve)

Spicy vegan mayo. Salt & pepper seasoning. 7.00

CORN RIBS (V)

Smoky nori & garlic butter. Togorashi. 8.00

LAND

ROAST PORK BELLY BAO

Spiced rhubarb hoisin. Pickled cucumber.
Crackling. 12.00

GOCHU FRIED CHICKEN 2.0

Spiced buttermilk chicken thigh. Gochujang sauce.
Spring onion. Karashi & garlic ranch. Sesame. 11.50

SOY & RED WINE BRAISED BEEF SHIN NOODLES

Preserved olive. Braising juices. Soy stained egg.
Cauliflower leaf seaweed. 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

PORK QUAVERS

Nori. Kimchi ketchup. 7.00

CRISPY SQUID

Kewpie mayonnaise. Furikake. Fresh lime. 11.00

SEA

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

PLANT

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

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.

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
STICKY RICE	
Plain. (Ve)	4.50
Japanese curry. Pickled carrots. (Ve)	6.50
HOUSE NAPA CABBAGE KIMCHI (Ve)	
Napa cabbage kimchi.	5.00

Sunday

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

CHASHU PORK

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

ROAST EXTRAS

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

**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